

## 不同因素对羔羊皱胃酶凝乳活性的影响

### Influences of Different Factors on the Coagulating Activity of Kid Rennet

投稿时间: 1999-8-18      最后修改时间: 2001-5-8

稿件编号: 20010426

中文关键词: 羔羊皱胃酶; 凝乳活性; 影响因素

英文关键词: kid rennet; coagulating activity of milk; influence factors

基金项目: 陕西省自然科学基金资助项目

作者	单位
张富新	陕西师范大学

摘要点击次数: 5

全文下载次数: 7

中文摘要:

研究表明, 羔羊皱胃酶最适凝乳温度为45℃; 35℃以上热处理对酶凝乳活性有不同程度的损失, 60℃热处理10 min活性完全丧失; pH值为5~8时凝乳活性随乳pH值的降低而增强, 酶在pH2.5~7.5之间处理20h凝乳活性稳定; Ca<sup>2+</sup>具有明显的促凝作用; 底物浓度对酶活性的影响符合米氏规律。

英文摘要:

The study results show that the optimum coagulating temperature of kid rennet is 45℃. The coagulating activity of kid rennet has some loss with heating treatment over 35℃, and at 60℃ after 10 minutes of heating treatment, the kid rennet activity loses completely. The coagulating activity increases with the decrease of milk pH between 5 and 8. Treating kid rennet for 20 hours at the pH between 2.5 and 7.5, the coagulating activity maintains stable. The Ca<sup>2+</sup> has an obvious function to accelerate milk coagulation. The influence of substrate concentration on enzymatic activity is consistent with the Michaelis law.

[查看全文](#)

[关闭](#)

[下载PDF阅读器](#)

您是第607235位访问者

主办单位: 中国农业工程学会 单位地址: 北京朝阳区麦子店街41号

服务热线: 010-65929451 传真: 010-65929451 邮编: 100026 Email: tcsae@tcsae.org

本系统由北京勤云科技发展有限公司设计