

**STUDY OF PLANT COAGULANT *STREBLUS ASPER*
(KESINAI) ON MILK AS CLOTTING ENZYME:
POTENTIAL STARTER FOR MAKING CHEESE**

H. Chek Zaini^{*}, M. Nur Hidayah, I. Suzila

Univesity Sains Islam Malaysia, Faculty of Science and Technology,
Dept of Food Biotechnology, Nilai, Negeri Sembilan, Malaysia

The aim of this study was to evaluate the potential of using Kesinai leaves as milk clotting enzyme. The milk clotting activity (MCA) and proteolytic activity (PA) of whole Kesinai leaves and extracts were compared. The effect of temperature and enzyme concentration on MCA of whole Kesinai leaves and extract were evaluated and the result showed that the highest MCA (MCA, 93.11 U/mL and PA, 0.027 U/mL) was at 50°C with 30% of Kesinai leaves. The cheese was formulated with the different amount of Kesinai leaves and extracts. The most acceptable formulation was, using 1.25% of whole Kesinai leaves. Yield, moisture content, fat, protein, ash, carbohydrate and total solid for the formulation of cheese were 18g, 60.96%, 11.40%, 19.59%, 5.53%, 39.02% respectively. Physicochemical analysis of fermented sample showed 2.94% of Total Titratable Acidity (TTA) and low acidity at pH 6.63. The acceptance test of the cheese showed 53% of panelists preferred the cheese formulated with 1.25% of whole Kesinai leaves.

Keywords: Kesinai, coagulant, cheese making

* Corresponding author: chek_zaini@usim.edu.my