

IMPROVED CHEESE PRODUCTION BY THE USE OF CAMEL CHYMOsin

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In 2008 the product CHY-MAX M has been introduced to the market by the Danish company Ch. Hansen A/S. The product is a chymosin produced by fermentation based on the chymosin (rennet) from camels. The benefit of the new chymosin is a higher yield of the cheese curd, lower dosage of the enzyme and less proteolytic activity during the fermentation process which leads to a better taste of the cheese.

The research started at the Institute for Food Science at ETH Zurich end of the 90s. In the group of Dr. Zakariah Farah, Dr. Stefan Kappeler was focusing on the production of cheese from camel milk. The traditional way to produce cheese by bacteria led to a bitter taste, but cheese produced by camel chymosin could be made without sensorial defects. With the support of the company Ch. Hansen S/A Mr. Kappeler developed a method to produce the enzyme biotechnologically. The collaboration led to a patent in the year 2000 which was licensed by the company exclusively.