



Chemical and Microstructure Characteristics of Dangke at Various of Temperature Ripened

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Abstract : The characteristics of dangke can be improved by ripening process using *Lactococcus lactis* bacteria (*L. lactis*). The purpose of this study was to analyze the effect of ripening temperature on chemical and microstructure characteristics of dangke with the addition *L. lactis*. The experiment was conducted experimentally using 1% of starter bacteria and ripened during 12 days at 5, 15 and 25°C. The results showed that the ripening temperature of 5, 15 and 25°C was significantly different to protein content, fat content and water content of dangke. The results of the microstructural features showed that each ripening temperature has a difference in protein density, fat distribution and presence of water in the dangke. The ripening temperature affects the growing activity of *L. lactis* thus determining the chemical and microstructure characteristics of dangke.

Keywords : dangke, ripening, temperature, *Lactococcus lactis*, chemical, microstructure.

Syahriana Sabil *et al* /International Journal of ChemTech Research, 2017,10(7): 611-615.
