

A method for the use of transglutaminase enzyme (TG) in rennet coagulated cheese making was adopted. The addition of TG significantly increased cheese yield, moisture, fat and protein recovery and improved stretchability and meltability. The cheese was stored for 28 days at 5°C and the cheese chemical composition, functional properties and sensory attributes were determined. In low fat cheese, the yield, stretchability and meltability increased by 8%, 40% and 50% in 0.02% TG cheese and 15.1%, 60% and 66% in 0.05% TG cheese, respectively. Organoleptically, treated cheese was more acceptable than the control.