

# **Adding Whey Protein to the Milk in Shanklish Processing**

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To improve the processing and the productivity of the Shanklish, one of the rarely affined and mold cheese derived from the coagulation of yogurt and native of the Middle East, whey protein (WP) was added to the milk. Three lot of Shanklish was processed following a standard diagram of manufacture. The first lot T is the control without adding anything to the milk, the second lot WP-1 when milk was fortified by 1% WP and the lot three WP-2 where 2% of WP was added to the milk. Shanklish-yielding capacity was expressed as actual yield (grams of shanklish per 100 g of milk). The physicochemical properties of the shanklish were monitored. Results showed that the cheese yield increase significantly with the addition of the WP and as WP addition was increased from 1 to 2%. The yield of the lot T, WP-1 and WP-2 was respectively 19% 25% and 32%. However water retention increase proportionally with the WP level. This enrichment led to a final product with improved functional and nutritional properties and will prevent defects such as poor texture of the gel firmness, and syneresis.

**Keywords:** Shanklish, whey protein, yield, texture, functional properties, nutritional properties.