

Contents

	Page
1. INTRODUCTION	1
2. REVIEW OF LITERATURE.....	6
2.1. Plant proteases	6
2.1.1. Plant proteases and their properties	8
2.1.1.1. Papain.....	9
2.1.1.2. Ficin.....	14
2.1.2. Preparation of papain from <i>Carica papaya</i> latex.....	16
2.2. Animal proteases and their properties.....	18
2.3. Factors affecting enzymatic tenderization.....	25
2.3.1. Enzyme concentration.....	25
2.3.2. Temperature.....	26
2.3.3. pH value.....	27
2.3.4. Salts.....	28
2.4. Measurements of meat tenderness.....	31
2.4.1. Subjective measurements.....	31
2.4.2. Objective measurements.....	33
2.5. Methods of enzymatic meat tenderization.....	36
2.5.1. Tenderization by injection.....	37
2.5.2. Tenderization by dipping or spraying.....	39
2.6. Influence of proteolytic enzymes on meat tissues.....	41
2.6.1. Role of proteolytic enzymes.....	41
2.6.2. Biochemical and physical changes as a function of proteolytic enzymes.....	44
2.7. Industrial uses of proteases.....	46
2.8. Composition of spent hen chicken, camel and buffalo meats.....	47
3. MATERIALS AND METHODS.....	50
3.1. Materials.....	50
3.2. Extraction of papain enzymes.....	50
3.2.1. Extraction of papain from unripe <i>Carica papaya</i> fruits.....	50

3.2.2. Extraction of papain from <i>Carica papaya</i> leaves.....	51
3.2.3. Extraction of papain from slices of <i>Carica papaya</i> skin.....	51
3.3. Factors affecting the yield and activity of papain enzymes.....	52
3.3.1. Effect of number of incisions per fruit on papain yields.....	52
3.3.2. Effect of fruit size on papain yields.....	53
3.3.3. Effect of fruit age and time of latex collection on papain yield..	53
3.4.Extraction of ficin from green (unripe) fig fruits and leaves.....	53
3.5. Extraction of catheptic enzymes from bovine spleen, kidneys, liver and lung.....	54
3.6. Technological treatments.....	54
3.6.1. Preparation of chicken meat (spent hen) samples.....	54
3.6.2. Preparation of camel and buffalo meats.....	54
3.7. Factors affecting of proteolytic enzymes tenderization of chicken and meats.....	55
3.7.1. Enzyme concentrations.....	56
3.7.2. Tenderization temperature.....	56
3.7.3. pH values.....	56
3.7.4. Salt concentrations.....	57
3.7.5. Tenderization time.....	57
3.7.6. Cooking time.....	58
3.8. Methods of analysis.....	58
3.8.1. Determination of proteolytic activity.....	58
3.8.2. Effect of pH on the proteolytic activity.....	59
3.8.3. Effect of temperature on the proteolytic activity.....	59
3.8.4. Effect of substrate concentrations on the proteolytic activity..	60
3.8.5. Effect of enzyme concentrations on the proteolytic activity....	60
3.9. Chemical analysis.....	60
3.10. Sensory evaluation.....	61
4. RESULTS AND DISCUSSIONS.....	63
4.1. Chemical composition of unripe fruits, fresh and dried latex of papaya (<i>Carica papaya</i>).....	63
4.2. Papain yields as affected by different factors.....	65
4.2.1. Effect of incisions on papain yields.....	65
4.2.2. Effect of fruit sizes on papain yields.....	66
4.2.3. Effect of fruit age and time of tapping on the activity of yielded latex.....	68

4.3. Factors affecting the proteolytic activity of <i>Carica papaya</i> latex...	70
4.3.1. Proteolytic activity of <i>Carica papaya</i> latex from different organs.....	70
4.3.2. Effect of different methods of skin drying of papaya and freezing process on the proteolytic activity of extracted latex.....	71
4.4. Chemical composition of unripe figs (<i>Ficus carica</i>) and crude ficin.....	74
4.5. Proteolytic activity of crude ficin extracted from fig leaves.....	75
4.6. Chemical composition of bovine spleen, kidneys, liver and lung..	75
4.7. Proteolytic activity of crude extracts from different animal organs.....	77
4.8. Effect of pH, temperature, substrate and enzyme concentrations on the proteolytic activity of proteolytic enzymes.....	78
4.8.1. Effect of pH.....	78
4.8.2. Effect of temperature.....	80
4.8.3. Effect of substrate concentrations.....	85
4.8.4. Effect of enzyme concentrations.....	87
4.9. Chemical composition of spent hen muscles, camel and buffalo meats.....	89
4.10. Effect of tenderization conditions on the protein fractions of tenderized meats.....	90
4.10.1. Tenderized spent hen.....	90
4.10.1.1. Enzyme concentration.....	90
4.10.1.2. Tenderization temperature.....	93
4.10.1.3. pH of tenderization.....	93
4.10.1.4. Salt concentrations.....	96
4.10.1.5. Tenderization time.....	98
4.10.1.6. Cooking time.....	100
4.10.2. Tenderized camel and buffalo meats.....	103
4.10.2.1. Enzyme concentration.....	103
4.10.2.2. Tenderization temperature.....	105
4.10.2.3. pH of tenderization.....	107
4.10.2.4. Salt concentrations.....	109
4.10.2.5. Tenderization time.....	111
4.10.2.6. Cooking time.....	111
4.11. Organolyptic evaluation of tenderized meats.....	114
4.11.1. Organolyptic evaluation of cooked spent hen meats as affected by proteolytic enzymes.....	114
4.11.2. Organolyptic evaluation of tenderized spent hen meats as affected by cooking time.....	116

4.11.3. Organolyptic evaluation of camel and buffalo meats as affected by proteolytic enzymes.....	116
4.11.4. Organolyptic evaluation of camel and buffalo meats as affected by cooking time.....	119
4.12. Production of proteolytic enzymes on the laboratory scale.....	121
5. SUMMARY AND CONCLUSION.....	123
6. REFERENCES.....	130

ARABIC SUMMARY