

## **Acceleration of Ras Cheese Enzymes as Induced by Different Fruit Extract**

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### **Abstract:**

Four fruit slurry were carried out to accelerate Ras cheese ripening. The fruit slurry were (pineapple, carica papaya, Husk tomato and Morus) were added they were analyzed when fresh then periodically. every 15 days up to 90 days of ripening Total solids, Fat, Formol number, Acidity, Total nitrogen, Soluble nitrogen, Non protein nitrogen, Total fatty acid were analyzed.

Organoleptic charactercitic were done by predicament panel team. Results were evaluated statically. The results clarified that the best result was obtained from cheese manufactured by (pineapple, carica papaya, Husk –Tomatillo, and Morus) respecbilty is the best agents to accelerate the ripening of ras cheeses is it since it gained better ripening indices and organolyptic characters after 30 days as compared to control.

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