

[VOL. 94 SEPT. 2020](#)



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Research

UMP researcher produces milk coagulant using a mixture of extract of three local

10 September 2020

Kuantan, 8 September 2020 - Milk coagulation is the first process for the production of cheese. Traditionally, this process uses natural enzyme extracts from the stomach of unweaned young animals such as calves, kids and piglets.

Looking at this situation, the lecturer of the Faculty of Science and Industrial Technology (FSIT), UMP, Dr. Vejayan Palliah produced milk coagulant using a mixture of extracts of three local fruits, namely, papaya, jackfruit and guava.

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