



<b>Deliverable title</b>	<b>D4.4 Scientific report with data overall collected within WP4</b>
<b>Deliverable Lead:</b>	UCAM (PARTY3)
<b>Related Work Package:</b>	<b>WP4 Characterization of thistle aqueous crude extracts (CEs)</b>
<b>Related Task:</b>	Task 4.4 Purification of proteases from CEs Task 4.5 Biochemical characterization of purified proteases
<b>Author(s)</b>	Luis Tejada Portero
<b>Dissemination level</b>	Public
<b>Due Submission Date:</b>	30.01.2022 (Month 33)
<b>Actual submission:</b>	30.01.2023
<b>Start date of project</b>	<b>01.05.2019</b>
<b>Duration</b>	36 months (after project end extension: 48 months)
<b>Abstract</b>	Outcomes from WP4 are herein summarized

## Versioning and Contribution History

Version	Date	Modified by	Modification reason
v1.0	15.01.2023	Luis Tejada Portero	First version
V2.0	30.01.2023	Luis Tejada Portero	Comments after peer reviewing process

## Table of Contents

Versioning and Contribution History

1

Table of Contents	2
1. Overall outcomes from WP4	2

## Overall outcomes from WP4

Data about crude extracts from spontaneous and cultivated thistles (CE:st and CE\_ct, respectively), endowed with milk coagulant activity and bioactive compounds, are detailed in D2.1 and D2.2, respectively.

Data about purification of a protease from CE of *Onopordum tauricum* L. and biochemical characterization of this purified protease are detailed in D3.3.

All these data are also available in the published papers:

- **“Clotting Properties of *Onopordum tauricum* (Willd.) Aqueous Extract in Milk of Different Species”** by Massimo Mozzon, Roberta Foligni, Cinzia Mannozi, Federica Zamporlini, Nadia Raffaelli, Aquilanti Foods 2020, 9(6), 692; <https://doi.org/10.3390/foods9060692>
- **“Potentialities of aqueous extract from cultivated *Onopordum tauricum* (Willd.) as milk clotting agent for cheesemaking”** by Roberta Foligni, Cinzia Mannozi, Massimiliano Gasparrini, Nadia Raffaelli, Federica Zamporlini, Luis Tejada, Cindy Bande-De León, Roberto Orsini, Pamela Manzi, Maria Gabriella Di Costanzo, Mena Ritota, Lucia Aquilanti, Massimo Mozzon  
Affiliations expand  
Food Res Int 2022 Aug;158:111592. doi: 10.1016/j.foodres.2022.111592.

And in the Master thesis

- **“Clotting properties of *Onopordum tauricum* aqueous extract in milk of different species”** by KATSIARYNA DAVYDZENKA, Tutor Prof. Massimo Mozzon, Co-tutor: Dr Cinzia Mannozi PhD (Academic year 2019/20)