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Chemistry And Technology Of Yoghurt

This Brief reviews the chemistry behind the production of yoghurt through acidification of milk. It quantifies the changes in physical and chemical properties of yoghurt during fermentation with microbial organisms (such as *Lactobacillus bulgaricus* and *Streptococcus thermophilus*).

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This Brief reviews the chemistry behind the production of yoghurt through acidification of milk. It quantifies the changes in physical and chemical properties of yoghurt during fermentation with microbial organisms (such as *Lactobacillus bulgaricus* and *Streptococcus thermophilus*). It has been found that this symbiosis has an optimal development at a temperature of ca. 45°C with the transformation of lactose into lactic acid and small amounts of acetaldehyde, diacetyl and volatile acids.

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The Chemistry Behind the Fermentation of Yogurt. Fermentation is a natural process that can be used in a number of ways for wide variety of food products. As a fermented food, yogurt is the result of the bacterial transformation of milk. Let's discover more about the fermentation of yogurt and the microbiology that turns milk into yogurt.

The Chemistry Behind the Fermentation of Yogurt

The word "yogurt" is believed to have come from the Turkish word "yogurmak," which means to thicken coagulate, or curdle.

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Today, the FDA defines yogurt as a milk product fermented by two bacterial strains: a lactic acid producing bacteria: *Lactobacillus bulgaricus* and *Streptococcus thermophiles*.

The Science of Yogurt | Discover Magazine

Previous editions of *Yoghurt: Science and Technology* established the text as an essential reference underpinning the production of yoghurt of consistently high quality. The book has been completely revised and updated to produce this third edition, which combines coverage of recent developments in scientific understanding with information about ...

Tamime and Robinson's Yoghurt | ScienceDirect

The synergic action of selected LAB may be extremely useful: industrial yoghurts show peculiar chemical profiles with relation to lactic acid, main aroma components (diacetyl, acetaldehyde, etc.) and structural polymers such as polysaccharides.

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The Modern Yoghurt: Introduction to Fermentative Processes ...

Yoghurt is thought to have originated from the Middle East by an accident when some milk was left to spoil. Instead, it just turned sour and curdled due to some lactic acid bacteria which converted...

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All yogurt starts as milk. With the addition of certain bacteria—also known as yogurt cultures—and under the right conditions, the milk transforms into a tangy, spoonable food.

The Science of Yogurt | Saveur

Yogurt made from milk kept below 170 °F / 77 °C is thinner and tastes fresh, a little fruity and more tart, while yogurt made from milk held at 195 °F / 90 °C for 10 minutes is noticeably thicker and tastes less tart and somewhat creamy/nutty/eggy. Protein is Key to Thickening. The more protein in milk, the thicker the yogurt.

The Science of Great Yogurt - Brod & Taylor

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Dairy Science and Technology - WordPress.com

Yogurt is defined by the Food and Drug Administration (FDA) as a fermented dairy product derived from the fermentation of milk by two species of bacterial cultures, Streptococcus thermophilus (S. thermophilus) and Lactobacillus bulgaricus (L. bulgaricus).

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From: The Microbiota in Gastrointestinal Pathophysiology, 2017

Yoghurt - an overview | ScienceDirect Topics

Dairy Technology is a science and engineering field that deals with the study of milk processing and its products. It is a part of food technology and processing industry that involves processing, packaging, distribution and transportation of various dairy products such as milk and ice-cream by using the science of biochemistry, bacteriology, and nutrition.

Dairy Technology - Courses, Careers, Subjects, Scope ...

To turn milk into yogurt, these bacteria ferment the milk, turning the lactose sugars in the milk into lactic acid. The lactic acid is what causes the milk, as it ferments, to thicken and taste...

Semisolid Science: Growing Yogurt - Scientific American

graduate level and who are working in the dairy industry. This

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book assumes knowledge of chemistry of the principle milk constituents of milk, i.e. water, lactose, lipids, proteins (including enzymes), salts and vitamins. As well as this book also includes technology of

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