



Mejeriet

Delicious Dairy product turn milk into money.

InventAgri, Italy
Our main supplier of Small-scale,
but sophisticated Dairy equipment.
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15.00 Ingredients for dairy processing.

15.01 Starter culture for dairy processing

Starter cultures are essential in dairy products as they contain specific strains of bacteria or fungi that initiate fermentation, leading to the desired characteristics in the final dairy products. Here are some common starter cultures used in dairy production:

1. **Lactic Acid Bacteria (LAB):** LAB is the most commonly used starter culture in dairy production. They convert lactose (milk sugar) into lactic acid through fermentation, which imparts flavour and texture to dairy products. Some popular LAB species used as starter cultures include:
 - o *Lactococcus lactis*
 - o *Streptococcus thermophilus*
 - o *Lactobacillus bulgaricus*
 - o *Lactobacillus acidophilus*
2. **Propionibacterium freudenreichii:** This bacterium produces some Swiss cheese like Emmental. It has carbon dioxide gas, creating the characteristic holes or "eyes" in these cheeses, in combination with thick skin.
3. **Penicillium camemberti and Penicillium roqueforti:** These moulds are used in the production of certain types of cheeses. *Penicillium camemberti* develops the bloomy rind in Camembert and Brie cheeses. At the same time, *Penicillium roqueforti* is responsible for the blue veins and distinctive flavour in blue cheeses such as Roquefort and Gorgonzola.
4. **Geotrichum candidum:** This yeast-like fungus is used in producing certain soft cheeses and contributes to developing a characteristic wrinkled rind.
5. **Kluyveromyces lactis:** This yeast produces fermented dairy beverages such as kefir.

These are just a few examples of starter cultures used in dairy production. The choice of starter culture depends on the desired product and its specific requirements. Dairy producers may also use combinations of different cultures to achieve desired flavour profiles, textures, and other characteristics.



All personnel shall handle starter bacteria like a newborn!

Mejeriets setup is not for consumable supply, but we are pleased to supply know-how and addresses.

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