



Mejeriet

Delicious Dairy product turn milk into money.

InventAgri, Italy
Our main supplier of Small-scale,
but sophisticated Dairy equipment.
www.inventagri.com

16.01 Terra Noire starter culture.

Outline for making a signature lactic acid. - (Like Natural vine)

What to do:

1. Hand milk a healthy animal and let the milk stay at 19-20° C until fermented. (Get the full recipe from Mejeriet).

Procedure:

1. Sterilise all equipment to prevent the growth of unwanted bacteria or contaminants.
2. Heat some milk to approximately 95°C for a few minutes to kill competing bacteria. Allow the milk to cool to 18° C.
3. Mix 1% of the natural fermented milk with the pasteurised milk. The sour milk will now introduce the desired LAB strains.
4. Use a stainless-steel container with a lid on, and keep the mixture in a heating cabinet with a constant temperature. Maintain this temperature throughout the fermentation process.
5. Allow the fermentation process to occur undisturbed for 12 hours, depending on the lactic acid's desired strength and flavour. Time and temperature controlling the lactic acid's personality.
6. Once the desired pH and titer are archived, remove the container from the heating cabinet and chill the fermented milk to slow the fermentation process and preserve the starter.

Controls:

1. Sanitation: Maintaining cleanliness and proper sanitisation of all equipment and utensils is essential to prevent the growth of unwanted bacteria or contaminants.
2. Compare food safety with computer safety. Just like hackers, wild bacteria are always present and can cause harm if proper precautions are not taken.
3. To prevent contamination, practice good hygiene, such as a clean dress and footwears, easily access to handwashing before handling the starter ingredients and equipment.
4. Regularly check the fermentation area for any signs of mould, unusual odours, or discolouration. If abnormalities occur, discard the batch, and start with fresh ingredients.
5. Temperature control: LAB fermentation requires a specific temperature range for optimal growth. Use electronic devices to monitor and maintain the desired temperature throughout fermentation.
6. Check daily the titter of your starter, as well as the organoleptic impression.

Following these guidelines and maintaining proper controls can create a particular signature lactic acid bacterium or any other culture through fermentation.





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Another important aspect of food safety is maintaining proper hygiene. All personnel shall wash their hands often. This helps to prevent the spread of harmful bacteria.