

Shivnesi Mahavidyalaya, Shirur A.

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Assignment No. 1

Study of starter culture

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Paper No - VII

Paper Name - Technology of
Indigenous Dairy products

STUDY OF STARTER CULTURE

The Preservation of food by fermentation is one of the most oldest method known to mankind. Starter cultures are selected groups of organisms deliberately added in milk to bring about desirable fermentation in milk for production of different fermented dairy products. Most of them belongs to lactic acid bacteria i.e. Lactococcus, Lactobacillus, Streptococcus, Leucomastox. However, Non lactic acid bacterid, Yeasts, molds are also used on special occasions. Selection of starter culture is based on rate of acid production, flavour, etc.

* Def:- It can be defined as selected groups of pure & actively growing micro-organisms which are used singly or in combination as a ~~inoc~~ inoculum to bring about desirable changes in the medium (milk) to form the finished product.

* Classification of starter culture:-

It can be classified in different groups using several criteria. It can be grouped as lactic non lactic starters.

Role of starter [function s.e] :-
culture

- 1) Production of lactic imparts a distinctive & fresh, acidic flavours during manufacturing of fermented milk product.
- 2) Production of volatile flavour compound like diacetyl, acetaldehyde, etc.
- 3) It possess controlled proteolytic & lipolytic activity
- 4) It produce other compounds like CO₂, alcohol, propionic acid etc, which are essential in products like kumis, Kefir - Swisschesserts,
- 5) It control growth of pathogens & Spoilage organisms.
- 6) It gives health benefits from some dietary cultures like *L. acidophilus*
- 7) It help in texturizing & ripening of cheese.