

CONTENTS

Fermentation technology – the current aspect	1
Areas of rapid technical advance in fermentation technology	11
The organism	24
Interaction of microbial cells with the environment	37
Control of the environment	61
The possibilities of producing protein from grass	71
The application the principles of fermentation technology in the Dairy Industry	91
The technology of lactic cultures	94
Freezing of bacteria	98
Concentrated lactic cultures	102
Fermentation in the cheese manufacturing process	109
The possibilities of applying continuous manufacture in fermented dairy products	114
Cultured sour cream	125
Cultured buttermilk	131
Cultured butter	138
New products development and the marketing of fermented milk products in Australia	141
Some aspects of the manufacture and marketing of quark	155
The mechanical production of quark	163
Lactic casein manufacture	171
Factors interfering with microbial growth in the manufacture of fermented dairy products	175
The principles of packaging applying to fermented dairy products	179
Practical aspects of packaging fermented milk products	184
Quality control in fermented milk products	189