



GLOSSARY

Heterofermentation: Fermentation resulting in number of end products. Lactic acid bacteria that ferment carbohydrates and produce various acids, carbondioxide as well as lactic acid.

Rancid : unpleasant state smell or taste

Plasmin : it is an important enzyme present in blood that degrades many blood plasma proteins including fibrin clots

Coliforms: They are defined as rod shaped gram negative bacteria, nonspore forming which can ferment lactose with the production of acid and gas.

Psychotrops: Psychotrops are cold tolerated bacteria, have the ability to grow at low temperature. They can be present in milk as post pasteurization contaminants.

Cottage cheese: it is a fresh cheese curd product with a mild flavor

Cultured products: these are the fermented milk products that have been fermented with lactic acid bacteria such as lactobacillus

Pasteurisation: it is a process that kills microbes in food and drink such as milk, juice, canned food etc.