

ASSIGNMENT

1. Give the types and sources of spoilage microorganisms of milk and milk products?
2. What are the factors affecting the spoilage of cheese?
3. Give the prevention and control measures of spoilage of dairy products?
4. Give the microbial activity of spoilage microorganisms in various dairy products?
5. Give the role of psychotrops in raw milk?
6. Which microbes are responsible for the gassiness in different types of cheese?
7. Define the terms contamination and contaminants?