

Glossary

1. **Milk product** – A product obtained by any processing of milk, which may contain food additives, and other ingredients functionally necessary for the processing.
2. **Cheese** - It is a fermented milk product. The content of milk fat in cheese ranges between 1 – 75%. The fermentation of cheese is brought about by a variety of bacteria or mold.
3. **Cottage cheese** - It is a cheese curd product having a mild flavor. It is drained and not pressed. It is because of this reason that whey remains and the individual curds remain loosely found in cottage cheese. It is not aged or colored.
4. **Crème** - It is the fatty layer of milk. The typical milk fat content is 30 – 40%. The fermentation agent is naturally occurring lactic acid bacteria. The shelf life is about 10 days.
5. **Yogurt** - Yogurt is produced by the bacterial fermentation of milk. The bacteria used to make yogurt are known as “Yogurt cultures”. Yogurt can be more aptly defined as thermophilic fermented milk brought about by the action of *Lactobacillus bulgaris* and *Streptococcus thermophilus*.
6. **Whey butter** - When the cream is separated from whey instead of milk, whey butter is obtained. It is a byproduct of cheese making.
7. **Buttermilk** - It refers to a number of dairy drinks. Originally, buttermilk was the liquid left behind after churning butter out of cream.
8. **Cultured buttermilk** – It is produced from cow's milk and has a characteristically sour taste caused by lactic acid bacteria. This variant is made using one of two species of bacteria—either *Lactococcus lactis* or *Lactobacillus bulgaricus*, which creates more tartness.
9. **Buttermilk powder** - It is used in the manufacture of ice cream as a source of solids. It is also used in the manufacture of processed sliced cheese to increase the viscosity and as an emulsifier in the chocolate industry.
10. **Casein** - It is milk protein belonging to the family of phosphoproteins. Casein is commonly found in mammalian milk. Casein makes up 80% of proteins of cow milk and about 20 – 45% of the proteins of human milk.
11. **Paracasein** - When coagulated with chymosin, casein is called as **paracasein**.
12. **Chymosin** - Chymosin is an aspartic protease that specifically hydrolyzes the peptide bond in casein, and is considered to be the most efficient protease for the cheese-making industry.
13. **Kumis** - A carbonated fermented milk beverage traditionally made from horse milk. It has a shelf life of 10 – 14 days. The fermentation agents are *Lactobacilli* and Yeast.
14. **Filled milk** - It is milk from any source or the cream of it that has been reconstituted with vegetable fats.

15. Acidophilus milk: It is thermophilic fermented milk, often low fat. The fermentation is brought about by *Lactobacillus acidophilus*. The fat content is as low as 0.5 – 2% ; shelf life is 2 weeks.