

ASSIGNMENT

1. List out different types of buttermilk available in the market
2. Differentiate the method of preparing traditional and cultured buttermilk
3. Collect data regarding the different starter cultures used in the manufacturing of buttermilk
4. Mention several health benefits of consuming buttermilk
5. List out the biological importance of buttermilk
6. Illustrate the protocol of preparing the acidified buttermilk
7. Make a list of different instruments/tools used for buttermilk preparation