# Lactic Acid Bacteria Fermentation Starter Culture Development Harnessing The Fermentation Potential Of Lactic Acid Bacteria

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Lactic acid bacteria: from starter cultures to producers ...

Lactic acid bacteria (LAB) are an order of gram-positive, low-GC, acid-tolerant, generally nonsporulating, nonrespiring, either rod-shaped or spherical bacteria that share common metabolic and physiological characteristics. These bacteria, usually found in decomposing plants and milk products, produce lactic acid as the major metabolic end product of carbohydrate fermentation.

Lactic Acid Bacteria and Yeasts as

Starter Cultures for ...

Natural fermentation is mainly driven by yeasts and lactic acid bacteria (LAB), present on olive drupes [4,5].It has been noted that the LAB is responsible for the fermentation of treated olives (Spanish style).

What Is Lactic Acid Fermentation & How Does It Preserve ...

The production of lactic acid by the starters and the concomitant drop of the pH value proved to inhibit enterobacteria in a shorter period of time compared to the spontaneous fermentation. Concluding, the use of either of the two lactic acid bacteria as starters in Greek-style Kalamon olives fermentation could lead to a more controllable fermentation at lower salinities.

Evaluation of Two Lactic Acid Bacteria Starter Cultures ...

2.1. LAB as starter-cultures in cheese processing. Cheese-making is based on

application of LAB in the form of defined or undefined starter cultures that are expected to cause a rapid acidification of milk through the production of lactic acid, with the consequent decrease in pH, thus affecting a number of aspects of the cheese manufacturing process and ultimately cheese composition and ...

Isolation of lactic acid bacteria starters from Jeung-pyun ...

The ability of lactic acid bacterial starter cultures to produce gamma-aminobutyric acid (GABA) during sausage fermentation was studied. Among 305 strains of lactic acid bacteria isolated from kimchi samples, 11 strains were selected as starter candidates based on the following criteria: growth speed, pH lowering ability, and biogenic amine productivity including GABA-producing activity.

Lactic Acid Bacteria as Starter Cultures for Cheese ...

Abstract. Lactic acid bacteria constitute a diverse group of industrially significant, safe microorganisms that are primarily used as starter cultures and probiotics, and are also being developed as production systems in industrial biotechnology for biocatalysis and transformation of renewable feedstocks to commodity- and high-value chemicals, and health products.

### The Role of Lactic Acid Bacteria in Milk Fermentation

While many people think that their sourdough starter is made up primarily of wild yeast, it is far outnumbered by the lactic acid bacteria in the culture—LAB outnumber yeast cells in a mature sourdough starter by roughly 100 to one. In fact, a levain isn't stable without the lactic acid bacteria that symbiotically live with the wild yeast.

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Acid production is the major function of

the starter bacteria. Lactic acid is responsible for the fresh acidic flavor of unripened cheese and is important in coagulation of milk casein, which is accomplished by the combined action of rennet (an enzyme) and lactic acid produced by the microbes.

The microbiology of fermentation - Sourdough

These lactic acid bacteria can carry out either homolactic fermentation, where the end-product is mostly lactic acid, or heterolactic fermentation, where some lactate is further metabolized to ethanol and carbon dioxide (via the phosphoketolase pathway), acetate, or other metabolic products, e.g.: C 6 H 12 O 6 → CH 3 CHOHCOOH + C 2 H 5 OH + CO 2

Benefits of the Use of Lactic Acid Bacteria Starter in ...

Species of lactic acid bacteria (LAB) represent as potential microorganisms and have been widely applied in food

fermentation worldwide. Milk fermentation process has been relied on the activity of LAB, where trans formation of milk to good quality of fermented milk products made possible. The presence of LAB in milk fermentation can be either as spontaneous or inoculated starter cultures.

Lactic acid bacteria as functional starter cultures for ...

Nunu , a spontaneously fermented yoghurt-like product, is produced and consumed in parts of West Africa. A total of 373 predominant lactic acid bacteria (LAB) previously isolated and identified from Nunu product were assessed in vitro for their technological properties (acidification, exopolysaccharides production, lipolysis, proteolysis and antimicrobial activities).

Lactic Acid Bacteria

5.3.3 Starter cultures for enhancing flavor and nitrate reduction. Sausages

fermented with a chemical acidifier such as Gdl or encapsulated acid instead of lactic acid bacteria generally require added Staphylococci or Micrococcaceae spp. to obtain acceptable flavor and color.

Lactic acid bacteria - Wikipedia

Fermentation capacity varies according to species. Most lactic acid bacteria form between 0.5 and 1.5% lactic acid, but there are species that form up to 3%. Lactic acid bacteria need organic nitrogen compounds for growth. They get them from casein in milk by breaking it down with the help of protein-splitting enzymes.

Potential of a lactic acid bacterial starter culture with ...

Recently, new starter cultures of lactic acid bacteria with an industrially important functionality are being developed. The latter can contribute to the microbial safety or offer one or more organoleptic, technological, nutritional,

or health advantages.

Lactic acid bacteria as starter cultures - Starter ...

Lactic acid bacteria (LAB) are key for the fermentation of sourdoughs to improve the quality and nutritive value of bread. The aim of this study was to isolate the LAB starter for sourdough fermentation from Jeung-pyun, a Korean traditional rice cake.Among the twenty two LAB screened, five isolates were selected based on exo-polysaccharide production.

Lactic Acid Bacteria Fermentation Starter

The production of fermented foods today is based on the use of lactic acid bacteria (LAB) as starter cultures, in order to initiate and provide controlled and predictable fermentation. LAB starters are primarily used because of their ability to produce lactic acid from lactose, and for consequent pH reduction, but also for their ability to

improve the quality and functionality of fermented foods.

Starter Cultures for Making Fermented Sausages

Lactic acid bacteria (LAB) and yeast are the highly studied starters applied in several fermented food production industries such as dairy, meat, sourdough, vegetables, etc. Advanced genetic approaches towards selection of promising organisms can meet the huge demand in starter culture markets along with providing functional value to some traditional food products.

The Use of Lactic Acid Bacteria Starter Culture in the ...

This process is called lactic acid fermentation. The lactic acid producing bacteria feed on sugars that are present in the fruit and vegetables. Using this as a food source and creating the by products of acid and carbon dioxide. This not only preserves the food but also transforms the flavour and enhances

certain flavours.