

Food and Dairy

Food fermentation:

Fermented dairy vegetable, and meat products. Preservatives meat and preservation methods - Physical methods chemical Preservatives and natural antimicrobial compounds.

What is the scope of food microbiology:

Food microbiology focuses on a wide variety of current research on microbes that have both beneficial and deleterious effects on the safe and quality of foods, and thus a concern of public health.

What bacteria is found in dairy

Products:

* *Bacillus cereus*

* *Listeria monocytogenes*.

* *Yersinia enterocolitica*

* *Salmonella* spp.

* *Escherichia coli*

* *Campylobacter*.

What is meant by food microbiology?

* Definition: Food microbiology is the scientific study of microorganisms, both in food and used for the production.

* This includes microorganisms that contaminate food as well as those used in its production for example to produce yoghurt, cheese.

What bacteria can survive pasteurization

Bacillus spp. and *Clostridium* spp.

are the organisms most likely to survive pasteurization as a consequence of their ability to form heat resistant

What is which bacteria is responsible for curdling of milk?

* When *Lactococcus lactis* is added to milk the bacterium uses enzymes to produce energy (ATP) from lactose.

* The lactic acid curdles the milk that then separates to form curds, which are used to produce cheese and whey.