SOME MICROBIOLOGICAL STUDIES OF THE MILK CURDS OF SRI LANKA

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Curds from different areas in Sri Lanka differ in flavour and the studies indicate that these differences can be attributed mainly to the microorganisms involved.

A survey of the microorganisms in curds from different parts of Sri Lanka was carried out. The common inhabitants of curds tested included two isolates of Streptococci, six isolates of Lactobacilli, one isolate of Leuconostoc and two isolates of yeasts. Some of their physiological characteristics were studied.

All isolates of Streptococci and Lactobacilli curdled milk in pure culture. However, their relative rates of acid production were different. Streptococci isolates ferment lactose faster than Lactobacilli, but the former group is more sensitive to the changes of acidity in the medium. Lactobacilli favour anaerobic and acidophyllic conditions more than the Streptococci. Curds curdled by Lactobacilli have a higher acidity than those curdled by Streptococci.