

**EFFECT OF POTASSIUM SORBATE ON GROWTH OF  
YEASTS & INCREASING THE SHELF LIFE OF CURD**

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The effect of potassium sorbate, a permitted preservative on the growth of yeasts in curd under room temperature and refrigerated storage was determined. The experiment showed that potassium sorbate at 1000ppm was inhibitory under room storage. It was also showed that the inhibitory action of potassium sorbate increased under cold storage.

Studies were also carried out to investigate the possibility of increasing the shelf life of curd by using an anti fungal agent, potassium sorbate. Out of the three methods that used to apply potassium sorbate namely, direct addition of potassium sorbate to the milk, surface spray and application onto the surface paper, showed that direct addition of potassium sorbate into the milk was better than other two methods. But with the spraying method it was possible to prevent the growth of mould on the inner margins of the pots, 1500ppm of potassium sorbate inhibited the growth of mould in the direct addition upto 4 days storage.