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[\[PDF \(493K\)\]](#) [\[References\]](#)**Sensory Properties and Taste Compounds of Fermented Milk Produced by *Lactococcus lactis* and *Streptococcus thermophilus***[Masato OMAEA](#)¹⁾, [Yoshiaki MAEYAMA](#)²⁾ and [Toshihide NISHIMURA](#)¹⁾

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The aim of this study was to characterize the sensory properties and taste compounds of the fermented milk (FM) produced by two species of lactic acid bacteria, *Lactococcus lactis* and *Streptococcus thermophilus* for 16 hours, and to compare them with those of yogurt (YG) made from the same reconstituted milk by *Lactobacillus bulgaricus* and *S. thermophilus*. Sensory evaluation showed that the sourness of FM was significantly weaker than that of YG, and that the lactic acid content of FM was significantly smaller than that of YG. The sourness intensity of an organic acid solution reconstituted on the basis of analyses of organic acids in FM was significantly weaker than that of YG. From these results, differences in lactic acid content appeared to be related to differences in sourness intensity between FM and YG.

Keywords: [yogurt](#), [fermented milk](#), [sensory evaluation](#), [pH](#), [acidity](#)[\[PDF \(493K\)\]](#) [\[References\]](#)Download Meta of Article[[Help](#)][RIS](#)[BibTeX](#)

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