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Czech J. Food Sci.

Hudecová A., Valík Ľ., Liptáková D.:

Quantification of *Geotrichum candidum* growth in co-culture with lactic acid bacteria

Czech J. Food Sci., 27 (2009): 18-27

The growth dynamics of filamentous fungus *G. candidum* was studied during the co-cultivation with the commercial lactic acid bacteria (LAB) culture Fresco. The experiments were carried out in milk and on the surface of a milk agar at the temperature ranging from 5 to 37 ° C. Ratkowsky model was used to describe the relationships of the fungal growth rate to the temperature during both, single and co-cultivation with LAB in milk. Simultaneous growth of LAB affected significantly the growth rate of the filamentous fungus. The growth of *G. candidum* was in average 39% slower in the co-culture than in the single cultivation. LAB pre-inoculated and growing in the solid medium did not show any significant inhibitory effect on the

surface growth of *G. candidum* at all tested temperature. The precise data describing the growth of this cheese yeast-like fungus, *G. candidum*, may fill a gap in the field of quantitative food mycology and may be used for predicting its behavior in real conditions.

Keywords:

Geotrichum candidum; lactic acid bacteria; growth modelling

[fulltext]