

Table 2. Manufacturing Conditions for Cultured Goat Milk Products

Products	Milk type	Culture microorganism	Type of inoculum	Rate of inoculation (%)	Incubation		Stop incubation at	
					Temp. °F(°C)	Time (hr)	pH	%T A
Acidophiles	Skim or low fat	<i>Lactobacillus acidophilus</i>	Bulk start	0.5	100-111 (37-44)	18-24	3.8	1.0
Buttermilk	Skim or low fat	<i>S. lactis</i>	Bulk start or direct set	0.5-1.0 as directed	72 (22)	14-16	4.5	0.8
		<i>S. cremoris</i>			72 (22)	12-16	4.5	0.8
		<i>L. citrovorum</i>						
		<i>S. diacetylactis</i>						
Sour dip	Half-n-half (11% fat)	Same as for buttermilk a	Bulk start or direct set a	1.0	72 (22) a	14-16	4.8 a	0.7 a
Yogurt	Skim or low fat	<i>S. thermophilus</i>	Individual cultures or direct set	1.25 each or as directed	114 (45.6)	5-6	4.2	0.9
		<i>L. bulgaricus</i>						
Kefir	Whole	<i>S. kefir</i>	Kefir grains	As directed	72 (22) followed by 50 (10)	12	4.5	0.8
		<i>T. kefir</i>				24-72		
		<i>L. caucasicus</i>						
		<i>S. lactis</i>						
^a Same conditions for sour dip and sour cream; sour cream as 18% fat.								
(From Refs. 14 and 16 .)								