

# Download Encyclopedia Fermented Fresh Milk Products

Fermented milk products, also known as cultured dairy foods, cultured dairy products, or cultured milk products, are dairy foods that have been fermented with lactic acid bacteria such as *Lactobacillus*, *Lactococcus*, and *Leuconostoc*. The fermentation process increases the shelf life of the product, while enhancing the taste and improving the digestibility of milk. Milk products and their fermentation have had an important influence on some cultures' development. This is the case in Mongolia, where people often practice a pastoral form of agriculture. The milk that they produce and consume in these cultures is mainly mare milk and has a long tradition. But not every part or product of the fresh milk has the same meaning. *Lactobacillus*, (genus *Lactobacillus*), any of a group of rod-shaped, gram-positive, non-spore-forming bacteria of the family *Lactobacillaceae*. Similar to other genera in the family, *Lactobacillus* are characterized by their ability to produce lactic acid as a by-product of glucose metabolism. The organisms are widely distributed in animal feeds, silage, manure, and milk and milk products. History of Fermented Tofu (to Nov. 1985) - Page 1 . by William Shurtleff and Akiko Aoyagi. A Chapter from the Unpublished Manuscript, History of Soybeans and Soyfoods, 1100 B.C. to the 1980s - Encyclopedia Fermented Fresh Milk Products