

## Use of Lactic Strains Isolated from Algerian Ewe's Milk in the Manufacture of a Natural Yogurt

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**Abstract :** Fifty three strains of thermophilic and mesophilic lactic acid bacteria were isolated from the ewe's milk. Identification reveals the presence of nineteen strains (36%) of *Lactobacillus* sp., seventeen strains (32%) of *Lactococcus* sp., nine strains (17%) of *Streptococcus thermophilus* and eight strains (15%) of *Leuconostoc* sp. The strains were characterized for their technological properties. A high diversity of properties among the studied strains was demonstrated. On the basis of technological characteristics, two strains (*Lactobacillus bulgaricus* and *Streptococcus thermophilus*) were screened with respect to their acid and flavour production for the preparation of a natural yogurt and compared to a commercial starter cultures. Sensorial analyses revealed that the product manufactured on the basis of the isolated strains have a cohesiveness and adhesiveness corresponding to standard products. The pH and the acidity recorded are also within accepted levels during all the period of conservation.

**Keywords :** *Lactobacillus bulgaricus*, *Streptococcus thermophilus*, yoghurt, cohesiveness, adhesiveness, Algerian ewe's milk

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