

MANUFACTURING OF FERMENTED MILK PRODUCTS BY USING *Lactobacillus rhamnosus GG*.

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ABSTRACT

Lactobacillus rhamnosus GG was used as a starter in manufacturing of probiotic fermented dairy products by using full cream milk of three kind of mammalian (Cow, Sheep and Buffalos) by using *Lactobacillus rhamnosus GG* (5 ,10)% as a starter for the production of fermented dairy products. The results Show declaring equal one logarithmic cycle for each of manufacturing production during a storage period of 32 days. The product shelf life, keeping their therapeutic properties unaltered with high viable number of bacteria at time of consumption. Coliform, yeast and mold were absent in manufacturing production of fermented Cow, Sheep and Buffalos milk fermented with (5, 10)% starter, during a storage period. The sensory evaluation probiotics fermented products together, the result shows that the manufacturing productions from Buffalos milk that addition LGG rate 5%, was the best then productions of cow milk then fermented sheep milk. The fermented milk 10%LGG of cow milk was the best sensory then the sheep and buffalo milk.

Key words : *Lactobacillus rhamnosus GG* ,fermented dairy products ,probiotic.