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Czulak et al.

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[54] METHOD FOR THE MANUFACTURE OF CHEESE WITH A SUBSTANTIALLY REDUCED FAT CONTENT

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[57] ABSTRACT

A method of producing a low-fat cheese product comprises the steps of inoculating milk having a fat content of between 0.3% and 1.5% with a culture of *Lactobacillus bulgaricus* and *Streptococcus thermophilus* and with a culture of *Lactobacillus casei* in addition to a normal cheese starter culture whereby the culture of *Lactobacillus bulgaricus* and *Streptococcus thermophilus* produce the required flavor and rapid fermentation of lactose and the culture of *Lactobacillus casei* assists in hydrolysis of protein. Syneresis of the curd is impeded by the addition of a monovalent cation such as sodium in the form of sodium chloride.

6 Claims, No Drawings