



Researches about the output of the lactic fermentation of the vegetable juices depending on certain factors

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The purpose of this study is to emphasize on the influence of the type and of the concentration of a pure culture of lactic bacteria, concerning on the output of the lactic fermentation of the carrots' juice. There have been used in this sense 2 types of lactic cultures, with different compositions. There have been tested 2 concentrations for the effectuation of the lactic fermentation. There have been dozed the reducing sugar and the pH, from hour to hour, during 8 hours, and then at every 24 hours. The obtained results have emphasized on a bigger intensity of the fermentative process, in case of the bifid bacteria culture, because the conversion of the glucides in lactic acid has been more intense after 24 hours, the residual sugar being 2.6g glucose/100g, comparative to 2.7 g glucose/100g. In case of using a double concentration of pure culture, the speed of the fermentation is directly proportional influenced, so after 8 hours of fermentation, the dozed glucose in this sample is 2.2 g/100g, comparative to 2.79g/100g.