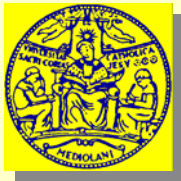
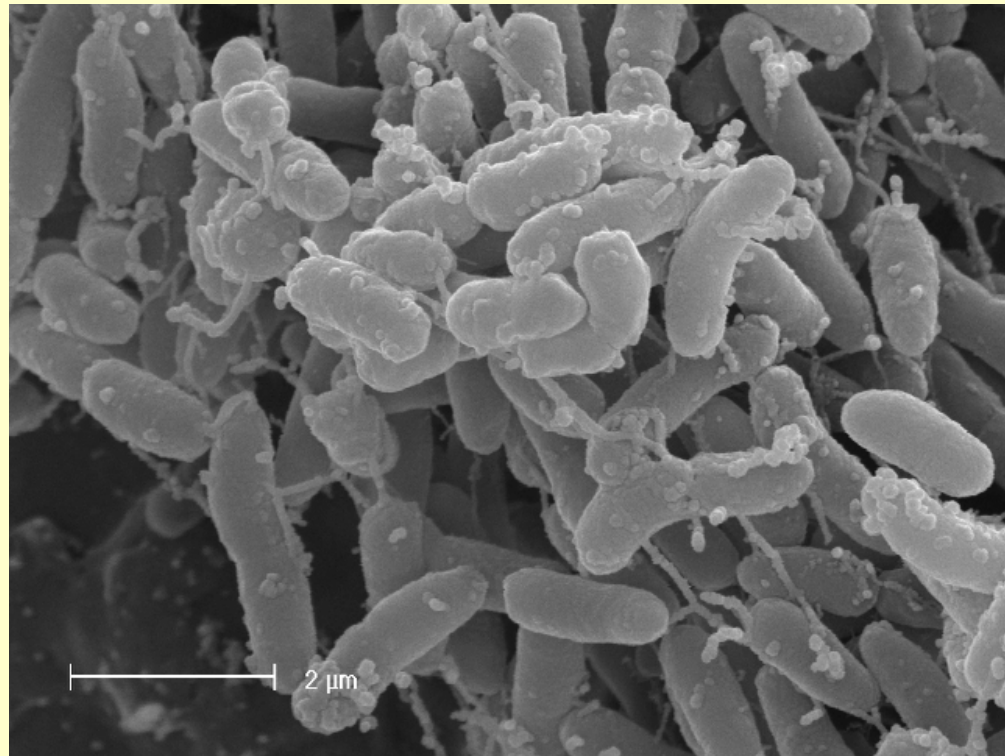
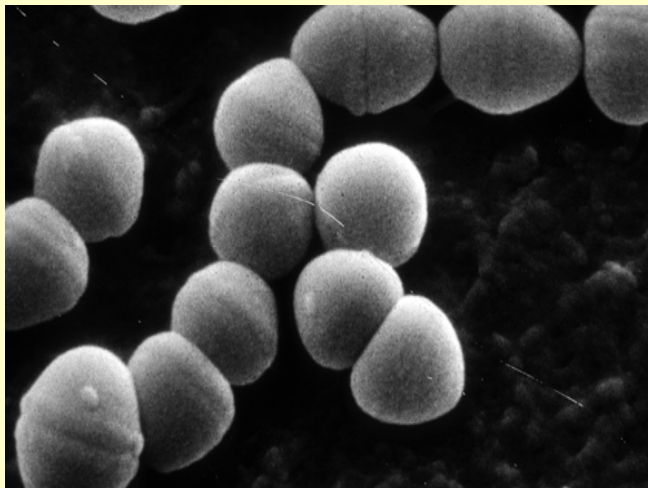
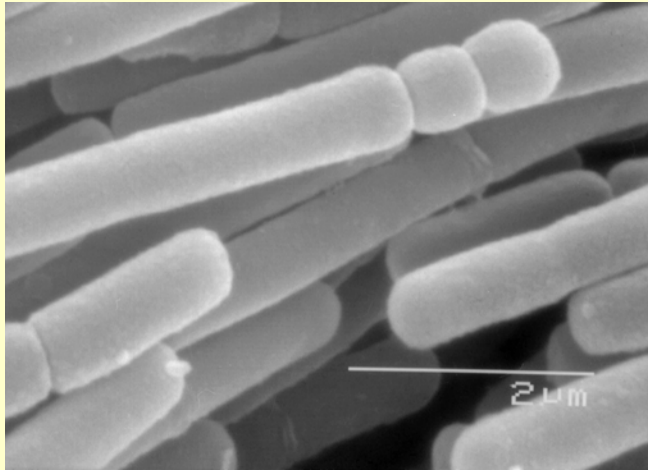


# BATTERI LATTICI



# BATTERI LATTICI LAB

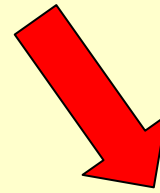
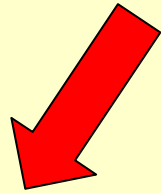


- *Lactobacillus*
- *Lactococcus*
- *Streptococcus*
- *Leuconostoc*
- *Oenococcus*
- *Pediococcus*

# Caratteristiche distintive

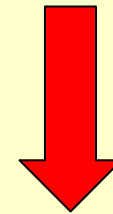
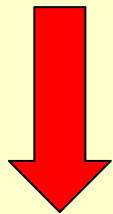
- Gram positivi, immobili, asporigeni e anaerobi micro-aerofili.
- Dalla metabolizzazione dei carboidrati producono acido lattico.

# Batteri lattici



omofermentanti

eterofermentanti



Acido lattico

Acido lattico + Acido acetico +  
CO<sub>2</sub>

# Produzioni di alimenti

- **Formaggio: freschi, a lunga e media stagionatura.**



- **Salumi**

## **Latti fermentati**

**Yogurt, Kefir, vili,  
acidophilus milk...**



## **Vegetali fermentati**

**Vegetali in salamoia,  
olive, cetrioli, crauti  
Caffè e cacao  
Alimenti a base di soia**



## **Vino**

