

# Indigenous fermented milk products: A microbiological study in Bhagalpur town

A.R. NIGAM, R.P. SAH AND MD. IRSHAD ALAM

Milk is a natural secretion of the mammary glands of all mammals. Its purpose is to nourish the young of species. It is one food for which there seems to be no substitute. It is a complex mixture of lipids, proteins carbohydrates and many other organic compounds and inorganic salts dissolved or dispersed in water. Milk is one of the most affordable sources of nutrients. Many people do not like to consume milk in its liquid form. Therefore, there are several products which are made out of milk called dairy products. Milk products cover a very wide range of raw materials and manufactured products. One class of such products is the fermented dairy products. These fermented products such as-Dahi, Lassi, Mattha, and Kalakand etc., are taken into the consideration for the investigation. This investigation on these dairy products is a documentation of findings, suggestions about the quality improvement and safety issues.

**Key Words** : Fermented milk product, Microbiological

**How to cite this article** : Nigam, A.R., Sah, R.P. and Alam, Md. Irshad (2013). Indigenous fermented milk products: A microbiological study in Bhagalpur town. *Food Sci. Res. J.*, 4(1): 24-28.

---

MEMBERS OF RESEARCH FORUM

**Author for correspondence :**

**R.P. SAH**, P.G. Department of Home Science Food and Nutrition, T.M. Bhagalpur University, BHAGALPUR (BIHAR) INDIA  
Email: psah.ravi@gmail.com

**Associate Authors' :**

**A.R. NIGAM AND Md. IRSHAD ALAM**, P.G. Department of Home Science Food and Nutrition, T.M. Bhagalpur University, BHAGALPUR (BIHAR) INDIA  
Email: drnigam2009@gmail.com; irshadalam5@gmail.com

---