

A METHOD FOR MINIMISING POST-ACIDIFICATION IN CULTURED PRODUCT**ABSTRACT**

5 The invention relates to a method for minimising post-acidification in cultured product.
The method comprises the steps of controlling the amount of protein and lactose
present in a cultured product within a predetermined ratio, controlling buffering capacity
of the protein ingredients in the cultured product within a predetermined value, and
maintaining pH of the cultured product within a predetermined pH.

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(no suitable figure to accompany abstract)