

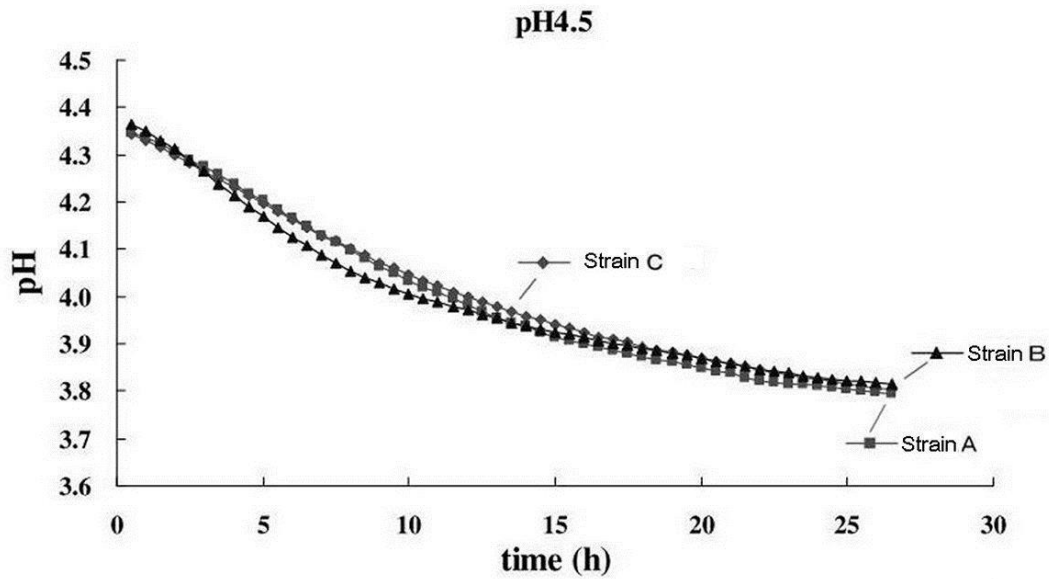


Fig. 1. Effects of pH value (pH: 4.5) on fermentation by *L. bulgaricus* at 43°C

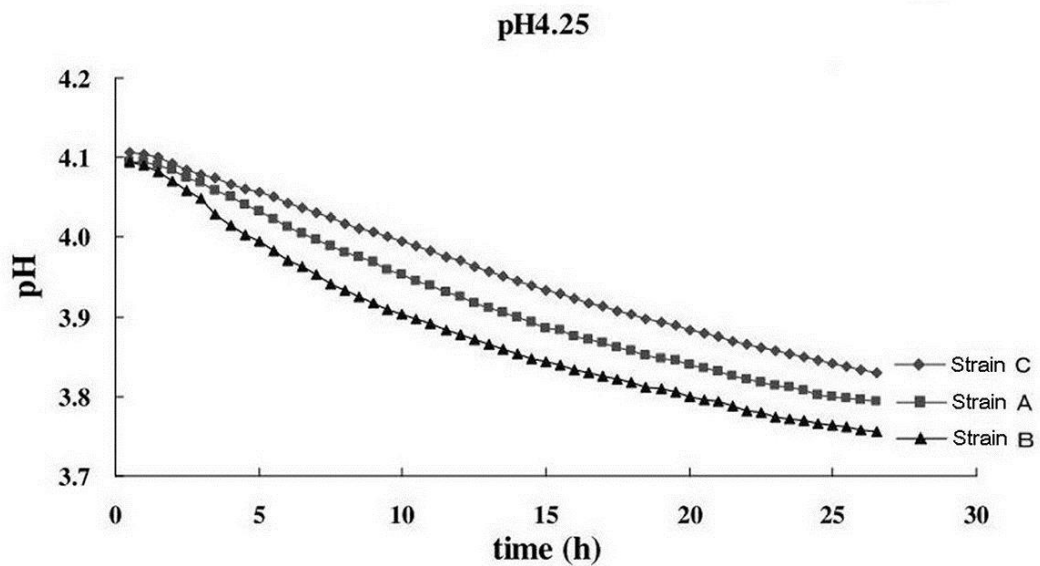


Fig. 2. Effects of pH value (pH: 4.25) on fermentation by *L. bulgaricus* at 43 °C

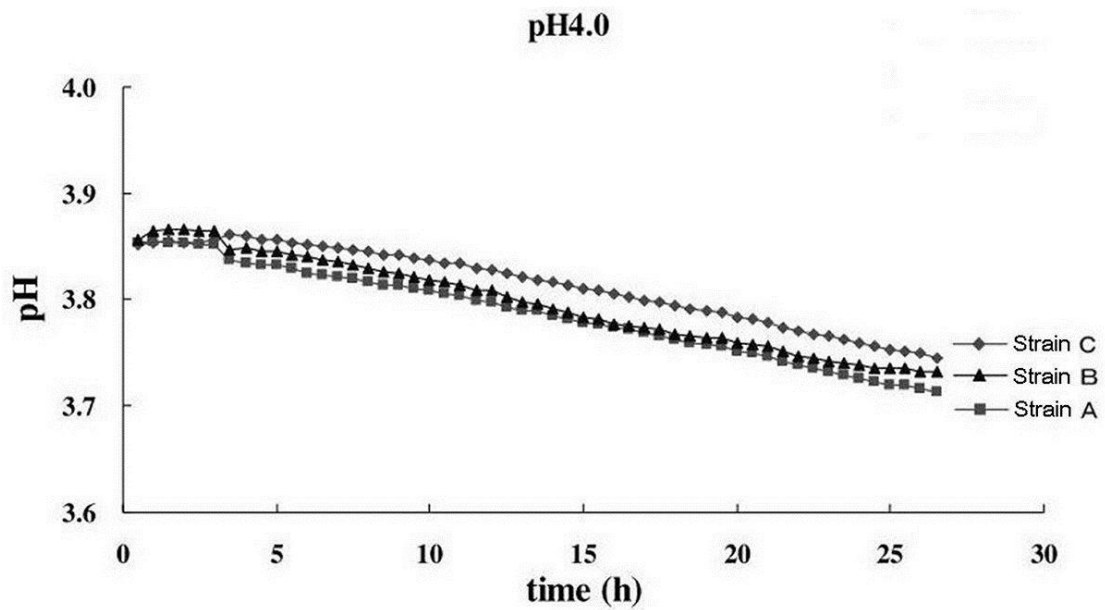


Fig.3. Effects of pH value (pH: 4.0) on fermentation by *L. bulgaricus* at 43°C

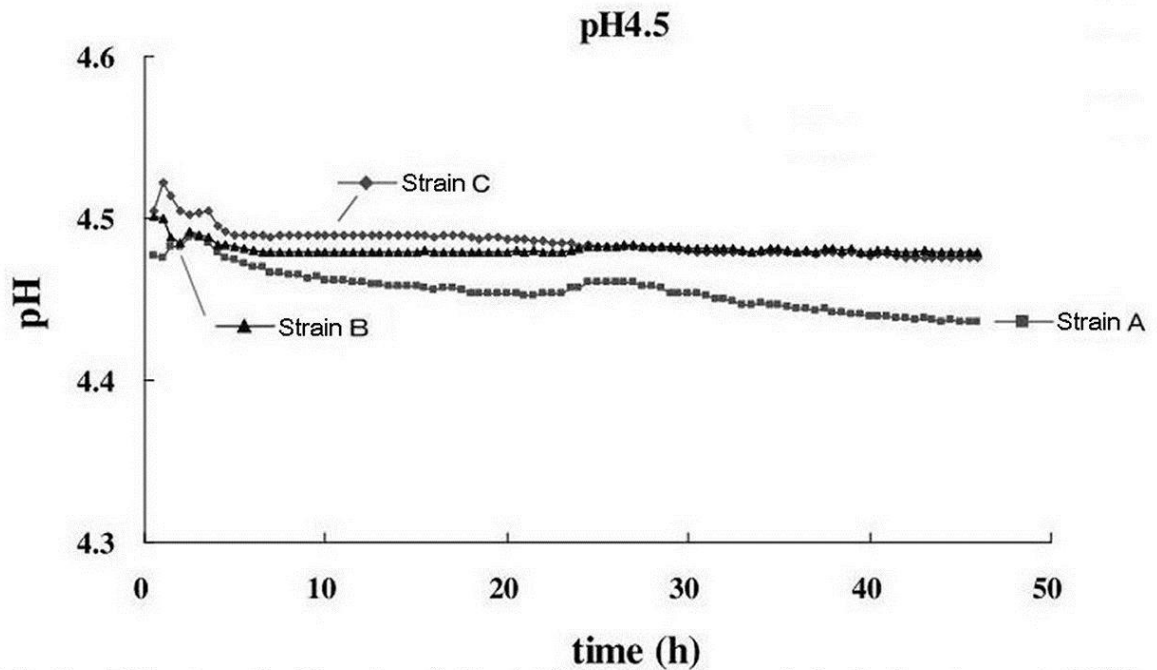


Fig.4. Effects of pH value (pH: 4.5) on storage of *L. bulgaricus* at 10°C

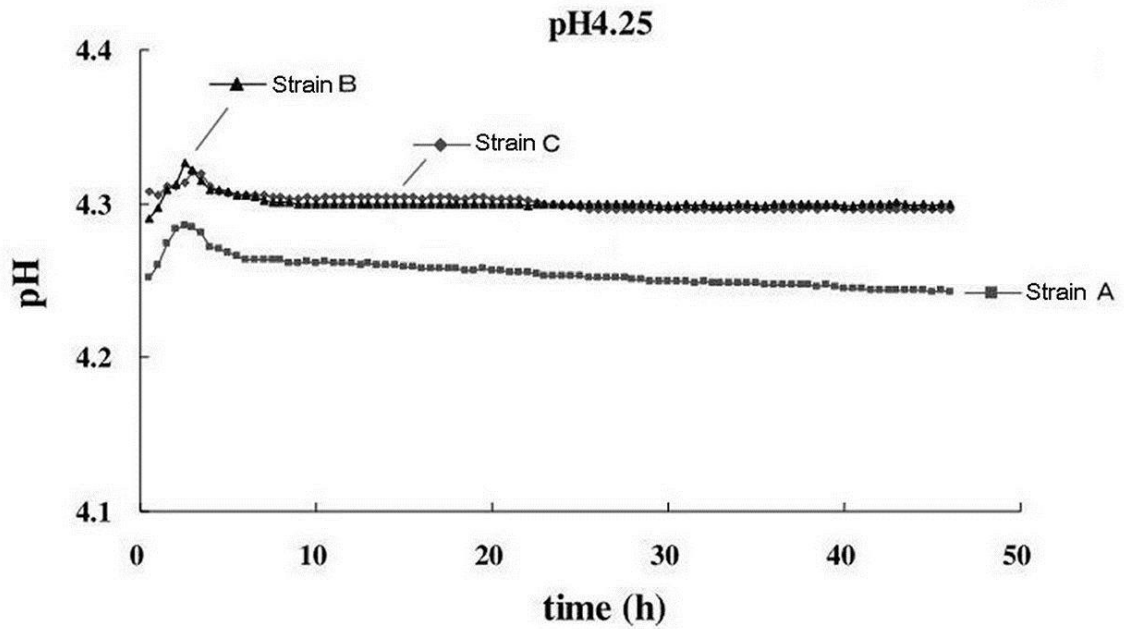


Fig. 5. Effects of pH value (pH: 4.25) on storage of *L. bulgaricus* at 10°C

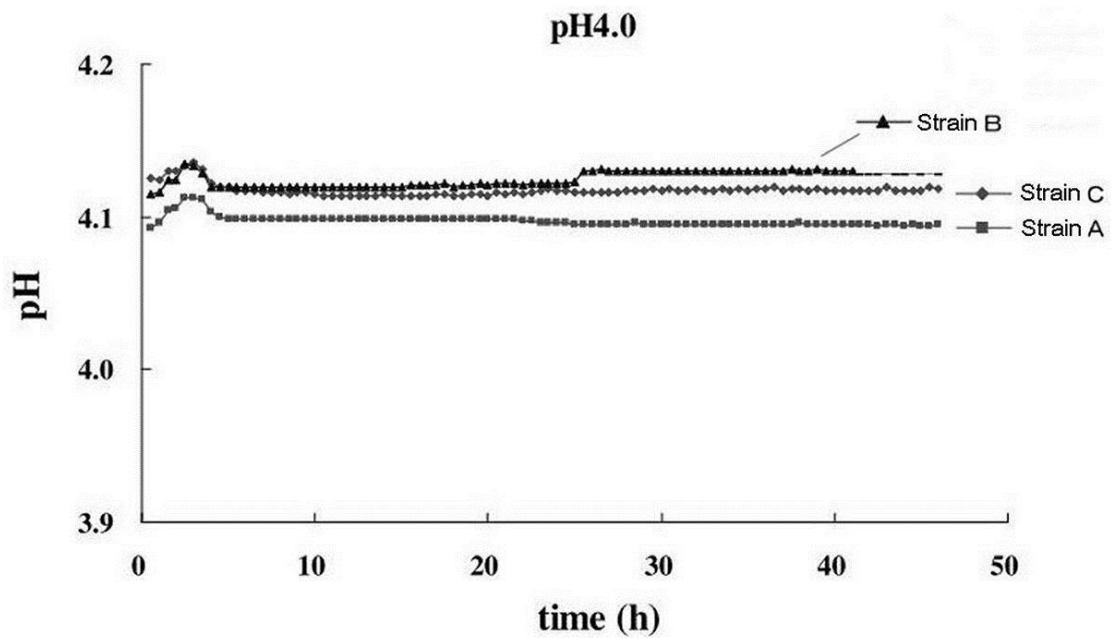


Fig. 6. Effects of pH value (pH: 4.0) on storage of *L. bulgaricus* at 10°C