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ABSTRACT

CHEESE FLAVORING SYSTEMS PREPARED WITH BACTEROCINS

5 A stabilized cheese flavoring system which can be used to prepare
very different cheeses having desired flavor profiles in which the flavoring
system is stabilized against the growth of spoilage or pathogenic
microorganisms therein, while flavor development can be accelerated in one
more of its flavor components thereof. The stabilized flavoring systems are
obtained by addition of a bacterocin source as part of fermentation process
that accelerates the fermentation time needed for flavor development in one
10 or more of its flavor components, and in at least a sulfur-cheddary component
thereof in one embodiment. Therefore, production times can be significantly
reduced for one or more of the flavor components of the flavoring system of
the present invention without loss of flavor and while improving its microbial
stability.

Figure 1



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