

Fig. 1

COMPOSITION OF WHEY DEGRADATION MEDIUM (EXAMPLE 1)

RAW MATERIAL	BLEND RATIO [WT%]
WHEY POWDER	8.70
WHEY PROTEIN CONCENTRATE (WPC80)	1.50
PROTEASE A "AMANO" G	0.10
BREWER'S YEAST EXTRACT (MEAST)	0.20
FISH EXTRACT (TUNA, OCEANIC BONITO)	0.50
SODIUM ASCORBATE Na	0.10
FERROUS SULFATE	0.05
EMULSIFIER (SUN SOFT Q-17S)	0.05
WATER	88.80

Fig. 2

RESULT OF CULTURE OF LACTOBACILLUS GASSERI OLL2959

	VIALE CELL COUNT (cfu/ml)	ANTIBACTERIAL ACTIVITY (AU/ml)	ANTIBACTERIAL ACTIVITY (AU/ 1×10^9 cfu)
EXAMPLE 1 (NEUTRAL CULTURE)	1.81×10^{10}	72400	4000
COMPARATIVE EXAMPLE 1 (STATIC CULTURE)	2.63×10^9	LOWER THAN 100	LOWER THAN 40

Fig. 3

COMPOSITION OF WHEY DEGRADATION MEDIUM (EXAMPLE 2)

RAW MATERIAL	BLEND RATIO [WT%]
WHEY POWDER	8.70
WHEY PROTEIN CONCENTRATE (WPC80)	1.50
PROTEASE A "AMANO" G	0.10
BREWER'S YEAST EXTRACT (MEAST)	0.20
FISH EXTRACT (TUNA, OCEANIC BONITO)	0.50
SODIUM ASCORBATE Na	0.10
FERROUS SULFATE	0.05
EMULSIFIER (SUN SOFT 81S)	0.05
WATER	88.80

Fig. 4

RESULT OF CULTURE OF LACTOBACILLUS GASSERI OLL2959

	VIALE CELL COUNT (cfu/ml)	ANTIBACTERIAL ACTIVITY (AU/ml)	ANTIBACTERIAL ACTIVITY (AU/ 1×10^9 cfu)
EXAMPLE 2 (NEUTRAL CULTURE)	1.84×10^{10}	51200	2800
COMPARATIVE EXAMPLE 2 (STATIC CULTURE)	2.63×10^9	LOWER THAN 100	LOWER THAN 40

Fig. 5

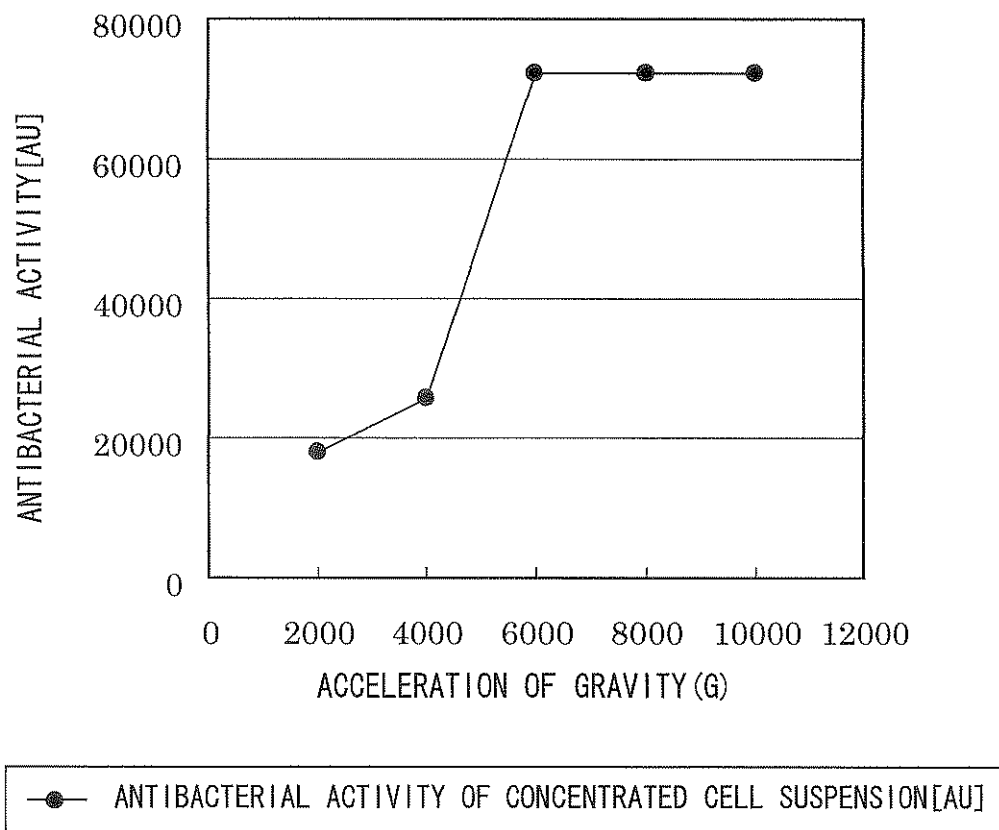
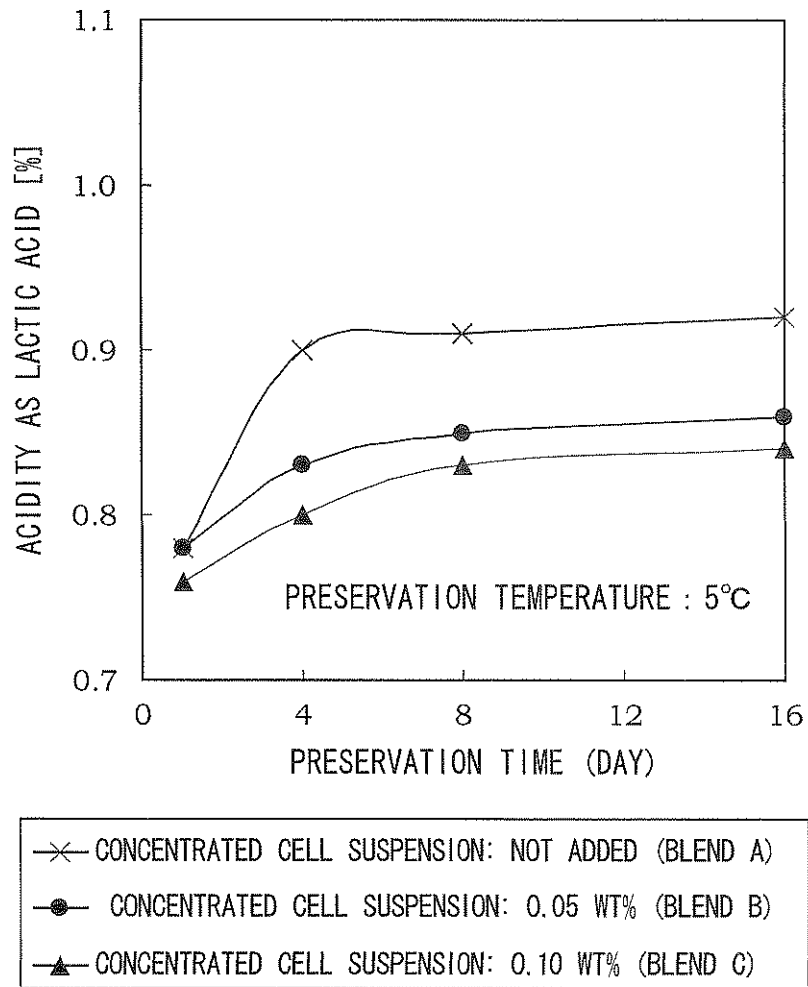


Fig. 6

COMPOSITION OF YOGURT MIX (EXAMPLE 4)

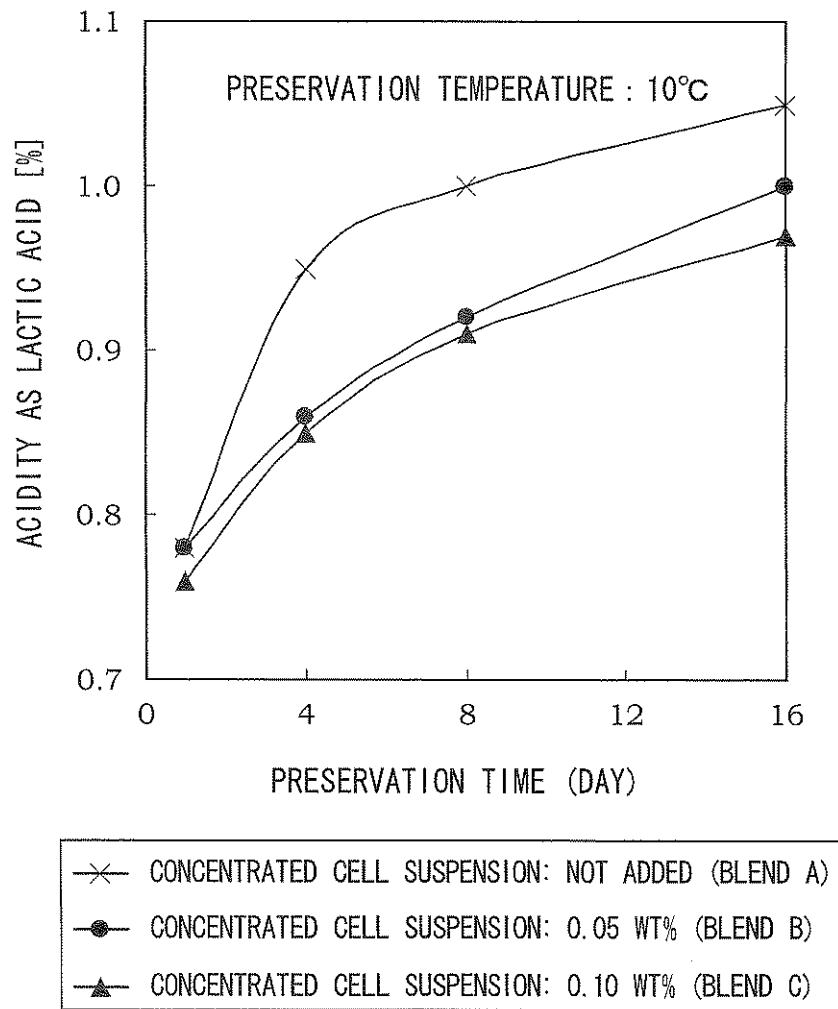
RAW MATERIAL	BLEND RATIO[WT%]		
	BLEND A	BLEND B	BLEND C
MILK (RAW MILK)	83.90	83.90	83.90
SKIMMED MILK POWDER	1.51	1.51	1.51
WHEY PROTEIN CONCENTRATE (WPC34)	0.80	0.80	0.80
STARTER (MEIJI BULGARIA YOGURT)	2.00	2.00	2.00
CONCENTRATED CELL SUSPENSION (OLL2959)	0.00	0.05	0.10
WATER	11.79	11.74	11.69

Fig. 7



CHANGE IN ACIDITY OF YOGURT OVER TIME IN EXAMPLE 4

Fig. 8



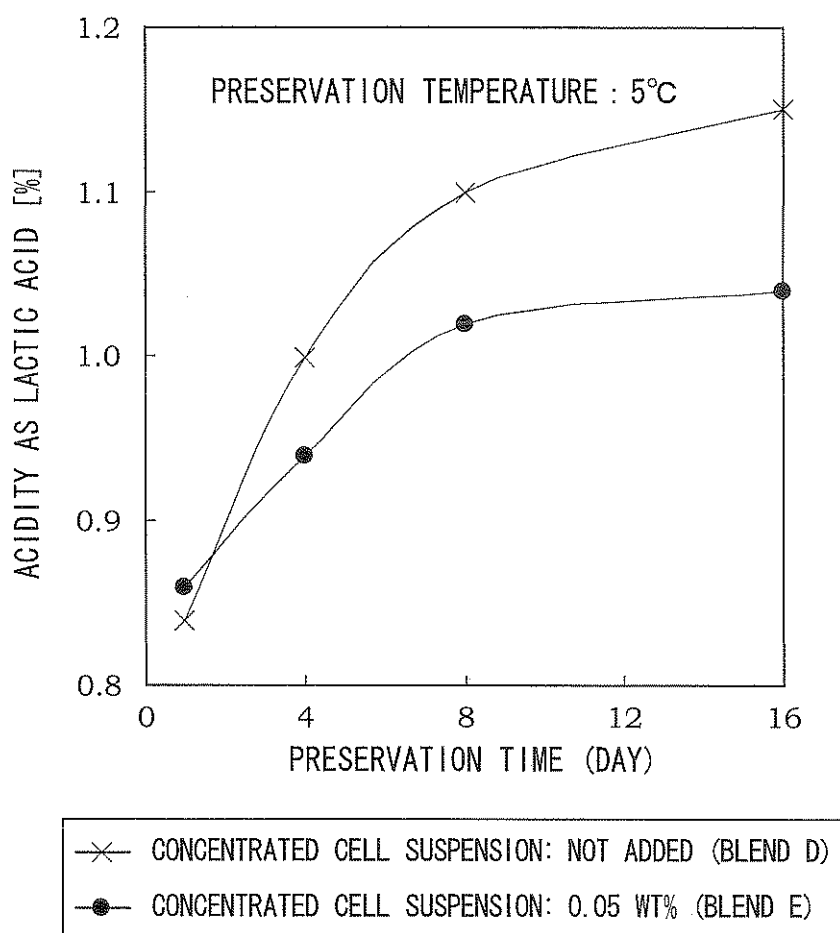
CHANGE IN ACIDITY OF YOGURT OVER TIME IN EXAMPLE 4

Fig. 9

COMPOSITION OF YOGURT MIX (EXAMPLE 5)

RAW MATERIAL	BLEND RATIO [WT%]	
	BLEND D	BLEND E
MILK (RAW MILK)	84.20	84.20
SKIMMED MILK POWDER	1.76	1.76
WHEY PROTEIN ISOLATE (WPI)	0.20	0.20
SUGAR	4.50	4.50
STARTER (MEIJI TOKACHI YOGURT)	3.00	3.00
CONCENTRATED CELL SUSPENSION (OLL2959)	0.00	0.05
WATER	6.34	6.29

Fig. 10



CHANGE IN ACIDITY OF YOGURT OVER TIME IN EXAMPLE 5