

Title (en)  
FERMENTED MILK PRODUCT

Title (de)  
SAUERMILCHPRODUKT

Title (fr)  
PRODUIT LAITIER FERMENTE

Publication  
**EP 0948262 A1 19991013 (FR)**

Application  
**EP 97951127 A 19971126**

Priority  

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Abstract (en)  
[origin: WO9827824A1] The invention concerns a method for making a fermented milk composition which consists in: pasteurising the milk at a temperature and for a duration such that its redox potential at 25 DEG C is brought down to a value less than 450 mvolt, adding agents for stabilising the milk redox, inoculating the milk with lactic bacteria, fermenting the milk until at least 10<6> cfu/ml and an Aw higher than 0.97 is obtained. The invention also concerns the use of milk having a redox potential at 25 DEG C less than 450 mvolt and containing agents stabilising this milk redox potential, for preparing a milk product fermented with lactic bacteria. The invention further concerns milk compositions packaged in a material permeable or semipermeable to oxygen, said compositions having a redox potential less than 450 mvolt and an Aw higher than 0.97, and at least 10<6> cfu/ml of probiotic lactic bacteria.

IPC 1-7  
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IPC 8 full level  
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