International Journal of Society Reviews (INJOSER) e-ISSN: 3030-802X
Vol. 1 No. 7, 2024, pages: 37~45

UTILIZATION OF VARIOUS MICROORGANISMS IN CHEESE MAKING AS AN APPLICATION OF INDUSTRIAL BIOTECHNOLOGY

Ifa Ana Meilani
Biology Teaching and Learning, FMIPATI, Universitas PGRI Semarang

Ainun Nafiatus Ulfah
Biology Teaching and Learning, FMIPATI, Universitas PGRI Semarang

Alifia Hasna Azzah Fillah
Biology Teaching and Learning, FMIPATI, Universitas PGRI Semarang

Evria Asih
Biology Teaching and Learning, FMIPATI, Universitas PGRI Semarang

Hanasari Faida Pranama
Biology Teaching and Learning, FMIPATI, Universitas PGRI Semarang

Atip Nurwahyunani*
Biology Teaching and Learning, FMIPATI, Universitas PGRI Semarang
Corespondensi author email: atipnurwahyunan@upgris.ac.id

Endah Rita Sulistya Dewi
Biology Teaching and Learning, FMIPATI, Universitas PGRI Semarang

Abstract

Cheese is a type of food produced by separating solid substances in milk through a process of thickening or coagulation. The cheese-making process generally involves the use of bacteria from the Actinobacteriaceae group. This study utilizes a literature review method, including the analysis of several relevant articles, and is further analyzed using a descriptive-analytical approach. The methodological steps involved searching Google with the keywords "cheese making" and "cheese microorganisms." Based on the discussion results, cheese production is not limited to cow's milk; cheese can also be processed from corn, soybeans, and red beans. The cheese-making process utilizes several probiotic bacteria such as Lactobacillus bulgaricus, Lactobacillus casei, and Streptococcus. The use of different starter bacteria can influence the characteristics of the resulting cheese. This research includes a total of 13 articles, comprising 5 articles on Lactobacillus bulgaricus, 5 articles on Lactobacillus casei, and 5 articles on Streptococcus.

Keywords: Production, Cheese, Microorganisms.