

## Butyric acid fermentation

Formation of butyric acid from acetyl Coenzyme A by clostridia  
clostridia and also saccharolytic ferment glucose to  
butyric and Acetyl Coenzyme A considered as intermediate  
compound (the starting point for production of butyric acid)  
This type of fermentation occurs in milk and dairy  
products and leads to the production of  $\text{CO}_2$  and  
hydrogen and may cause a defect in texture,  
structure, and formation of undesirable flavor and  
odor. These defects mostly are produced in  
cheese especially Swiss cheese and often cause  
late gassing and off-flavors in cheese

Clostridium especially Cl. sporogines known by  
the production of butyric acid and these microorganism  
are spore formers, G<sup>+</sup>, rod shape and obligate  
anaerobic, resist pasteurization and killed

by heat treatments at  $120^{\circ}\text{C}$  for 15 min. and the optimum temperature for growth ranged from  $37$  to  $55^{\circ}\text{C}$ . Using of Nisin stop the growth and prevent the defect occurrence.