

Materials List for:

Novel Production Protocol for Small-scale Manufacture of Probiotic Fermented Foods

Nieke Westerik^{1,2}, Alex Paul Wacoo^{1,2,3}, Wilbert Sybesma¹, Remco Kort^{1,2,4,5}

¹Yoba for Life Foundation

²Department of Molecular Cell Biology, Vrije Universiteit Amsterdam (VUA)

³Uganda Industrial Research Institute (UIRI)

⁴Micropia, Natura Artis Magistra

⁵Department of Microbiology and Systems Biology, Netherlands Organisation for Applied Scientific Research (TNO)

Correspondence to: Remco Kort at remco.kort@tno.nl

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Materials

Name	Company	Catalog Number	Comments
Yoba starter culture	Yoba for Life foundation	-	
Milk	Obtained from local cow	-	Fresh, whole milk, free from antibiotics and obtained from a healthy cow
Optionally sugar	Bought at local supermarket	-	Canesuger was used, but beet sugar is also possible. Free from impurities
Laboratory Thermometer	Narang Scientific Industries	TM-01	
Lactometer	Narang Scientific Industries	LM-01	
Ethanol 96%	Sigma Aldrich	476226	
pH paper	Macherey-Nagel GmbH & Co	90206	
Cheesecloth	Beyond Gourmet	-	Any high quality food grade cheese cloth can do
Sieve/strainer	Cuisinart	CTG-00-3MS	Any fine mesh strainer can do, but stainless steel strainers are preferred.
1 L Thermos flask	Bought at local warehouse	-	
1 L pan + lid	Bought at local warehouse	-	Stainless steel
2 L pan	Bought at local warehouse	-	Any heat- and waterproof material will do
50 L pan	Bought at local warehouse	-	Any heat- and waterproof material will do
Milk can	Narang Scientific Industries	MC-SS-30	Any stainless steel milkcan can do
Blanket	Bought at local warehouse	-	The thicker the blanket, the better the isolation