In the dairy industry, fermented milks continue to gain popularity due to their health benefits and unique sensory qualities. However, the production process can be complex and require careful control to achieve the desired outcome. Recent research has focused on developing new strains of probiotics and improving fermentation techniques to enhance the nutritional value and safety of these products. Additionally, the industry is exploring new applications of fermented milks in various food products, aiming to promote health and wellness.

Milk and why probiotic

Milk is a natural source of probiotics, which are beneficial bacteria that support gut health. These bacteria help in the digestion of lactose, a sugar found in milk, and produce substances that can aid in the absorption of minerals such as calcium.

Fermented milks

Fermented milks are milk products that undergo a fermentation process with the addition of probiotic bacteria. This process enhances the nutritional value of milk by increasing the concentration of beneficial bacteria and improving the digestibility of lactose.

In the future, fermented milks are expected to play a significant role in promoting health and wellness. As the demand for healthy and nutritious food products continues to grow, fermented milks are likely to become an increasingly important part of the dairy industry.

Inert formula

The inert formula concept is based on the idea of creating a formula that does not interfere with the natural properties of milk. This approach involves selecting strains of probiotics that can coexist with the natural flora of milk without causing any negative effects. The goal is to create a product that is safe and beneficial for consumption.


Research projects like milk oligosaccharides and other healthy milk components are gaining increasing attention in the dairy industry. These projects aim to develop new products that are not only nutritious but also functional, providing health benefits to consumers. The future of milk products is likely to be shaped by these innovative research efforts.