

REFERENCES

- Abu-Tarboush, H.M. (1996). Comparison of associative growth and proteolytic activity of yoghurt starters in whole milk from camels and cows. *Journal of Dairy Science*, 79, 366-371.
- Adam, A. C., Rubio-Teixeira, M., and Polaina, J. (2004). Lactose: the milk sugar from a biotechnological perspective. *Critical Reviews in Food Science and Nutrition*, 44, 553-557.
- Adams, M.R., and Moss, M.O. (2000). *Food Microbiology*. 2nd ed. UK: The Royal Society of Chemistry.
- Afonso, I.M., and Maia, J.M. (1999). Rheological monitoring of structure evolution and development in stirred yoghurt. *Journal of Food Engineering*, 42, 183-190.
- Al-Kadamany, E., Khattar, M., Haddad, T., and Toufeili, I. (2003). Estimation of shelf-life of concentrated yogurt by monitoring selected microbiological and physicochemical changes during storage. *Lebensmittel-Wissenschaft und-Technologie*, 36, 407-414.
- Amatayakul, T., Halmos, A. L., Sherkat, F., and Shah, N. P. (2006a). Physical characteristics of yoghurts made using exopolysaccharide-producing starter cultures and varying casein to whey protein ratios. *International Dairy Journal*, 16, 40-51.
- Amatayakul, T., Sherkat, F., and Shah, N. P. (2006b). Physical characteristics of set yoghurt made with altered casein to whey protein ratios and EPS-producing starter cultures at 9 and 14% total solids. *Food Hydrocolloids*, 20, 314-324.
- Amoroso, M. J., and Manca de Nadra, M. C. (1992). Growth and sugars utilization by mixed cultures of *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus salivarius* subsp. *thermophilus* isolated from Argentina yogurt. *World Journal of Microbiology and Biotechnology*, 8, 50-54.

- AOAC (2000). *Official Methods of Analysis of AOAC International*. 17th ed. Arling, VA, USA: AOAC International.
- Apichartsrangkoon, A. (2002). Dynamic viscoelastic properties of heated gluten/soy protein gels. *Journal of Food Science*, 67(2), 653-657.
- Apichartsrangkoon, A. (2003). Effects of high pressure on rheological properties of soy protein gels. *Food Chemistry*, 80, 55-60.
- Apichartsrangkoon, A., Bell, A.E., Ledward, D.A., and Schofield, J.D. (1999). Dynamic viscoelastic behavior of high-pressure-treated wheat gluten. *Cereal Chemistry*, 76(5), 777-781.
- Apichartsrangkoon, A., and Ledward, D.A. (2002). Dynamic viscoelastic behaviour of high pressure treated gluten-soy mixtures. *Food Chemistry*, 77, 317-323.
- Augustin, M. A., Cheng, L. J., and Clarke, P. T. (1999). Effects of preheat treatment of milk powder on the properties of reconstituted set skim yogurts. *International Dairy Journal*, 9, 415-416.
- Azanza, F., Klein, B. P., and Juvik, J. A. (1996). Sensory characterization of sweet corn lines differing in physical and chemical composition. *Journal of Food Science*, 61(1), 253-257.
- Birollo, G.A., Reinheimer, J.A., Vinderola, C.G. (2000), Viability of lactic acid microflora in different types of yoghurt. *Food Research International*, 33, 799-805.
- Beshkova, D.M., Simova, E.D., Frengova, G.I., Simov, Z.I., and Adilov, E.F. (1998). Production of amino acids by yogurt bacteria. *Biotechnology Progress*, 14, 963-965.
- Bonczar, G., Wszolek, M., and Siuta, A. (2002). The effects of certain factors on the properties of yoghurt made from ewe's milk. *Food Chemistry*, 79, 85-91.
- Cabra, V., Arreguin, R., Galvez, A., Quirasco, M., Vazquez-Duhalt, R., and Farres, A. (2005). Characterization of a 19 kDa α -zein of high purity. *Journal of Agricultural and Food Chemistry*, 53(3), 725-759.
- Charmornman, S. (2000). *Sweet Corn Planting for Food Manufacture vol I: Sweet Corn Management* (in Thai). Bangkok: Atisan, Co., Ltd.

- Cheng, Y. J., Thompson, L. D., and Brittin, H. C. (1990). Sogurt, a yogurt-like soybean product: development and properties. *Journal of Food Science*, 55(4), 1178-1179.
- Dave, R. I., and Shah, N. P. (1997). Viability of yoghurt and probiotic bacteria in yoghurts made from commercial starter cultures. *International Dairy Journal*, 7, 31-41.
- Dave, R. I., and Shah, N. P. (1998). Ingredient supplementation effects on viability of probiotic bacteria in yogurt. *Journal of Dairy Science*, 81(11), 2804-2816.
- De Brabandere, A. G., and De Baerdemaeker, J. G. (1999). Effects of process conditions on the pH development during yogurt fermentation. *Journal of Food Engineering*, 41, 221-227.
- De Vuyst, L. and Degeest, B. (1999). Heteropolysaccharides from lactic acid bacteria. *FEMS Microbiology Reviews*, 23, 153-177.
- Department of Agriculture. (2002). *Good Agricultural Practice (GAP) of Sweet Corn* (in Thai). Bangkok: Agricultural Cooperative Group, Ltd.
- Dewanto, V., Wu, X., and Liu, R. H. (2002). Processed sweet corn has higher antioxidant activity. *Journal of Agricultural and Food Chemistry*, 50, 4959-4964.
- Djagny, K.B., Wang, Z., and Xu, S. (2001). Gelatin: a valuable protein for food and pharmaceutical industries: Reviews. *Critical Reviews in Food Science and Nutrition*, 41(6), 481-492.
- Draget, K.I., Moe, S.T., Skjak-Break, G., and Smidsrød, O. (2006). Alginates. In A.M. Stephan, G.O. Phillips, and P.A. Williams (ed.), *Food Polysaccharides and Their Applications* (pp. 290-324), 2nd ed. New York: CRC Press Taylor & Francis Group.
- Drake, M.A., Chen, X.Q., Tamarapu, S., and Leenanon, B. (2000). Soy protein fortification affects sensory, chemical, and microbiological properties of dairy yogurts. *Journal of Food Science*, 65(7), 1244-1247.
- Duboc, P., and Mollet, B. (2001). Application of exopolysaccharides in the dairy industry. *International Dairy Journal*, 11, 759-768.

- El-Sayed, E.M., El-Gawad, I.A.A., Murad, H.A., and Salah, S.H. (2002). Utilization of laboratory-produced xanthan gum in the manufacture of yogurt and soy yogurt. *European Food Research and Technology*, 215, 298-304.
- Everett, D. W., and McLeod, R. E. (2005). Interactions of polysaccharide stabilisers with casein aggregates in stirred skim-milk yoghurt. *International Dairy Journal*, 15, 1175-1183.
- Farnsworth, J. P., Li, J., Hendricks, G. M., and Guo, M. R. (2006). Effects of transglutaminase treatment on functional properties and probiotic culture survivability of goat milk yogurt. *Small Ruminant Research*, 65, 113-121.
- Fizman, S. M., Lluch, M. A., and Salvador, A. (1999). Effect of addition of gelation on microstructure of acidic milk gels and yoghurt and on their rheological properties. *International Dairy Journal*, 9, 895-901.
- Fox, P. F. (2001). Milk proteins as food ingredients. *International Journal of Dairy Technology*, 54(2), 41-55.
- Fox, P. F., and McSweeney, P. L. H. (1998). *Dairy Chemistry and Biochemistry*. Great Britain: St Edmundsbury Press Ltd.
- Gastaldi, E., Lagaude, A., Marchesseau, S., and Tarodo de la Fuente, B. (1997). Acid milk gel formation as affected by total solids content. *Journal of Food Science*, 62(4), 671-675, 687.
- González-Martínez, C., Becerra, M., Cháfer, M., Albors, A., Corot, J. M., and Chiralt, A. (2002). Influence of substituting milk powder for whey powder on yoghurt quality. *Trends in Food Science and Technology*, 13, 334-340.
- Granata, L. A., and Morr, C. V. (1996). Improved acid, flavor and volatile compound production in a high protein and fiber soymilk yogurt-like product. *Journal of Food Science*, 61(2), 331-336.
- Hall, R. (2003). *What you need to know about nutrition: got a question?; corn, sweet, yellow, raw (scientific name: Zea mays)*. [Online]. Available <http://nutrition.about.com/library/foodfind/blcorn.htm> [4 June, 2003].
- Haque, A., Richardson, R.K., and Morris, E.R. (2001). Effect of fermentation temperature on the rheology of set and stirred yogurt. *Food Hydrocolloids*, 15, 593-602.

- Harrigan, W.F. (1998). *Laboratory Methods in Food Microbiology* (pp. 137, 261). 3rd ed. London: Academic Press Limited.
- Husson-Kao, C., Mengaud, J., Gripon, J. C., Benbadis, L., Chapot-Chartier, M. P. (2000). Characterization of *Streptococcus thermophilus* strains that undergo lysis under unfavourable environmental conditions. *International Journal of Food Microbiology*, 55, 209-213.
- International Dairy Federation. (1997). Dairy starter cultures of lactic acid bacteria (LAB) standard of identity. *IDF Standard, 149A*, 1-8.
- James, C.S. (1995). *Analytical Chemistry of Foods* (pp. 117-123). London: Chapman and Hall.
- Joint FAO/ WHO Food Standard Programme Codex Alimentarius Commission. (2000). *Codex Alimentarius, Vol. 12, Milk and Milk Products* (p. 42). 2nd ed. Rome: Food and Agriculture Organization of the United Nations, World Health Organization.
- Karleskind, D., Laye, I., Halpin, E., and Morr, C. V. (1991). Improving acid production in soy-based yogurt by adding cheese whey proteins and mineral salts. *Journal of Food Science*, 55(4), 999-1001.
- Keogh, M. K., and O'Kennedy, B. T. (1998). Rheology of stirred yogurt as affected by added milk fat, protein and hydrocolloids. *Journal of Food Science*, 63(1), 108-112.
- Ketnil, N. (2002). The exportable situation of sweet corn from Thailand (in Thai). *Journal of Food Institute*, 4(24), 45-53.
- Kongthong, C. (2006). Manager of Thaweethong Agricultural Co., Ltd., Chaing Mai. Collected data for the use of pesticide in pyrethroid group during production of ATS-5 sweet corn plant, 21 November 2006.
- Kosikowski, F.V. (1997). *Cheese and Fermented Milk Foods, volume I, Origins and Principles* (pp. 91-106). Michigan: Edwards Brothers, Inc.
- Kosikowski, F.V., and Mistry, V.V. (1997). *Cheese and Fermented Milk Foods, volume II: Procedures and Analysis* (p. 16). 3rd ed. Westport, Connecticut: Edwards Brother, Inc.

- Krasaekoopt, W., Bhandari, B., and Deeth, H. (2004). Comparison of texture of yogurt made from conventionally treated milk and UHT milk fortified with low-heat skim milk powder. *Journal of Food Science*, 69(6), E276-E280.
- Kristo, E., Biliaderis, C.G., and Tzanetakis, N. (2003). Modelling of the acidification process and rheological properties of milk fermented with a yogurt starter culture using response surface methodology. *Food Chemistry*, 83, 437-446.
- Kumar, P., and Mishra H. N. (2004). Mango soy fortified set yoghurt: effect of stabilizer addition on physicochemical, sensory and textural properties. *Food Chemistry*, 87, 501-507.
- Lal, S.N.D., O'Connor, C.J., and Eyres, L. (2006). Application of emulsifiers/stabilizers in dairy products of high rheology. *Advances in Colloid and Interface Science*, 123-126, 433-437.
- Lásztity, R. (1996). *The Chemistry of Cereal Protein*. 2nd ed. Florida: CRC Press, Inc.
- Laye, I., Karleskind, D., and Morr, C.V. (1993). Chemical, microbiological and sensory properties of plain nonfat yogurt. *Journal of Food Science*, 58(5), 991-995, 1000.
- Leungsakul, S. (1998). *Food Microbiology* (in Thai) (pp. 48, 51, 209-211). 4th ed. Bangkok: Chaicharean.
- Ledward, D.A. (2000). Gelatin. In G.O. Phillips, and P.A. Williams (ed.), *Handbook of Hydrocolloids* (Chapter 4). England: TJ International.
- Lee, S. Y., Morr, C. V., and Seo, A. (1990). Comparison of milk-based and soymilk-based yogurt. *Journal of Food Science*, 55(2), 532-536.
- Lopes da Silva, J.A., and Rao, M.A. (2006). Pectins: structure functionality, and uses. In A.M. Stephan, G.O. Phillips, and P.A. Williams (ed.), *Food Polysaccharides and Their Applications* (pp. 354-396), 2nd ed. New York: CRC Press Taylor & Francis Group.
- Lorenzen, P. C., Neve, H., Mautner, A., and Schlimme, E. (2002). Effect of enzymatic cross-linking of milk proteins on functional properties of set-style yoghurt. *International Journal of Dairy Technology*, 55(3), 152-157.
- Lourens-Hattingh, A., and Viljoen, B. C. (2001). Yogurt as probiotic carrier food (a review). *International Dairy Journal*, 11, 1-17.

- Lucey, J. A. (2002). Foundation scholar award formation and physical properties of milk protein gels. *Journal of Dairy Science*, 85, 281-294.
- Lucey, J. A. (2004). Cultured dairy products: an overview of their gelation and texture properties. *International Journal of Dairy Technology*, 57(2/3), 77-84.
- Makhlouf, J., Zee, J., Tremblay, N., Bélanger, A., Michaud, M. H., and Gosselin, A. (1995). Some nutritional characteristics of beans, sweet corn and peas (raw, canned and frozen) produced in the province of Quebec. *Food Research International*, 28(3), 253-259.
- May, C.D. (2000). Pectins. In G.O. Phillips, and P.A. Williams (ed.), *Handbook of hydrocolloids* (Chapter 10). England: TJ International.
- Minolta. (1994). *Precise color communication color control from feeling to instrumentation*. Japan: Minolta, Co., Ltd.
- Modler, H.W., and Kalab, M. (1983). Microstructure of yogurt stabilized with milk proteins. *Journal of Dairy Science*, 66, 430-437.
- Montgomery, D. C. (2001). *Design and Analysis of Experiments*. 5th ed. New York: Hamilton Printing Company.
- Mor-Mur, M., and Yuste, J. (2003). High pressure processing applied to cooked sausage manufacture: physical properties and sensory analysis. *Meat Science*, 65, 1187-1191.
- Nergiz, C., and Seckin, A.K. (1998). The losses of nutrients during the production of strained (Torba) yoghurt. *Food Chemistry*, 61(1/2), 13-16.
- Nussinovitch, A. (1997). *Hydrocolloid Applications: Gum Technology in the Food and Other Industries* (pp. 31, 96-98). Great Britain: T.J. Press.
- Oliveira, M. N., Sodini, I., Remeuf, F., and Corrieu, G. (2001). Effect of milk supplementation and culture composition on acidification, textural properties and microbiological stability of fermented milks containing probiotic bacteria. *International Dairy Journal*, 11, 935-942.
- Olsen, J. K., Giles, J. E., and Jordan, R. A. (1990). Post-harvest carbohydrate changes and sensory quality of three sweet corn cultivars. *Scientia Horticulturae*, 44, 179-189.
- Omueti, O., and Ajomale, K. (2005). Chemical and sensory attributes of soy-corn milk types. *African Journal of Biotechnology*, 4(6), 847-851.

- Onsøyen, E. (1997). Alginate. In A. Imeson (ed.), *Thickening and Gelling Agents for Food* (pp. 29-33), 2nd ed. Great Britain: St Edmundsbury Press, Bury St Edmunds.
- Ott, A., Fay, L.B., and Chaintreau, A. (1997). Determination and origin of the aroma impact compounds of yogurt flavor. *Journal of Agricultural and Food Chemistry*, 45, 850-858.
- Öztürk, B. A., and Öner, M. D. (1999). Production and evaluation of yogurt with concentrated grape juice. *Journal of Food Science*, 64(3), 530-532.
- Pangsanit, P. (2002). *Fermentation of Drinkable Yogurt-like Product from Corn Milk* (in Thai). M.S. Thesis. Pisanulok: Naresuan University.
- Park, D. J., Oh, S., Ku, K. H., Mok, C., Kim S. H., and Imm, J. Y. (2005). Characteristics of yogurt-like products prepared from the combination of skim milk and soymilk containing saccharified-rice solution. *International Journal of Food Sciences and Nutrition*, 56(1), 23-34.
- Parnell-Clunies, E. M., Kakuda, Y., Mullen, K., Arnott, D. R., and deMan, J. M. (1986). Physical properties of yogurt: a comparison of vat versus continuous heating systems of milk. *Journal of Dairy Science*, 69, 2593-2603.
- Penna, A., Baruffaldi, R., and Oliveira, N. (1997). Optimization of yoghurt production using demineralized whey. *Journal of Food Science*, 62, 846-850.
- Peryam, D.R., and Pilgrim, F.J. (1957). Hedonic scale method of measuring food preferences. *Journal of Food Technology*, 11(9), 9-14.
- Pomeranz, Y. (1987). *Modern Cereal Science and Technology*. 2nd ed. New York: VCH Publisher, Inc.
- Poppe, J. (1997). Gelatin. In A. Imeson (ed.), *Thickening and Gelling Agents for Food* (pp. 152-238). 2nd ed. Great Britain: St Edmundsbury Press, Bury St Edmunds.
- Prasertcheeva, J. (2003). *Development of Corn Milk Yoghurt* (in Thai). M.S. Thesis. Chiang Mai University.
- Pripdeevech, P. (2003). *Isolation and Analysis of Aroma-active Components in Root of Vetiveria zizanioides Nash*. M.S. Thesis. Chiang Mai University, pp. 51-58.

- Puhlman, T. (1997). *Sweet Corn: Breeding and Planting for Commercial* (in Thai) (pp. 6-9, 93-124). Bangkok: O.S. Printing House.
- Puvanenthiran, A., Williams, R. P. W., and Augustin, M. A. (2002). Structure and visco-elastic properties of set yoghurt with altered casein to whey protein ratios. *International Dairy Journal*, 12, 383-391.
- Raphaelides, S.N., and Gioldasi, A. (2005). Elongational flow studies of set yogurt. *Journal of Food Engineering*, 70, 538-545.
- Rauengpanyawatana, S. (1998). *Mixed Corn Milk Product and Acceptance* (in Thai). Bachelor's Project. Chiang Mai: Chiang Mai University.
- Remeuf, F., Mohammed, S., Sodini, I., and Tissier, J. P. (2003). Preliminary observations on the effects of milk fortification and heating on microstructure and physical properties of stirred yogurt. *International Dairy Journal*, 13, 773-782.
- Ross-Murphy, S.B. (1984). Rheological methods. in H.W.S. Chan (ed.), *Critical Reports on Applied Chemistry, Vol.5. Biophysical Methods in Food Research* (pp.138-199), Oxford: Blackwell Scientific.
- Ruchanakraikan, L. and Ratanapanon, N. (2001). *Principle of Food Analysis* (in Thai). 4th ed. Chiang Mai: Chiang Mai University.
- Sandoval-Castilla, O., Lobato-Calleros, C., Aguirre-Mandujano, E., and Vernon-Carter, E. J. (2004). Microstructure and texture of yogurt as influenced by fat replacers. *International Dairy Journal*, 14, 151-159.
- Saint-Eve, A., Juteau, A., Atlan, S., Martin, N., and Souchon, I. (2006). Complex viscosity induced by protein composition variation influences the aroma release of flavored stirred yogurt. *Journal of Agricultural and Food Chemistry*, 54, 3997-4004.
- Sankhavadhana, P. (2001). *Development of Yoghurt-like Fermented Milk Product Using Probiotic Cultures* (in Thai) (p. 29). M.S.Thesis. Chiang Mai University.
- Shaker, R. R., Jumah, R. Y., and Abu-Jdayil, B. (2000). Rheological properties of plain yogurt during coagulation process: impact of fat content and preheat treatment of milk. *Journal of Food Engineering*, 44, 175-180.

- Shihata, A., and Shah, N. P. (2000). Proteolytic profiles of yogurt and probiotic bacteria. *International Dairy Journal*, 10, 401-408.
- Shihata, A., and Shah, N. P. (2002). Influence of addition of proteolytic strains of *Lactobacillus delbrueckii* subsp. *bulgaricus* to commercial ABT starter cultures on texture of yoghurt, exopolysaccharide production and survival of bacteria. *International Dairy Journal*, 12, 765-772.
- Siripanporn, J., Maleehual, T., Tammarate, P., and Hengsawadi, D. (2000). Yogurt production from coconut milk (in Thai). *Food*, 30(2), 87-97.
- Sodini, I., Remeuf, F., Haddad, S., and Corrieu, G. (2004). The relative effect of milk base, starter, and process on yogurt texture: a review. *Critical Reviews in Food Science and Nutrition*, 44, 113-137.
- Steinwandter, H. (1985). Universal 5-min on-line method for extracting and isolating pesticide residues and industrial chemicals. *Fresenius' Journal of Analytical Chemistry*, 32, 752-754.
- Sweetcorn Products Co., Ltd. (2006). *Plan of sweet corn production* (in Thai). [Online] Available. <http://www.sweetcorn.com> [15 December, 2006].
- Tamime, A. Y., and Robinson, R. K. (1999). *Yoghurt Science and Technology*. 2nd ed. Cornwall, UK: TJ. International.
- Tantapanichkul, R. (1990). *Food Chemistry* (in Thai) (p. 179). 3rd ed. Bangkok: Ramkhamhaeng University Press.
- Thanwiset, P. (2003). Head of Department of Northern Raw Material Support Division of the River Kraw International Food Industry Ltd., Chaing Mai. (Collected data for characteristics of ATS-2 and ATS-5 sweet corn varieties, 4 July 2003.
- The Ministry of Public Health. (2005). *Notification of the Ministry of Public Health (No. 289) B.E. 2548 (2005) Re: Fermented milk* (in Thai). [Online] Available. http://www.qmaker.com/fda/new/images/cms/top_upload/1141801039_ntf_289-2548.pdf [28 December, 2006].
- The National Research Council of Thailand. (2000). Creative success rewards in 2000 (in Thai). *Journal News of the National Research Council of Thailand*, 41(431), 19-20.

- Thomas, T. D., and Crow, V. L. (1983). Lactose and sucrose utilization by *Streptococcus thermophilus*. *FEMS Microbiology Letters*, 17, 13-17.
- Torriani, S., Gardiri, F., Guerzoni, M.E, and Dellaglio, F. (1996). Use of response surface methodology to evaluate some variables affecting the growth and acidification characteristics of yoghurt cultures. *International Dairy Journal*, 6, 625-636.
- Tracy, W.F. (2001). Sweet corn. In A.R. Hallauer (ed.), *Specialty Corns*. 2nd ed. Washington, D.C.: CRC Press LLC.
- USDA. (2004). *Search the USDA national nutrient database for standard reference: corn beverage*. [Online] Available. http://www.nal.usda.gov/fnic/foodcomp/cgi-bin/list_nut_edit.pl [31 March, 2004].
- Van de Water, J. (2003). Yogurt and immunity: the health benefits of fermented milk products that contain lactic acid bacteria. In E.R. Farnworth and H.W.S. Chan (ed.), *Critical Reports on Applied Chemistry, Vol.5. Biophysical Methods in Food Research* (pp.138-199), Oxford: Blackwell Scientific.
- van den Bogaard, P. T., Hols, P., Kuipers, O. P., Kleerebezem M., and de Vos, W. M. (2004). Sugar utilisation and conservation of the *gal-lac* gene cluster in *Streptococcus thermophilus*. *Systematic and Applied Microbiology*, 27, 10-17.
- Vaningelgem, F., Zamfir, M., Adriany, T., and De Vuyst, L. (2004). Fermentation conditions affecting the bacterial growth and exopolysaccharide production by *Streptococcus thermophilus* ST 111 in milk-based medium. *Journal of Applied Microbiology*, 97, 1257-1273.
- Vasiljevic, T., and Jelen, P. (2002). Lactose hydrolysis in milk as affected by neutralizers used for the preparation of crude β -galactosidase extracts from *Lactobacillus bulgaricus* 11842. *Innovative Food Science and Emerging Technologies*, 3, 175-184.
- Vinderola, C. G., Costa, G. A., Regenhardt, S., and Reinheimer, J. A. (2002). Influence of compounds associated with fermented dairy products on the growth of lactic acid starter and probiotic bacteria. *International Dairy Journal*, 12, 579-589.

- Walstra, P., and Jenness, R. (1984). *Dairy Chemistry and Physics*. New York: John Wiley and Sons, Inc.
- Walstra, P., Geurts, T. J., Noomen, A., Jellema, A., and van Boekel, M. A. J. S. (1999). *Dairy Technology*. New York: Marcel Dekker, Inc.
- Wang, Y. C., Yu, R. C., and Chou, C. C. (2002). Growth and survival of bifidobacteria and lactic acid bacteria during the fermentation and storage of cultured soymilk drinks. *Food Microbiology*, 19, 501-508.
- Wang, Y. C., Yu, R. C., Yang, H. Y., and Chou, C. C. (2003). Sugar and acid contents in soymilk fermented with lactic acid bacteria alone or simultaneously with bifidobacteria. *Food Microbiology*, 20, 333-338.
- Warman, P. R., Havard, K. A. (1998). Yield, vitamin and mineral contents of organically and conventionally grown potatoes and sweet corn. *Agriculture, Ecosystems and Environment*, 68, 207-216.
- Wu, H., Hulbert, G. J., and Mount, J. R. (2001). Effects of ultrasound on milk homogenization and fermentation with yogurt starter. *Innovative Food Science and Emerging Technologies*, 1, 211-218.
- Xanthopoulos, V., Petridis, D., and Tzanetakis, N. (2001). Characterization and classification of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus* strains isolated from traditional Greek yogurts. *Journal of Food Science*, 66(5), 747-752.
- Xinyum, W., Wen, Q., and Youbin, L. (1998). The development of instant corn milk powder (in Chinese). *China-Dairy-Industry*, 26(1), 5-9.
- Yazici, F., Alvarez, V. B., and Hansen, P. M. T. (1997). Fermentation and properties of calcium-fortified soy milk yogurt. *Journal of Food Science*, 62(3), 457-461.
- Yagüe, C., Bayarri, S., Lázaro, R., Conchello, P., Ariño, A., and Herrera, A. (2001). Degradation of organochlorine contaminants by yogurt culture organisms and the effect on their growth. *Bulletin of Environmental Contamination and Toxicology*, 66, 29-35.