

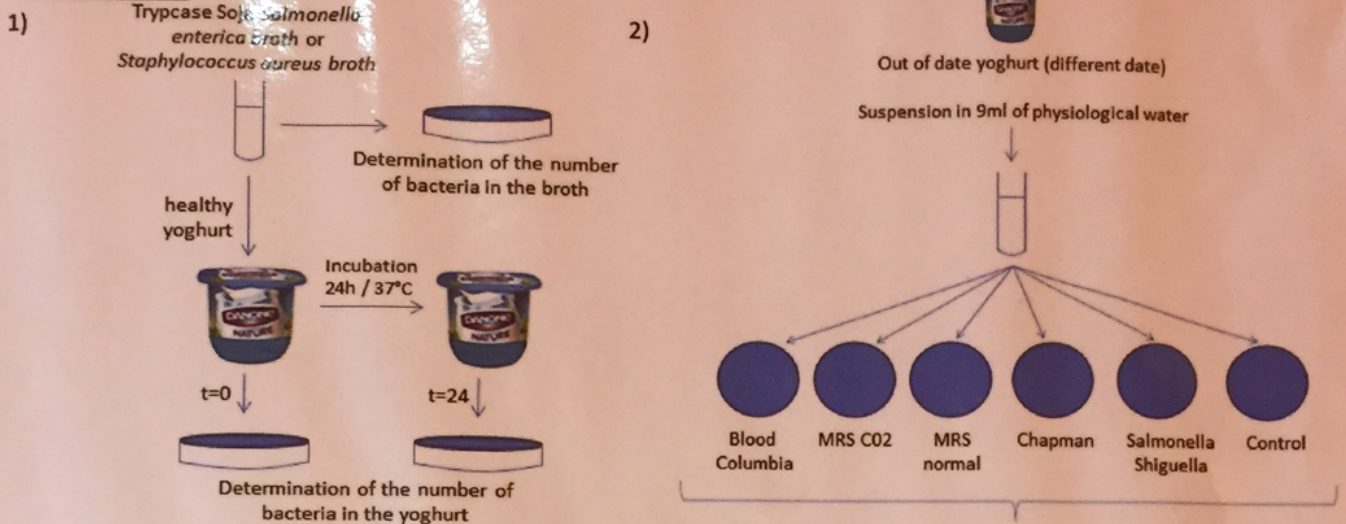
# Are yoghurts really harmful for the health once out of date ?

## Introduction:

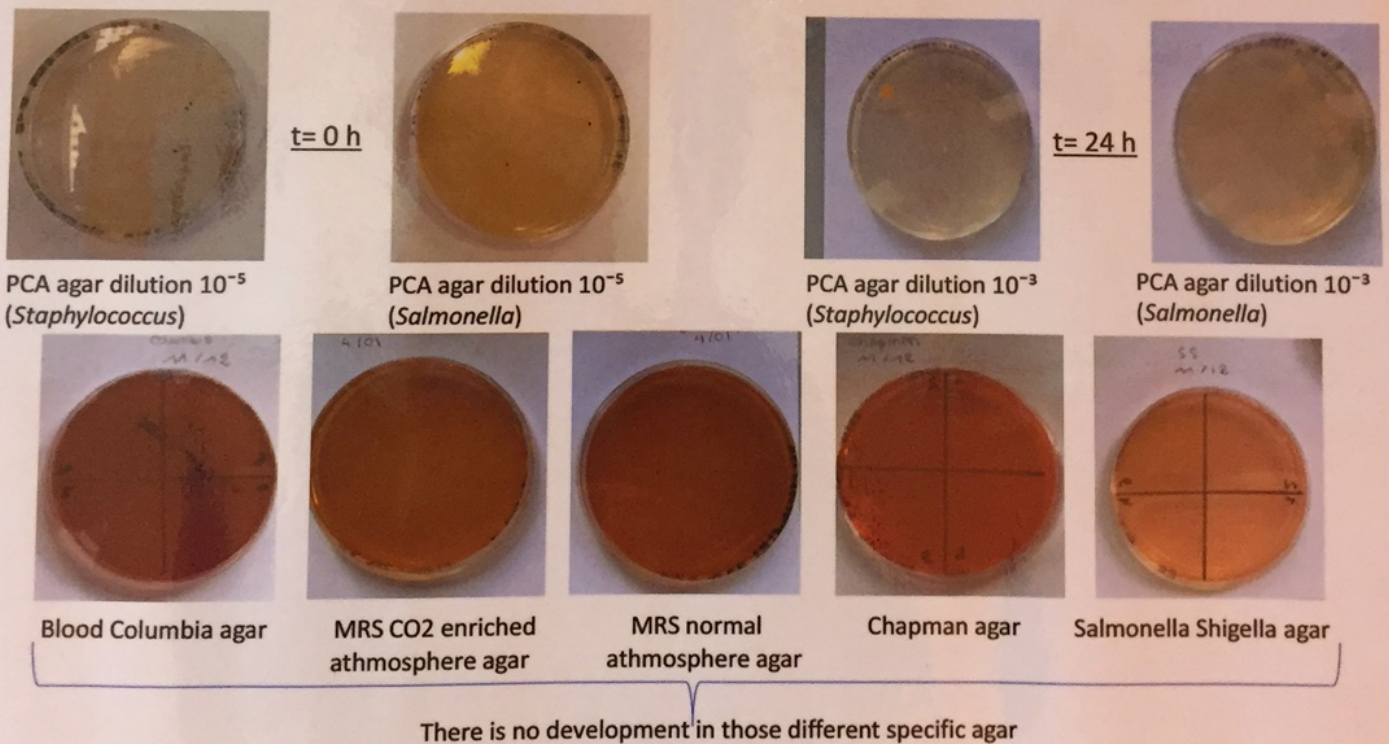
Our project deals with the present pathogenic bacteria in an out of date yoghurt. We have chosen this subject to fight against food waste. The most consumed dairy product yoghurt, but it's also the most wasted. The lactic fermentation corresponds to the lactose transformation in lactic acid, thanks to the lactic bacteria which are *Lactobacillus bulgarius* and *Streptococcus thermophilus*. The interaction between these 2 bacteria allows an acidification of yoghurt which allows to prevent the pathogenic bacteria to develop too fast.



## Experiments:



## Results of the used selective middles:



## Conclusion:

With our result, we can emit 2 hypothesis:

1. The experiment ad work, so we can deduce that yughurt can be consumed 1 month out of date
2. The results are not decisive and our experiment can not answer at our problematic