

My grandma Yersinia loves yogurt and eats a cup or more a day. She doesn't like to pay the retail cost of a premium organic brand that boasts **5 Live and Active Cultures!**\* So she buys a 6-ounce tub of the "good stuff" (plain nonfat variety) and uses it as a starter to turn a quart of nonfat milk into 38 ounces of yogurt. She says it tastes just like the original. To save more money she sets aside six ounces of the finished product to use as the starter for her next batch. Sadly she reports that, after repeating the process of inoculating a new quart with some of the last batch several times, the taste is not the same. It isn't bad; it just isn't the same. When she notices flavor change she starts over with another little tub of the commercial yogurt to use as a starter. She's baffled. She starts with quart of fresh non-fat milk, heats it to 185°F and lets it cool to 110°F before stirring in the yogurt starter. She puts the mixture into a pre-heated electric yogurt maker designed to hold the temperature at 105°F for five to six hours. But she can't reproduce the original flavor for more than one or two batches. She wants to know what's going on.

(\**Lactobacillus acidophilus*, *Bifidobacterium lactis*, *Streptococcus thermophilus*, *L. bulgaricus*, and *L. casei*)

1. **Re-read** the case and **underline** its key phrases and central issues.

**Confer** with your teammates and **list** what you already know about this case as a group.

**List** questions that get at what you need to know to solve this case of evolving flavor.

2. **Describe** an experiment to resolve one or more of these questions, assuming you had the tools and skills.

N.B.: Your scratch discussion can begin on this sheet and then entered into your notebook; better would be entering it once in your notebook.



