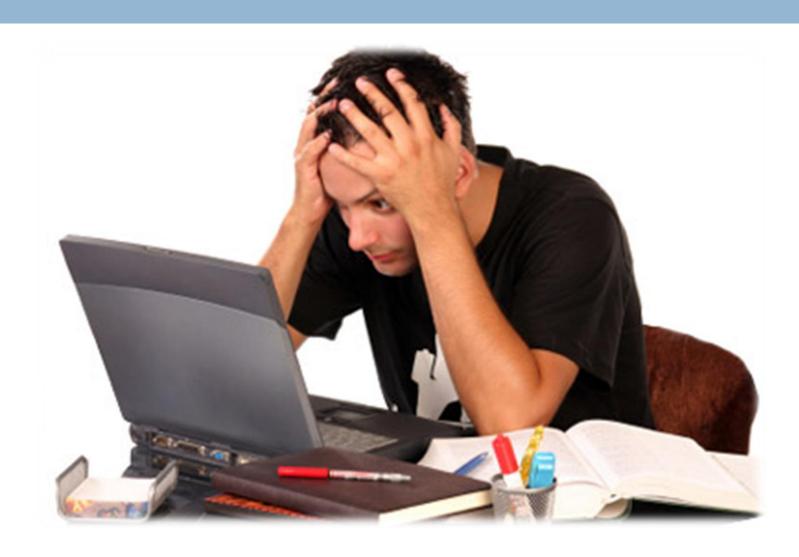
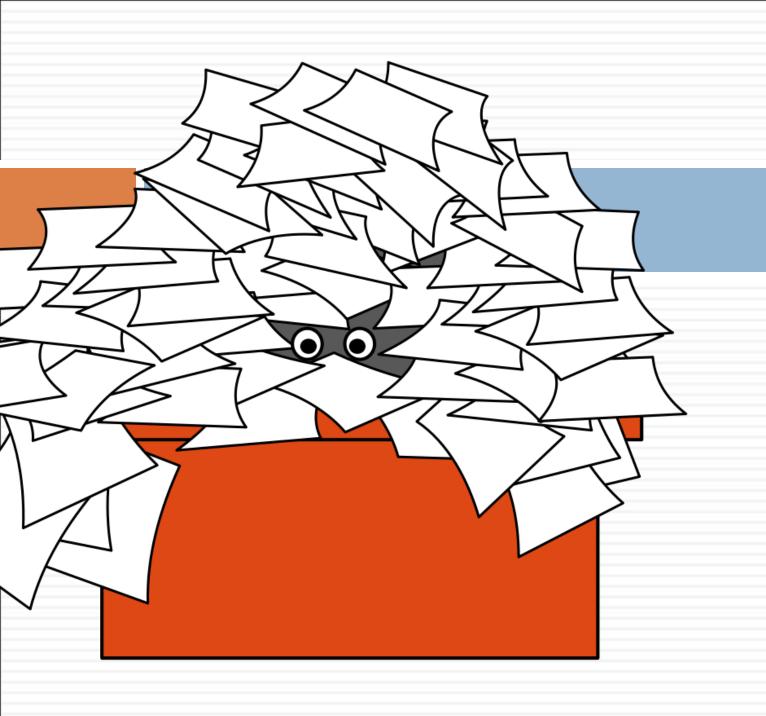
WHEN MOST PEOPLE HEAR THE WORD "RESEARCH"...



RESEARCH: THE ANSWER TO YOUR WONDERINGS...



Step One: Understand what you're dealing with!

- Ask yourself "What am I really talking about?"
 - Read a general news or informational article about the topic (this is the ONE time I would recommend Wikipedia!)
 - Network! Ask someone with more expertise about the topic in general
 - Jot down key words, phrases, concepts or ideas that can be springboards for further research.

My question: Do different bacteria cause different biological or chemical reactions in the creation of yogurt?

Yogurt

From Wikipedia, the free encyclopedia

As we read, look for key words or ideas that might be good starting points for further research.

For other uses, see Yogurt (disambiguation).

Yogurt, **yoghurt**, or **yoghourt** (/ˈjoʊgərt/ or /ˈjɒgət/; from Turkish: *yoğurt*; other spellings listed below) is a food produced by bacterial fermentation of milk.

The bacteria used to make yogurt are known as "yogurt cultures". Fermentation of lactose by these bacteria produces lactic acid which acts on milk protein to give yogurt its texture and characteristic tang. [1] Cow's milk is commonly available worldwide, and, as such, is the milk most commonly used to make yogurt. Milk from water buffalo, goats, ewes, mares, camels, and yaks is also used to produce yogurt where available locally. Milk used may be homogenized or not (milk distributed in many parts of the world is homogenized); both types may be used, with substantially different results.

Yogurt is produced using a culture of *Lactobacillus delbrueckii* subsp. *bulgaricu* and *Streptococcus thermophilus* bacteria. In addition, other lactobacilli and bifidobacteria are also sometimes added during or after culturing yogurt. Some countries require yogurt to contain a certain amount of colony-forming units of bacteria; in China, for example, the requirement for the number of lactobacillus bacteria is at least 1 × 10⁶ CFA per gram per milliliter.^[2] To produce yogurt, milk is first heated, usually to about 85 °C (185 °F), to denature the milk proteins so that they set together rather than form curds. After heating, the milk is allowed to cool to about 45 °C (113 °F).^[3] The bacterial culture is mixed in, and a temperature of 45 °C (113 °F) is maintained for four to seven hours to allow fermentation.

Step Two: Generate Mini Research Questions

- □ Using the key words or ideas you found, generate 5-8 mini research questions that will give you important background knowledge.
 - Avoid "Yes/No" or single answer questions.
 - □ (That's looking things up, not researching.)



Step Two: Generate Mini Research Questi

