

BIOPROCESSING OF LACTIC ACID BY FERMENTATION TECHNIQUE

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Chapter 2

Media Screening of *Lactobacillus rhamnosus* Fermentation for Lactic Acid Production

Mohamed Ismail Abdul Karim, Maizirwan Mel, Parveen Jamal, Mohammad Ramlan Mohammad Salleh, Noraini Alamin

Abstract

This chapter discussed about the media screening of lactic acid production using bacteria *L. rhamnosus*. This experiment was successfully carried out in shake flask experiment. The media were such as glucose, peptone, sodium acetate, lactose screened their suitability using Placket Burman Design and result indicated that, the main variables that effected were glucose and peptone which yield about 0.6303 g g⁻¹

Keyword(s): *Lactobacillus rhamnosus*, lactic acid, media screening, fermentation