



## Spoilage of dairy products

MAMTA VERMA

READ REVIEWS

WRITE A REVIEW

**CORRESPONDENCE:**

vermamamta429@gmail.com

**DATE RECEIVED:**

December 09, 2018

© verma This article is distributed under the terms of the [Creative Commons Attribution 4.0 International License](#), which permits unrestricted use, distribution, and redistribution in any medium, provided that the original author and source are credited.



Milk cream samples obtained from a dairy showed fungal growth. On

foldscoping the sample, sporangia were observed on long sporangiophores. The fungal hyphae had grown extensively to form a mat- like structure. Is it a fungal biofilm ?

[gallery columns="5"

ids="96986,96987,96988,96989,96990,96991,96992,96993,96994,96995,96996,96997,96998,96999,97000"]