

**Table 3. ANOVA analysis of off- flavor test**

Isolates	Source	D.F	Mean Square						
			Colour	Taste	Smell	Texture	Appearance	Total	Over all
Group A	Panelist	14	1.10 <sup>n.s</sup>	0.69 <sup>n.s</sup>	0.83 <sup>n.s</sup>	0.96 <sup>n.s</sup>	0.42 <sup>n.s</sup>	4.5 <sup>n.s</sup>	n.s
	Isolate	29	41.07**	77.33**	90.56**	96.87**	102.01**	1845.95**	**
	Erorr	406	1.38	1.13	0.74	0.99	0.85	9.97	-
Group B	Panelist	14	0.39 <sup>n.s</sup>	1.36 <sup>n.s</sup>	0.95 <sup>n.s</sup>	1.18 <sup>n.s</sup>	0.55 <sup>n.s</sup>	12.02 <sup>n.s</sup>	*
	Isolate	52	36.15**	58.75**	72.89**	80.58**	84.47**	1460.18**	**
	Erorr	728	1.02	1.51	1.03	1.03	0.80	10.43	0.03
Group C	Panelist	14	1.94 <sup>n.s</sup>	3.15**	2.24**	1.44 <sup>n.s</sup>	1.79**	21.78**	**
	Isolate	131	18.61**	16.05**	19.14**	40.33**	36.60**	465.49**	**
	Erorr	1834	1.29	1.28	0.91	0.95	0.78	9.05	0.008
<i>Enterococcus</i>	Panelist	14	7.14**	3.65**	4.33**	5.18**	7.71**	69.03**	n.s
	Isolate	84	5.75**	12.34**	16.04**	40.83**	36.85**	287.34**	**
	Erorr	1176	0.63	0.66	0.60	1.127	0.905	6.81	-
<i>Lactococcus</i>	Panelist	14 <sup>n.s</sup>	0.48 <sup>n.s</sup>	1.12 <sup>n.s</sup>	0.51 <sup>n.s</sup>	0.76 <sup>n.s</sup>	1.19 <sup>n.s</sup>	9.02 <sup>n.s</sup>	**
	Isolate	4	20.45**	105.21**	85.68**	30.15**	41.4**	1044.18**	**
	Erorr	56	0.46	0.79	0.69	0.98	30.15	7.62	-

n.s, \* and \*\* :- denotes not significant, significant at 0.05 level and 0.01 level of probability respectively.