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**Polymeric microfiltration of skimmed milk in Edam cheese**

**Fatty acid and protein profiles and mineral content of milk from the wild Bactrian camel**

**Exceeding the legal limit of somatic cell count in herd milk and forecast**

**Antagonistic activities of *Lactobacillus plantarum* against enteric pathogens**

**Application of  $\beta$ -cyclodextrin for manufacturing low cholesterol butter**

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**Blending soymilk with buffalo milk and the quality of Paneer**

**Whey protein gelation – turbidity screening test**

**Heat-stabilisation of  $\beta$ -lactoglobulin**

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