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Viability of freeze-dried cultures of lactic acid bacteria

Quantitative determination of micellar calcium in milk and cheese

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Selective enumeration of Bifidobacteria

Microgel particle size measurement in stirred skim milk yoghurt

Detection of ewe's milk in goat cheese

Storage stability of spray-dried yoghurt powder

Restoring the rennetability of transglutaminase-treated casein micelles

Chemical-physical characteristics of buffalo yoghurt

Ionic calcium and pH as predictors of stability of milk to UHT processing

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