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Graphic validation of growth models for *Listeria monocytogenes* in milk

Occurrence and characterization of *Listeria* species isolated from the milk production chain

Bioactive peptides by enzymatic hydrolysis of whey protein concentrate

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Effect of fat origin on sensory and physico-chemical characteristics of sour cream

Feasibility of frozen storage of Gouda cheese

Effect of salt on microbiology and proteolysis of Queso Fresco cheese

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