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Effect of temperature and pH on the solubility of caseins

Acidic electrolyzed water for improvement of hygienic conditions of teat liners

Selected antagonist and agonist opioid peptides in fermented milk drinks

Viability and *in vitro* properties of *Lactobacillus acidophilus*

Methicillin resistance pattern of *Staphylococcus aureus* from mastitis milk

Kefir as probiotic delivery vehicle

Oligosaccharide prebiotics and growth of probiotic bacteria

Texture and microstructure of probiotic yoghurts prepared from goat's milk

Selected physico-mechanical properties of instant puddings

Evaluation of allergenic response of milk bioactive peptides

Oxidation of whey concentrates during long-term storage

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