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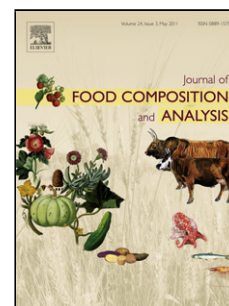
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Optimization of a newly established gas-chromatographic method for determining lactose and galactose traces: application to Pecorino Romano cheese

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Highlights

- We propose a new GC-FID method measuring traces of lactose and galactose in cheese
- The validated method was tested on a wide sampling of PDO Pecorino Romano cheese
- The concentration of both analytes were always below the relevant LOD's
- PDO Pecorino Romano sheep cheese is a "lactose free" foodstuff
- Such cheese is also useful in the dietary management of patients with galactosaemia

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