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Effect of the addition of phytosterols and tocopherols on *Streptococcus thermophilus* robustness during industrial manufacture and ripening of a functional cheese as evaluated by qPCR and RT-qPCR

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**Effect of the addition of phytosterols and tocopherols on *Streptococcus thermophilus* robustness during industrial manufacture and ripening of a functional cheese as evaluated by qPCR and RT-qPCR**

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