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The physical, microstructural, chemical and sensorial properties of spray dried full-fat white cheese powders stored in different multilayer packages



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Relationships among physical, microstructural, chemical and sensorial properties of spray dried white cheese powder stored in different multilayer packages

Highlights:

1. The type of multilayer packages affects the **cheese** powder quality during storage.
2. The usage of aluminium prevents the oxidation and browning defects in cheese powder.
3. The sensorial results support the physical, microstructural and chemical results.
4. The multilayer packages can be chosen in terms of storage period and cost.
5. The microstructure of cheese powders depending on storage supports the physical changes.

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