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Stability of texture, meltability and water mobility model of pizza-style cheeses from goat's milk

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- Texture profile analysis, meltability, thermophysical parameters allowed to assess utility value cheese.
- Can be produce pasta filata cheese from goat milk after microfiltration.
- Characteristics pizza-style cheese is evaluated after heating and baking.
- The study demonstrates that water mobility has affects sensors and instrumental texture of cheese.

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