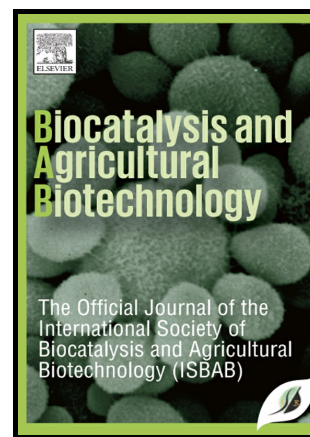


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Wheat bran as prebiotic cell immobilization carrier for industrial functional
Feta-type cheese making: chemical, microbial and sensory evaluation

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Abstract

Wheat bran, a common cereal processing by-product, was used as immobilisation carrier for a probiotic *Lactobacillus casei* strain (*L. casei* ATCC 393). The immobilised synbiotic biocatalyst was freeze-dried without cryoprotectants and was used as adjunct in industrial Feta cheese making (a). For comparison reasons cheeses were also made by addition of: (b) free freeze dried *L. casei* cells as adjunct, (c) wheat bran, and (c) no-additions (industrial Feta cheese). In all cases the commercial Feta cheese culture was used as starter. The cheeses made with the synbiotic biocatalyst showed significantly higher cell viabilities during storage (120

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