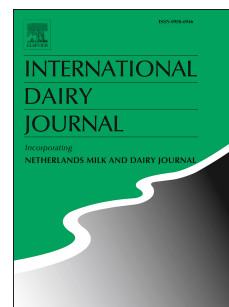


Accepted Manuscript

Effect of fermentation-produced camel chymosin on quality of Crescenza cheese

M. Alinovi, M. Cordioli, S. Francolino, F. Locci, R. Ghiglietti, L. Monti, F. Tidona, G. Mucchetti, G. Giraffa



PII: S0958-6946(18)30078-5

DOI: [10.1016/j.idairyj.2018.04.001](https://doi.org/10.1016/j.idairyj.2018.04.001)

Reference: INDA 4298

To appear in: *International Dairy Journal*

Received Date: 23 June 2017

Revised Date: 3 April 2018

Accepted Date: 4 April 2018

Please cite this article as: Alinovi, M., Cordioli, M., Francolino, S., Locci, F., Ghiglietti, R., Monti, L., Tidona, F., Mucchetti, G., Giraffa, G., Effect of fermentation-produced camel chymosin on quality of Crescenza cheese, *International Dairy Journal* (2018), doi: 10.1016/j.idairyj.2018.04.001.

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Effect of fermentation-produced camel chymosin on quality of Crescenza cheese

M. Alinovi^a, M. Cordioli^a, S. Francolino^b, F. Locci^b, R. Ghiglietti^b, L. Monti^b, F. Tidona^b, G. Mucchetti^{a*}, G. Giraffa^b

^a *Dipartimento di Scienze degli Alimenti e del Farmaco, University of Parma, Parco Area delle Scienze 47/A, 43100, Parma, Italy*

^b *Centro di Ricerca Zootecnia e Acquacoltura (CREA-ZA), via Lombardo 11, 26900, Lodi, Italy*

*Corresponding author. Tel.:

E-mail address: germano.mucchetti@unipr.it (G. Mucchetti)

Download English Version:

<https://daneshyari.com/en/article/8499771>

Download Persian Version:

<https://daneshyari.com/article/8499771>

[Daneshyari.com](https://daneshyari.com)