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Fresh ovine cheese supplemented with saffron (*Crocus sativus L.*): Impact on microbiological, physicochemical, antioxidant, color and sensory characteristics during storage.

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Research highlights

- Manufacture of a spreadable, ovine fresh-cheese fortified with saffron extract
- Starter growth was not affected by saffron during cheese manufacture
- Enhanced antioxidant activity of spreadable cheese due to saffron supplementation
- Stability of saffron cheese color characteristics during cold storage
- Accepted sensory characteristics of the new product

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