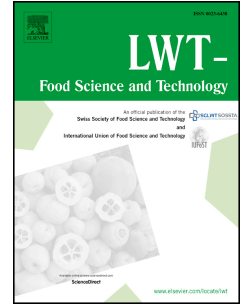


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Microbial species playing roles for the production of traditional Kasar cheese during pre-maturation period

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1 **Microbial species playing roles for the production of traditional Kasar cheese during**  
2 **pre-maturation period**

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6 **Abstract**

7 The microbial flora of traditional Kaşar cheese samples obtained from six dairy plants during  
8 pre-maturation period of Kaşar maturation was analysed. In total, 500 isolates of none-starter  
9 lactic acid bacteria (NSLAB) and 80 fungi isolates were isolated, and they were subjected to  
10 molecular discrimination by RAPD-PCR and rep-PCR analysis. Genotypic characterization of  
11 these isolates revealed the presence of 45 distinct strains belonging to 13 different NSLAB  
12 species with *Lactobacillus paracasei* as the dominant species. A rich yeast microflora in  
13 Kaşar samples was also observed with the presence of 19 distinct strains belonging to 8  
14 different species with *Pichia kudriavzevii* as the dominant species. During this period, only  
15 two *Penicillium* species were found in Kaşar samples. This study confirmed the biodiversity  
16 of NSLAB and fungi microflora of Kaşar cheese during pre-maturation period, and these  
17 results are important for the development of starter cultures for Kaşar production at industrial  
18 level.

19 **Keywords:** Kaşar cheese, microbial flora, genotypic characterization, phylogenetic  
20 similarities, *Lactobacillus paracasei*

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