

Anticlostridial activity of Lactobacillus isolated from semi-hard cheeses

Christiansen, P.; Petersen, M.H.; **Kask, Signe**; Moller, Peter L.; Petersen, M.; Nielsen, E.W.; Vogensen, Finn K.; Ardö, Ylva
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Carbohydrate fermentation by non-starter lactic acid bacteria isolated from Danish cheese

Adamberg, Kaarel; Antonsson, M.; Ardö, Ylva; Waagner Nielsen, E.; Vogensen, Finn K. Food and nutrition = Toit ja toitumine 2002 / p. 104-105

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Physiological properties of Lactobacillus paracasei, L.danicus and L.curvatus strains isolated from Estonian semi-hard cheese

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Study of cheese associated lactic acid bacteria under carbohydrate-limited conditions using D-stat cultivation

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