

## عنوان مقاله:

A Brief Summary Scheme of Algerian Traditional Dairy Products

## محل انتشار:

فصلنامه کنترل کیفیت مخاطرات مواد غذایی، دوره 6، شماره 3 (سال: 1398)

تعداد صفحات اصل مقاله: 2

## نویسندگان:

G Mourad - *University Mohamed Bouadiaf, Faculty of Sciences, Department of Microbiology and Biochemistry ۲۸۰۰۰, M Sila, Algeria*

G Bettache - *University Ahmed Benbella, Department of Biology, Faculty of Sciences, Laboratory of Applied Microbiology, Oran, Algeria*

## خلاصه مقاله:

It is well known that milk is a nutritious and very perishable food. Thus, it would be important to give more interest in milk processing conditions at all stages of manufacturing to deliver a healthy and safe dairy product. Production of dairies from processing of raw milk is an ancient way to increase the shelf life, delay spoilage, and enhance milk quality (Pereira, 2014; Spreer, 2017). In this regards, there are some traditional Algerian dairy products, including Lben, Klila, Jben, Rayeb, Dhan, Zebda, Bouhezza, Takammarit, etc. which their processing steps are schematically and briefly illustrated in Figure 1

## کلمات کلیدی:

لینک ثابت مقاله در پایگاه سیویلیکا:

<https://civilica.com/doc/992913>

