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The Microbiology of Cheese

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Message from the Guest Editors

Cheese is a very interesting complex substrate from a microbiological point of view. This ecosystem consists of bacteria and, in the case of smear- and mold-ripened cheese, yeasts and molds. Cheese making but also subsequent stages (ripening, storage) influence the growth of these microorganisms. Microorganisms may be intentionally added with a technological scope or enter in contact with cheese due to a secondary contamination. Spoilage organisms can grow on dairy substrates (mainly fresh cheeses) and cause discoloration and other sensorial defects. On the other hand, pathogenic microorganisms are of particular concern for dairy foods as they are mainly ready to eat products. The strategies to be applied to contrast dairy food contamination and microbial proliferation should be addressed to various finalities. An integrated approach should consider the application of different (physical, chemical, biological) techniques to decrease the level of environmental contamination and to prevent the growth of harmful microorganisms during the shelf-life of the products.



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Special Issue



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Message from the Editor-in-Chief

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