

Use of High-Protein Milk Preparations in the Production of Probiotic Fresh Cheeses

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Supplementary Materials

Figure S1. Micrographs of fresh cheeses produced from: milk with the addition of skimmed milk powder – control sample (A); liquid micellar casein concentrate (B); liquid buttermilk protein concentrate (C); mixture of liquid milk micellar casein and liquid buttermilk serum protein concentrate (D); milk with addition of micellar casein powder (E); milk with addition of buttermilk protein powder (F); milk with addition of a mixture of milk micellar casein and buttermilk serum protein powder (G). Figure S2. Logarithmic relationship between the perimeter and surface area of M_MCC cheese.

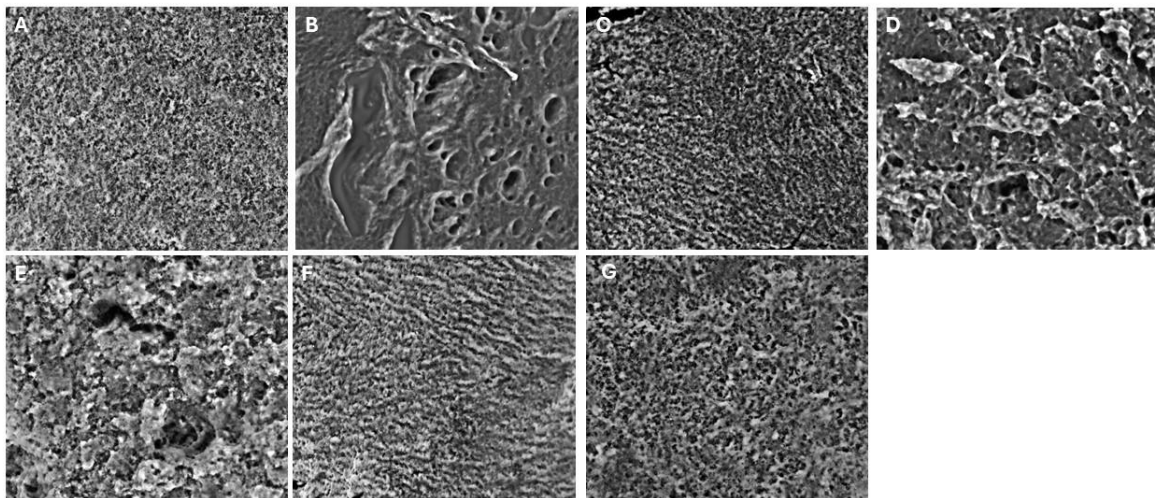


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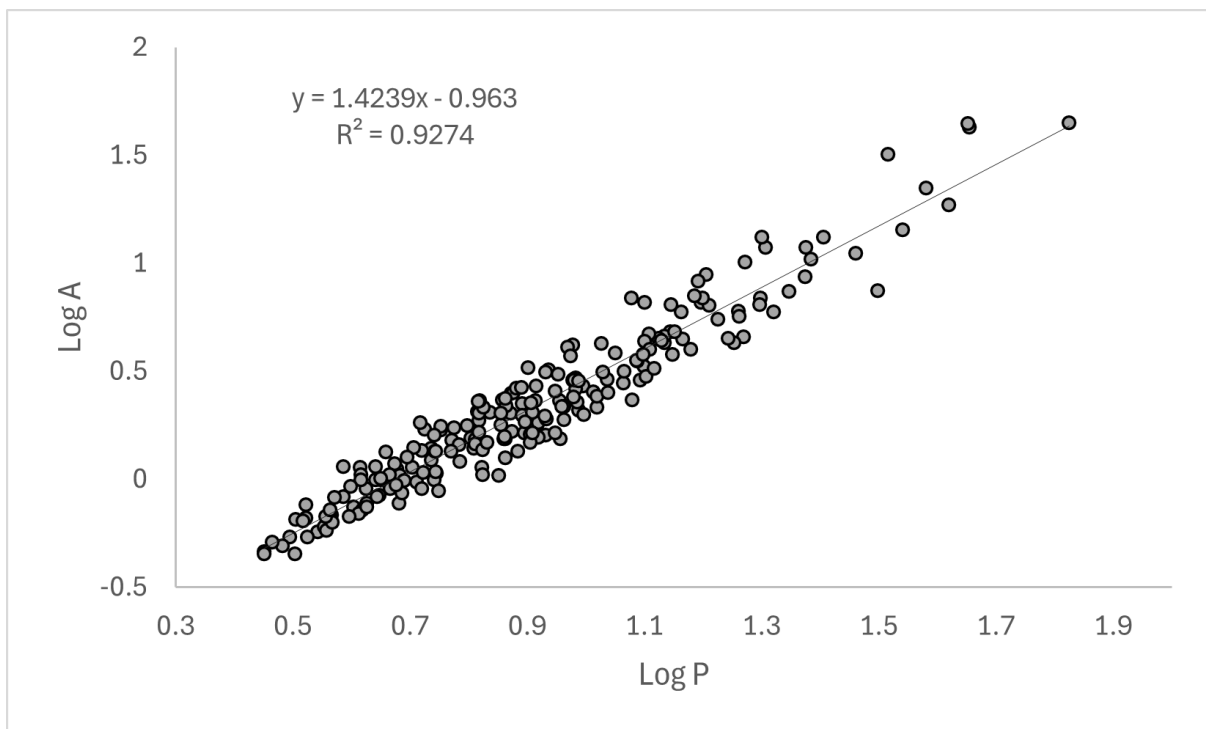


Figure S2. Logarithmic relationship between the perimeter and surface area of M_MCC cheese.