Physiology, ecology and resistance of the mycoflora associated with different types of food, with emphasis on cheese and other dairy products

The influence of important combinations of intrinsic, extrinsic and processing factors on the germination, growth and production of secondary metabolites and volatiles by fungi associated with dairy products including starter cultures, will be investigated. Studies of atmosphere composition (O2 and CO2) and humidity will be emphasized. Interactions between fungi on fermented cheese are studied by in situ analysis of secondary metabolites production. The results will be used in design of mathematical models, which can be used in the quality management of especially cheese production.

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