

# Consumption and Contamination of Dairy Products



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Editor

NOVA

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Series: **Food and Beverage Consumption and Health**  
BISAC: TEC012000

In Study about the Consumption and Contamination of Dairy Products in Two Countries, the authors first describe the microbiological, physicochemical and sensory properties of a traditional Michouna cheese produced from goat and cows' milk in East of Algeria.

A description of the microbiological analyses of 128 samples of different dairy products produced by an establishment located in the Marche region, Central Italy, is provided. The results demonstrate good manufacturing conditions.

One of the main fermented milk drinks consumed in Algeria, lben, is characterized, recording the absence of all pathogenic micro-organisms and mold.

To examine the consumers' acceptance of bakery products incorporating whey residue, a by-product of the cheese industry, a descriptive cross-sectional study was conducted through a questionnaire survey on a non-probabilistic sample composed of 299 participants.

In closing, the authors present some results of a questionnaire survey carried out in Portugal and Brazil, investigating the consumption habits of some classes of dairy product.

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