BIBLIOGRAFÍA

1. Abd El-Gawad, I. A.; El-Sayed, E. M.; Hafez, S. A.; El-Zeini, H. M.; Saleh, F. A. (2005). The hypocholesterolaemic effect of milk yoghurt and soy-yoghurt containing bifidobacteria in rats fed on a cholesterol-enriched diet. International Dairy Journal, 15 (1), 37-44.
2. Abu-Taraboush, H. M.; Al-Dagal, M. M.; Al-Royli, M. A. (1998). Growth, viability, and proteolytic activity of bifidobacteria in whole camel milk. Journal of Dairy Science, 81, 354-361.
3. Adhikari, K.; Mustapha, A.; Grün, I. U.; Fernando, L. (2000). Viability of microencapsulated bifidobacteria in set yogurt during refrigerated storage. Journal of Dairy Science, 83, 1946-1951.
4. Andrews, A. T. (1983). Proteinasas in normal bovine milk and their action on caseins. Journal of Dairy Research, 50, 45-55.
5. ANMAT (2006). Código Alimentario Argentino. Cap. VIII: Alimentos lácteos. Actualizado al 11 de octubre de 2006. http://www.anmat.gov.ar/codigoa/caa1.htm.
6. Antonsson, M.; Molin, G.; Ardö, Y. (2003). *Lactobacillus* strains isolated from Danbo cheese as adjunct cultures in a cheese model system. International Journal of Food Microbiology, 85, 159-169.
7. AOAC (1990). Official Methods of Analysis of Association of Official Analytical Chemists, Vol. II; Official method 985.35 - Minerals in ready-to-feed milk-based infant formula - Atomic absorption spectrophotometric method (Ed.: Heilrich, K.). AOAC, Arlington, Virginia, Estados Unidos, pág. 1110.
8. Ardö, Y. (1999). Bulletin IDF 337: Chemical methods for evaluating proteolysis in cheese maturation (Part 2); Cap. 2: Evaluating proteolysis by analyzing the N content of cheese fraction (Ed.: Ardö, Y.). International Dairy Federation, Bruselas, Bélgica, pág. 4–9.
9. Ardö, Y.; Thage, B. V.; Madsen, J. S. (2002). Dynamics of free amino acid composition in cheese ripening. The Australian Journal of Dairy Technology, 57 (2), 109-115.
10. Arora, G.; Lee, B. H. (1990). Comparative studies on peptidases of *Lactobacillus casei* subspecies. Journal of Dairy Science, 73, 274-279.
11. Awaisheh, S. S.; Haddadin, M. S. Y.; Robinson, R. K. (2005). Incorporation of selected nutraceutical and probiotic bacteria into a fermented milk. International Dairy Journal, 15 (11), 1184-1190.
12. Axelson, L. (1998). Lactic Acid Bacteria. Microbiology and functional aspects; Cap. 1: Lactic acid bacteria: classification and physiology (Eds.: Salminen, S.; von Wright, A.). Marcel Dekker Inc., Nueva York, Estados Unidos, pág. 1-72.
13. Banks, J. M. (2003). Encyclopedia of Dairy Sciences, Vol. 1; Cheddar-Type cheeses (Eds.: Rogisnski, H.; Fuquay, J.; Fox, P.). Academic Press, Reino Unido, pág. 356-363.
14. Barcina, Y.; Ibañez, F. C.; Ordoñez, A. I. (1995). Evolution of free amino acids during Idiazábal cheese ripening. Food Control, 6 (3), 161-164.
15. Batt, C. A.; Erlandson, K.; Bsat, N. (1995). Design and implementation of a strategy to reduce bacteriophage infection of dairy starter cultures. International Dairy Journal, 5, 949-962.

16. Bernal, S.; Palma, S.; Hynes, E.; Perotti, M. C. (2001). Determinación de fracciones nitrogenadas para el seguimiento de la maduración de quesos. Revista Argentina de Lactología, 20, 9-18.

17. Bertazzoni Minelli, E.; Benini, A.; Marzotto, M.; Sbarbati, A.; Ruzzenente, O.; Ferrario, R.; Hendriks, H.; Dellaglio, F. (2004). Assessment of novel probiotic *Lactobacillus case*i strains for the production of functional dairy foods. International Dairy Journal, 14, 723-736.

18. Blanchette, L.; Roy, D.; Bélanger, G.; Gauthier, S. F. (1996). Production of cottage cheese using dressing fermented by bifidobacteria. Journal of Dairy Science, 79, 8-15.

19. Borgognone, M. G.; Bussi, J.; Hough, G. (2001). Principal component analysis in sensory analysis: covariance or correlation matrix? Food Quality and Preference, 12, 323-326.

20. Borrielo, S. P.; Hammes, W. P.; Holzapfel, W.; Marteau, P.; Schrezenmeir, J.; Vaara, M.; Valtonen, V. (2003). Safety of probiotics that contains lactobacilli or bifidobacteria. Clinical Infectious Disease, 36, 775-780.

21. Boylston, T. D.; Vinderola, C. G.; Ghoddusi, H. B.; Reinheimer, J. A. (2004). Incorporation of bifidobacteria into cheeses: challenges and rewards. International Dairy Journal, 14, 375-387.

22. Bradley, R. L.; Arnold, E.; Barbano, D. M.; Semerad, R. G.; Smith, D.E.; Vines, B. K. (1993). Standard methods for the examination of dairy product; Cap. 15: Chemical and physical methods (Ed.: Marshall, R.). American Public Health Association (APHA), Washington, Estados Unidos, pág. 433-531.

23. Bude Ugarte, M.; Gluglielmotti, D.; Giraffa, G.; Reinheimer, J.; Hynes, E. (2006). Nonstarter lactobacilli isolates from soft and semihard Argentinean cheeses: genetic characterization and resistance to biological barriers. Journal of Food Protection, 69 (12), en prensa.

24. Buriti, F. C. A.; da Rocha, J. S.; Saad, S. M. I. (2005). Incorporation of Lactobacillus acidophilus in Minas fresh cheese and its implications for textural and sensorial properties during storage. International Dairy Journal, 15 (12), 1279-1288.

25. Chandan, R. C. (1999). Enhancing market value of milk by adding cultures. Journal of Dairy Science, 82, 2245-2256.

26. Charteris, W. P.; Kelly, P. M.; Morelli, L.; Collins, J. K. (1998). Ingredient selection criteria for probiotic microorganisms in functional dairy foods. International Journal of Dairy Technology, 51 (4), 123-136.

27. Christensen, J. E.; Dudley, E. G.; Pederson, J. A.; Steele, J. L. (1999). Peptidases and amino acid catabolism in lactic acid bacteria. Antonie van Leeuwenhoek, 76, 217–246.

28. Coeuret, V.; Gueguen, M.; Vernoux, J. P. (2004). Numbers and strains of lactobacilli in some probiotic products. International Journal of Food Microbiology, 97, 147-156.

29. Cohen, S. A.; Michaud, D. P. (1994). Synthesis of a fluorescent derivatizing reagent, 6-aminoquinolyl-N- hidroxysuccinimidyl carbamate, and its application for the analysis of hydrolysate amino acids via high-performance liquid chromatography. Analytical Biochemistry 211, 279-287.

30. Coker, C. J.; Crawford, R. A.; Johnston, K. A.; Singh, H.; Creamer, L. K. (2005). Towards the classification of cheese variety and maturity on the basis of statistical analysis of proteolysis data – a review. International Dairy Journal 15, 631-643.

31. Corbo, M. R.; Albenzio, M.; De Angelis, M.; Sevi, A.;. Gobbetti, M. (2001). Microbiological and biochemical properties of Canestrato Pugliese hard cheese supplemented with bifidobacteria. Journal of Dairy Science, 84 (3), 551-561.

32. Crittenden, R. G.; Morris, L. F.; Harvey, M. L.; Tran, L. T.; Mitchell, H. L.; Playne, M. J. (2001). Selection of a *Bifidobacterium* strain to complement resistant starch in a synbiotic yoghurt. Journal of Applied Microbiology, 90, 268-278.

33. Crow, V. L.; Curry, B.; Hayes, M. (2001). The ecology of non-starter lactic acid bacteria (NSLAB) and their use as adjuncts in New Zealand Cheddar. International Dairy Journal, 11, 275-283.

34. Curry, B.; Crow, V. (2003a). Encyclopedia of Dairy Sciences, Vol. 3; *Lactobacillus* spp. - General Characteristics (Eds.: Rogisnski, H.; Fuquay, J.; Fox, P.). Academic Press, Reino Unido, pág. 1479-1484.

35. Curry, B.; Crow, V. (2003b). Encyclopedia of Dairy Sciences, Vol. 3; *Lactobacillus* spp. - *Lactobacillus casei* group (Eds.: Rogisnski, H.; Fuquay, J.; Fox, P.). Academic Press, Reino Unido, pág. 1488-1494.

36. Daigle, A.; Roy, D.; Bélanger, G.; Vuillermard, J. C. (1999). Production of probiotic cheese (Cheedar-like cheese) using enriched cream fermented by *Bifidobacterium infantis*. Journal of Dairy Science, 82 (6), 1081-1091.

37. Daly, C.; Fitzgerald, G. F.; O´Connor, L; Davis, R. (1998). Technological and health benefits of dairy starter cultures. International Dairy Journal, 8, 195-205.

38. Darukaradhya, J.; Phillips, M.; Kailasapathy, K. (2006). Selective enumeration of *Lactobacillus acidophilus*, *Bifidobacterium* spp., starter lactic acid bacteria and non-starter lactic acid bacteria from Cheddar cheese. International Dairy Journal, 16 (5), 439-445.

39. Dave, R. I.; Shah, N. P. (1998). Ingredient supplementation effects on viability of probiotic bacteria in yogurt. Journal of Dairy Science, 81, 2804-2816.

40. Davidson, R. H.; Duncan, S. E.; Hackney, C. R.; Eigel, W. N.; Boling, J. W. (2000). Probiotic culture survival and implications in fermented frozen yogurt characteristics. Journal of Dairy Science, 83, 666-673.

41. De Vuyst, L. (2000). Technology aspects related to the application of functional starter cultures. Food Technology and Biotechnology, 38 (2), 105-112.

42. De Vuyst, L.; Lefteris, M.; Van der Meulen, R.; Leroy, F. (2004). Antimicrobial potential of lactic acid bacteria with a focus on probiotic. Simposio Internacional de Biotecnología - Aplicaciones en Alimentos, Salud y Medio Ambiente - II Simposio Argentino-Italiano de Bacterias Lácticas. San Miguel de Tucumán, Argentina, 3 al 5 de noviembre de 2004, contenido de la conferencia editado en CD.

43. Desjardins, M-L.; Roy, D.; Goulet, J. (1990a). Growth of bifidobacteria and their enzyme profiles. Journal of Dairy Science, 73, 299-307.

44. Desjardins, M-L.; Roy, D.; Toupin, C. (1990b). Uncoupling of growth and acids production in *Bifidobacterium* ssp. Journal of Dairy Science, 73, 1478-1484.

45. Di Cagno, R.; Quinto, M.; Corsetti, A. (2006). Assessing the proteolytic and lipolytic activities of single strains of mesophilic lactobacilli as adjunct cultures using a Caciotta cheese model system. International Dairy Journal, 16 (2), 119-130.

46. Dinakar, P.; Mistry V. V. (1994). Growth and viability of *Bifidobacterium bifidum* in Cheddar cheese. Journal of Dairy Science, 77, 2854-2864.

47. Doleyres, Y.; Lacroix, C. (2005). Technologies with free and immobilised cells for probiotic bifidobacteria production and protection. International Dairy Journal, 15, 973-988.

48. Donkor, O. N.; Henriksson, A.; Vasiljevic, T.; Shah, N. P. (2006). Effect of acidification on the activity of probiotics in yogurt during cold storage. International Dairy Journal, 16 (10), 1181-1189.

49. Donnet-Hughes, A.; Rochat, F.; Serrant, P.; Aeschlimann, J. M.; Schiffrin, E. J. (1999). Modulation of non-specific mechanisms of defence by lactic acid bacteria: effective dose. Journal of Dairy Science, 82, 863-869.

50. El-Zayat, A. I.; Osman, M. M. (2001). The use of probiotics in Tallaga cheese. Egyptian Journal of Dairy Science, 29, 99-106.

51. Fallico, V.; McSweeney, P. L. H.; Siebert, K. J.; Horne, J.; Carpino, S.; Licitra, G. (2004). Chemometric analysis of proteolysis during ripening of Ragusano cheese. Journal of Dairy Science, 87, 3138-3152.

52. FAO/OMS (2001). Informe de la consulta de expertos FAO/OMS sobre evaluación de las propiedades saludables y nutricionales de los probióticos en los alimentos, incluida la leche en polvo con bacterias vivas del ácido láctico. Córdoba, Argentina, 1 al 4 de octubre de 2001, pág 1-29.

53. Fenelon, M. A.; O`Connor, P.; Guinee, T. P. (2000). The effect of fat content on the microbiology and proteolysis in Cheddar cheese during ripening. Journal of Dairy Science, 83, 2173-2183.

54. Fernandes, C. F.; Chandan, R. C.; Shahani, K. M. (1992). The Lactic Acid Bacteria, Vol. I: The Lactic Acid Bacteria in Health and Disease; Cap. 12: Fermented dairy products and health (Ed.: Wood, B. J. B.). Elsevier Applied Science, Essex, Inglaterra, pág. 297-339.

55. FIL-IDF (1980). Latte e derivati del latte: Guida alle tecniche di campionamento. Norma internazionale 50A. International Dairy Federation, Bruselas, Bélgica, pág. 222-272.

56. FIL-IDF (1982). Formaggio e formaggio fuso. Determinazione della materia secca. Metodo di riferimento Nº 4 A. International Dairy Federation, Bruselas, Bélgica, pág. 184-188.

57. FIL-IDF (1993). Latte. Determinazione del tenore in azoto. Metodo di riferimento Nº 20 B. International Dairy Federation, Bruselas, Bélgica, pág. 74-107.

58. FIL-IDF (1997). Lait produits laitiers. Determination de la teneur en matiere grasse. Guide de directives generales appliquees aux methodes butyrometriques. Norme FIL Internationale 152A :1997, Bruselas, Bélgica

59. Fooks, L. J.; Gibson, G. R. (2002). In vitro investigations of the effect of probiotics and prebiotics on selected human intestinal pathogens. FEMS Microbiology Ecology, 39, 67-75.

60. Fox, P. F. (2003). Encyclopedia of Dairy Sciences, Vol. 1; Cheese - Biochemistry of cheese ripening (Eds.: Roginsky, H.; Fuquay, J.; Fox, P.) Academic Press, Reino Unido, pág. 320-326.

61. Fox, P. F.; McSweeney, P. H. L. (1998a). Dairy Chemistry and Biochemistry; Cap. 10: Chemistry and biochemistry of cheese and fermented milks. Blackie Academic & Professional, Londres, Reino Unido, pág. 379-436.

62. Fox, P. F.; McSweeney, P. H. L. (1998b). Dairy Chemistry and Biochemistry; Cap. 4: Milk proteins. Blackie Academic & Professional, Londres, Reino Unido, pág. 146-238.

63. Fox, P. F.; McSweeney, P. H. L. (2004). Cheese: Chemistry, Physics and Microbiology, Vol. 1: General Aspects; Cap. 1: Cheese: an overview (Ed.: Fox, P. F., McSweeney, P., Cogan, T., Guinee, T.). Academic Press, Estados Unidos, pág.1-18.

64. Frank, J. F.; Christen, G. L.; Bullerman, L. B. (1993). Standard methods for the examination of dairy products; Cap. 8: Tests for groups of microorganisms (Ed.: Marshall, R.). American Public Health Association (APHA), Washington, Estados Unidos, pág. 271–286.

65. Fuller, R. (1989). Probiotics in man and animals. Journal of Applied Bacteriology, 66, 365-378.

66. Gardiner, G. E.; Bouchier, P.; O`Sullivan, E.; Kelly, J.; Collins, J. K.; Fitzgerald, G.; Ross, R. P.; Stanton, C. (2002). A spray-dried culture for probiotic Cheddar cheese manufacture. International Dairy Journal, 12, 749-756.

67. Gardiner, G. E.; Ross, R. P.; Collins, J. K.; Fitzgerald, G.; Stanton, C. (1998). Development of a probiotic cheddar cheese containing human-derived *Lactobacillus paracasei* strains. Applied and environmental microbiology, 64 (6), 2192-2199.

68. Gardiner, G. E.; Ross, R. P.; Wallace, J. M.; Scanlan, F. P.; Jägers, P.P.; Fitzgerald, G. F.; Collins, J. K.; Stanton, C. (1999a). Influence of a probiotic adjunct culture of *Enterococcus faecium* on the quality of Cheddar cheese. Journal of Agricultural Food Chemistry, 47 (12), 4907-4916.

69. Gardiner, G.; Stanton, C.; Lynch, P. B.; Collins, J. K.; Fitzgerald, G.; Ross, R. P. (1999b). Evaluation of cheddar cheese as a food carrier for delivery of a probiotic strain to the gastrointestinal tract. Journal of Dairy Science, 82, 1379-1387.

70. Gibson, G. R.; Fuller, R. (2000). Aspects of in vitro and in vivo research approaches directed toward identifying probiotics and prebiotics for human use. Supplement of The Journal of Nutrition, 391S-395S.

71. Gibson, G. R.; Rastall, R. A.; Fuller, R. (2003). Gut flora, nutrition, immunity and health; Cap. 3: The health benefits of probiotics and prebiotics (Eds.: Fuller, R.; Perdigón, G.). Blackwell Publishing Ltd., Oxford, Reino Unido, pág. 52-76.

72. Gilbert, C.; Blanc, B.; Frot-Coutaz, J.; Portalier, R.; Atlan, D. (1997). Comparison of cell surface proteinase activities within the *Lactobacillus* genus. Journal of Dairy Research, 64, 561-571.

73. Gilliland, S. E. (1998). Applied Dairy Microbiology; Cap. 8: Fermented milks and probiotics (Eds.: Marth, E. H.; Steele, J. L.). Marcel Dekker, Inc., Nueva York, Estados Unidos, pág.195-212.

74. Giraudo, M.; Sánchez, H.; Muset, G.; Pavesi, R.; Castañeda, R.; Fernández, M.; Nocedal, D.; Markowski, I.; Guirin, G. (2002). Determinación cuantitativa de aminoácidos libres en quesos Reggianito Argentino por derivatización con 6-AQC y RP-HPLC. Alimentaria, 337,121-126.

75. Gobbetti, M.; Corsetti, A.; Smacchi, E.; Zocchetti, A.; De Angelis, M. (1998). Production of Crescenza cheese by incorporation of bifidobacteria. Journal of Dairy Science, 81 (1), 37-47.

76. Gobbetti, M.; Lanciotti, R.; De Angelis, M.; Corbo, M. R.; Massini, R.; Fox, P. F. (1999). Study of the effects of temperature, pH and NaCl on the peptidase activities of non-starter lactic acid bacteria (NSLAB) by quadratic response surface methodology. International Dairy Journal, 9, 865-875.

77. Gomes, A. M. P.; Malcata, F. X. (1998). Development of probiotic cheese manufactured from goat milk: response surface analysis via technological manipulation. Journal of Dairy Science, 81, 1492-1507

78. Gomes, A. M. P.; Malcata, F. X. (1999). *Bifidobacterium* spp. and *Lactobacillus acidophilus*: biological, biochemical, technological and therapeutical properties relevant for use as probiotics. Trends in Food Science & Technology, 10, 139-157.

79. Gomes, A. M. P.; Malcata, F. X.; Klaver, F. A. M. (1998a). Growth enhancement of *Bifidobacterium lactis* Bo and *Lactobacillus acidophilus* Ki by milk hydrolyzates. Journal of Dairy Science, 81, 2817-2825.

80. Gomes, A. M. P.; Malcata, F. X.; Klaver, F. A. M.; Grande, H. J. (1995). Incorporation and survival of *Bifidobacterium* sp. Strain Bo and *Lactobacillus acidophilus* strain Ki in a cheese product. Netherlands Milk & Dairy Journal, 49, 71-95.

81. Gomes, A. M. P.; Vieira, M. M.; Malcata, F. X. (1998b). Survival of probiotic microbial strains in a cheese matrix during ripening: simulation of rates of salt diffusion and microorganism survival. Journal of Food Engineering, 36, 281-301.

82. Gopal, P. K. (2003). Encyclopedia of Dairy Sciences, Vol. 3; *Lactobacillus* spp. - *Lactobacillus acidophilus* (Eds.: Rogisnski, H.; Fuquay, J.; Fox, P.). Academic Press, Reino Unido, pág. 1484-1488.

83. Grappin, R.; Rank, T. C.; Olson, N. F. (1985). Primary proteolysis of cheese during ripening: a review. Journal of Dairy Science, 68, 531-540.

84. Gripon, J.-C.; Dezmazeaud, M. J.; Le Bars, D.; Bergere, J. L. (1975). Etude du role des micro-organismes et des enzymes au cours de la maturation des fromages. II.- Influence de la presure commerciale. Le Lait, 55, 502-516.

85. Gripon, J-C. (1994). Enzimas proteolíticas de bacterias lácticas. Propiedades y rol tecnológico. Revista Argentina de Lactología, 9, 19-29.

86. Guarner, F.; Schaafsma, G. J. (1998). Probiotics. International Journal of Food Microbiology, 39, 237-238.

87. Gueimonde, M.; Salminen, M. (2004). Probiotics and intestinal microbiota. Simposio Internacional de Biotecnología - Aplicaciones en Alimentos, Salud y Medio Ambiente - II Simposio Argentino-Italiano de Bacterias Lácticas. San Miguel de Tucumán, Argentina, 3 al 5 de noviembre de 2004, contenido de la conferencia editado en CD.

88. Haberer, P.; du Toit, M.; Dicks, L. M. T.; Ahrens, F.; Holzapfel, W. H. (2003). Effect of potentially probiotic lactobacilli on faecal enzyme activity in minipigs on a high-fat, high-cholesterol diet – a preliminary in vivo trial. International Journal of Food Microbiology, 87, 287-291.

89. Haberer, P.; du Toit, M.; Warlies, B.; Ahrens, F.; Holzapfel, W. H. (1996). Practical criteria for selection and judgement of lactic acid bacteria as probiotics. IDF Nutrition Newsletter, 5, 36.

90. Habibi-Najafi, M. B.; Lee, B. H. (1994). Proline-specific peptidases of *Lactobacillus casei* subspecies. Journal of Dairy Science, 77, 385-392.

91. Hair, J. F.; Anderson, R. E.; Tatham, R. L.; Black, W. C. (1999). Análisis Multivariante; Cap. 3: Análisis factorial. Prentice Hall Iberia., Madrid, España, pág. 79-123.

92. Hannon, J. A.; Sousa, M. J.; Lillevang, S.; Sepulchre, A.; Bockelmann, W.; McSweeney, P. L. H. (2004). Effect of defined-strain surface starters on the ripening of Tilsit cheese. International Dairy Journal, 14, 871-880.

93. Hannon, J. A.; Wilkinson, M. G.; Delahunty, C. M.; Wallace, J. M.; Morrisey, P. A.; Beresford, T. P. (2003). Use of autolytic starter systems to accelerate the ripening of Cheddar cheese. International Dairy Journal, 13, 313-323.

94. Havenaar, R.; Huis in`t Veld, J. H. J. (1992). The Lactic Acid Bacteria, Vol. I: The Lactic Acid Bacteria in Health and Disease; Cap. 6: Probiotics: a general view (Ed.: Wood, B. J. B.). Elsevier Applied Science, Londres, Inglaterra, pág.151-170.

95. Havenaar, R.; ten Brink, B.; Huis in`t Veld, J. H. J. (1992). Probiotics – The sientific basis; Cap. 9: Selection of strains for probiotic use (Ed.: Fuller, R.). Chapman & Hall, Londres, Reino Unido, pág. 209-224.

96. Hébert, E. M.; Raya, R. R.; De Giori, G. (2000). Nutricional requirements and nitrogen-dependent regulation of proteinase activity of *Lactobacillus helveticus* CRL 1062. Applied and Environmental Microbiology, 66 (12), 5316-5321.

97. Hekmat, S.; McMahon, D. J. (1992). Survival of *Lactobacillus acidophilus* and *Bifidobacterium bifidum* in ice cream for use as a probiotic food. Journal of Dairy Science, 75, 1415-1422.

98. Heller, K. J. (2001). Probiotic bacteria in fermented foods: product characteristics and starter organisms. Supplement of American Journal of Clinical Nutrition, 73 (2), 374S-379S.

99. Heller, K. J.; Bockelmann, W.; Schrezenmeir, J.; de Vrese, M. (2003). Handbook of fermented functional foods; Cap. 8: Cheese and its potential as a probiotic food (Ed.: Farnworth, E. R.). CRC Press, Estados Unidos, pág. 203-225.

100. Henriksson, A.; Welin, A.; Harvey, M. (2002). New efficacious probiotic cultures for application in dairy products. Simposio de la Federación Internacional de Lechería (IDF): "Congrilait". París, Francia, 24-27 de setiembre 2002. Presentación en formato póster.

101. Holzapfel, W. H.; Schillinger, U. (2002). Introduction to pre- and probiotics. Food Research International, 35, 109-116.

102. Hunter, E. A.; McNulty, D. A.; Banks, J. M. (1997). Statistical design and analysis of experiments in cheese technology. Lebensmittel, Wissenschaft und Technologie, 30, 121-128.

103. Hynes, E. (1998). Estudio de la proteólisis durante la maduración de quesos blandos. Cremoso Argentino. Tesis de Doctorado en Química, Facultad de Ingeniería Química, Universidad Nacional del Litoral.

104. Hynes, E. R.; Bergamini, C. V.; Suárez, V. B.; Zalazar, C. A. (2003b). Proteolysis on Reggianito Argentino cheeses manufactured with natural whey cultures and selected strains of *Lactobacillus helveticus*. Journal of Dairy Science, 86, 3831-3840.

105. Hynes, E.; Bach, C.; Lamberet, G.; Ogier, J-C.; Son, O.; Delacroix-Buchet, A. (2003a). Contribution of starter lactococci and adjunct lactobacilli to proteolysis, volatile profiles and sensory characteristics of washed-curd cheese. Le Lait, 83, 31-43.

106. Hynes, E.; Bergamini, C. V. (2004). Avances en Microbiología, Bioquímica y Tecnología de Quesos. Sección V - Cap. 2: Rol de las NSLAB (Non Starter Lactic Acid Bacteria) en la maduración de quesos (Reinheimer, J. A.; Zalazar, C. A.). Ediciones UNL, Santa Fe, Argentina, en prensa.

107. Hynes, E.; Delacroix-Buchet, A.; Meinardi, C., Zalazar, C. (1999). Relation between pH, degree of proteolysis and consistency in soft cheeses. The Australian Journal of Dairy Technology, 54, 24-27.

108. Hynes, E.; Ogier, J.-C. ; Delacroix-Buchet, A. (2000). Protocol for the manufacture of miniature washed-curd cheeses under controlled microbiological conditions. International Dairy Journal, 10, 733-737.

109. Hynes, E.; Ogier, J.-C.; Son, O.; Delacroix-Buchet, A. (2003c) Influence of starter and adjunct lactobacilli culture on ripening of miniature washed-curd cheeses. Le Lait, 83, 31-43.

110. Hynes, E.; Ogier, J-C.; Delacroix-Buchet, A. (2001). Proteolysis during ripening of miniature washed-curd cheeses manufactured with different strains of starter bacteria and a *Lactobacillus plantarum* adjunct culture. International Dairy Journal, 11, 587-597.

111. Hynes, E.; Ogier, J-C.; Lamberet, G.; Delacroix-Buchet, A. (2002). The influence of starter and adjunct lactobacilli culture on the ripening of washed curd cheeses. Brazilian Journal of Chemical Engineering, 19 (4), 397-402

112. Isolauri, E.; Salminen, S.; Ouwehand, A. (2004). Probiotics. Best Practice & Research Clinical Gastroenterology, 18 (2), 299-313.

113. Kailasapathy, K. (2006). Survival of free and encapsulated probiotic bacteria and their effect on the sensory properties of yoghurt. Lebensmittel, Wissenschaft und Technologie, 39 (10), 1221-1227.

114. Kasimoğlu, A.; Göncüoğlu, M.; Akgün, S. (2004). Probiotic white cheese with *Lactobacillus acidophilus*. International Dairy Journal, 14 (12), 1067-1073.

115. Khalid, N. M.; Marth, E. H. (1990b). Proteolytic activity by strains of *Lactobacillus plantarum* and *Lactobacillus casei*. Journal of Dairy Science, 73, 3068-3076.

116. Khalid, N. M:, Marth, E. H. (1990a). Lactobacilli – Their enzymes and role in ripening and spoilage of cheese: a review. Journal of Dairy Science, 73, 2669-2684.

117. Klingberg, T. D.; Budde, B. B. (2006). The survival and persistence in the human gastrointestinal tract of five potential probiotic consumed as freeze-dried cultures or as probiotic sausage. International Journal of Food Microbiology, 109, 157-159.

118. Kok, J.; de Vos, W. M. (1994). Genetics and biotechnology of lactic acid bacteria; Cap. 4: The proteolytic system of lactic acid bacteria (Eds.: Gasson, M. J.; de Vos, W. M.). Blackie Academic & Professional, Glasgow, Nueva Zelanda, pág. 169-210.

119. Krasaekoopt, W.; Bhandari, B.; Deeth, H. (2004). The influence of coating materials on some properties of alginate beads and survivability of microencapsulated probiotic bacteria. International Dairy Journal, 14, 737-743.

120. Kristiansen, K. R.; Deding, A. S.; Jensen, D. F.; Ardö, Y.; Qvist, K. B. (1999). Influence of salt content on ripening of semi-hard round-eyed cheese of Danbo-type. Milchwissencschaft, 54 (1), 19-23.

121. Laan, H.; Tan, S. E.; Bruinenberg, P.; Limsowtin, G.; Broome, M. (1998). Aminopeptidase activities of starter and non-starter lactic acid bacteria under simulated Cheddar ripening conditions. International Dairy Journal, 8, 267-274.

122. Lane, C. N.; Fox, P. F. (1995). Contribution of starter and adjunct lactobacilli to proteolysis in Cheddar cheese during ripening. International Dairy Journal, 6, 715-728.

123. Lane, C. N.; Fox, P. F. (1996). Role of starter enzymes during ripening of Cheddar cheese made from pasteurized milk under controlled microbiological conditions. International Dairy Journal, 7, 55-63.

124. Lavabre, J. (2005). Elaboración de lácteos. Año 2005. Elaboración y destinos 2005. http://www.cil.org.ar.

125. Law, J.; Fitzgerald, G. F.; Uniacke-Lowe, T.; Daly, C.; Fox, P. F. (1993). The contribution of Lactococcal starter proteinases to proteolysis in Cheddar cheese. Journal of Dairy Science, 76, 2455-2467.

126. Leahy, S. C.; Higgins, D. G.; Fitzgerald, G. F.; van Sinderen, D. (2005). A review: Getting better with bifidobacteria. Journal of Applied Microbiology, 98, 1303-1315.

127. Lee, Y-K.; Nomoto, K.; Salminen, S.; Gorbach S. L. (1999). Handbook of probiotics; Cap.1: Introduction. John Willey & Sons, Inc., Estados Unidos, pág. 1-22.

128. Lee, Y-K.; Salminen, S. (1995). The coming of age of probiotics. Trends in Food Science & Technology, 6, 241-245.

129. Leverrier, P.; Fremont, Y.; Rouault, A.; Boyaval, P.; Jan, G. (2005). In vitro tolerance to digestive stresses of propionibacteria: influence of food matrices. Food Microbiology, 22, 11-18.

130. Limsowtin, G. K. Y.; Broome, M. C.; Powell, I. B. (2003). Encyclopedia of Dairy Sciences, Vol. 3; Lactic acid bacteria, taxonomy (Eds.: Rogisnski, H.; Fuquay, J.; Fox, P.). Academic Press, Reino Unido, pág. 1470-1478.

131. Linnemann, A. R.; Benner, M.; Verkerk, R.; van Boekel, M. A. J. S. (2006). Consumer-driven food product development. Trends in Food Science & Technology, 17, 184–190

132. Liong, M. T.; Shah, N. P. (2005). Acid and bile tolerance and cholesterol removal ability of lactobacilli strains. Journal of Dairy Science, 88, 55-66.

133. Lortal, S.; Chapot-Chartier, M.-P. (2005). Role, mechanism and control of lactic acid bacteria lysis in cheese. International Dairy Journal, 15, 857-871.

134. Lourens-Hattingh, A.; Viljoen, B. C. (2001). Yogurt as probiotic carrier food. International Dairy Journal, 11, 1-17.

135. Lucas, A.; Sodini, I.; Monnet, C.; Jolivet, P.; Corrieu, G. (2004). Probiotic cell counts and acidification in fermented milks supplemented with milk protein hydrolysates. International Dairy Journal, 14, 47-53.

136. Lynch, C. M.; McSweeney, P. L. H.; Fox, P. F.; Cogan, T. M.; Drinan, F. D. (1996). Manufacture of Cheddar cheese with and without adjunct lactobacilli under controlled microbiological conditions. International Dairy Journal, 6, 851-867.

137. Lynch, C. M.; McSweeney, P. L. H.; Fox, P. F.; Cogan, T. M.; Drinan, F. D. (1997). Contribution of starter lactococci and non-starter lactobacilli to proteolysis in Cheddar cheese with a controlled microflora. Le Lait, 77, 441-459.

138. Lynch, C. M.; Muir, D. D.; Banks, J. M.; McSweeney, P. L. H.; Fox, P. F. (1999). Influence of adjunct cultures of *Lactobacillus paracasei* ssp. p*aracasei* or *Lactobacillus plantarum* on Cheddar cheese ripening. Journal of Dairy Science, 82, 1618-1628.

139. Macedo, A. C.; Vieira, M.; Pocas, R.; Malcata, X. F. (2000). Peptide hydrolase system of lactic acid bacteria isolated from Serra da Estrela cheese. International Dairy Journal, 10, 769-774.

140. Madkor, S. A.; El Soda, M.; Tong, P. S. (1999). Evaluation of commercial adjuncts for use in cheese ripening: 2- Ripening aspects and flavor development in cheese curd slurries prepared with adjunct lactobacilli. Milchwissenschaft, 54 (3), 133-137.

141. Madkor, S. A.; Tong, P. S.; El Soda, M. (2000a). Evaluation of commercial adjuncts for use in cheese ripening: 5- Effect of added freeze-shocked adjunct lactobacilli on proteolysis and sensory quality of reduced fat Cheddar cheese. Milchwissenschaft, 55 (7), 382-386.

142. Madkor, S. A.; Tong, P. S.; El Soda, M. (2000b). Ripening of Cheddar cheese with added attenuated adjunct cultures of lactobacilli. Journal of Dairy Science, 83, 1684-1691

143. Madureira, A. R.; Pereira, C. I.; Truzkowska, K.; Gomes, A. M.; Pintado, M. E.; Malcata, F. X. (2005). Survival of probiotic bacteria in a whey cheese vector submitted to environmental conditions prevailing in the gastrointestinal tract. International Dairy Journal, 15, 921-927.

144. Mahoney, M.; Henriksson, A. (2003). The effect of processed meat and meat starter cultures on gastrointestinal colonization and virulence of *Listeria monocytogenes* in mice. International Journal of Food Microbiology, 84, 255-261.

145. Makras, L.; De Vuyst, L. (2006). The in Vitro inhibition of Gram-negative pathogenic bacteria by bifidobacteria is caused by the production of organic acids. International Dairy Journal, 16 (9), 1049-1057.

146. Marco, M. L.; Pavan, S.; Kleerebezem, M. (2006). Towards understanding molecular modes of probiotic action. Current Opinion in Biotechnology, 17, 204-210.

147. Marilley, L.; Casey, M. G. (2004). Flavours of cheese products: metabolic pathways, analytical tools and identification of producing strains. International Journal of Food Microbiology, 90, 139-159.

148. Martínez-Cuesta, M. C.; Fernández de Palencia, P.; Requena, T.; Peláez, C. (2001). Enzymatic ability of *Lactobacillus casei* subsp. *casei* IFPL731 for flavour development in cheese. International Dairy Journal, 11, 577-585.

149. Massart, D. L.; Vandeginste, B. G. M.; Deming, S. N.; Michote, Y.; Kaufman, L. (1988a). Chemometrics: a textbook; Cap. 21: Principal Components and Factor Analysis. Elsevier Science Publishers B. N., Amsterdam, Holanda, pág. 339-370.

150. Massart, D. L.; Vandeginste, B. G. M.; Deming, S. N.; Michote, Y.; Kaufman, L. (1988b). Chemometrics: a textbook; Cap. 13: Regression Methods. Elsevier Science Publishers B. N., Amsterdam, Holanda, pág. 165-189.

151. Mc Brearty, S.; Ross, R.; Fitzgerald, G.; Collins, J.; Wallace, J.; Stanton, C. (2001). Influence of two commercially available bifidobacteria cultures on Cheddar cheese quality. International Dairy Journal, 11, 599-610.

152. McCarthy, O. J. (2003). Encyclopaedia of Dairy Sciences, Vol. 3; Milk. Physical and physicochemical properties (Eds.: Rogisnski, H.; Fuquay, J.; Fox, P.). Academic Press, Reino Unido, pág. 1812-1821.

153. McSweeney, P. L. H. (1997). The flavour of milk and dairy products: III. Cheese: taste. International Journal of Dairy Technology, 50 (4), 123-128.

154. McSweeney, P. L. H. (2004a). Biochemistry of cheese ripening. International Journal of Dairy Technology, 57 (2/3), 127-144.

155. McSweeney, P. L. H. (2004b). Cheese: Chemistry, Physics and Microbiology, Vol. 1: General Aspects; Cap. 14.1: Biochemistry of cheese ripening: introduction and overview (Ed.: Fox, P. F., McSweeney, P., Cogan, T., Guinee, T.). Academic Press, Estados Unidos, pág.347-360.

156. McSweeney, P. L. H.; Fox, P. F. (2004). Cheese: Chemistry, Physics and Microbiology, Vol. 1: General Aspects; Cap. 14.2: Metabolism of residual lactose and of lactate and citrate: introduction and overview (Ed.: Fox, P. F., McSweeney, P., Cogan, T., Guinee, T.). Academic Press, Estados Unidos, pág. 361-371.

157. Medici, M.; Vinderola, C. G.; Perdigón, G. (2004). Gut mucosal inmunomodulation by probiotic fresh cheese. International Dairy Journal, 14, 611-618.

158. Meijer, W.; Marugg, J. D.; Hugenholtz, J. (1996). Regulation of proteolytic enzyme activity in *Lactococcus lactis*. Applied and Environmental Microbiology, 62 (1), 156-161.

159. Menéndez, S.; Godinez, R.; Rodríguez-Otero, J. L. (1999). Fenómenos bioquímicos durante la maduración del queso. Alimentación, equipos y tecnología, julio-agosto, 97-105.

160. Michaelidou, A.; Katsiari, M. C.; Voutsinas, L. P.; Kondyli, E.; Alichanidis, E. (2003). Effect of commercial adjunct cultures on proteolysis in low-fat Kefalograviera-type cheese. International Dairy Journal, 13, 743-753.

161. Milesi, M. M.; Candioti, M.; Hynes, E. (2006). Mini soft cheese as a simple model for biochemical studies on cheesemaking and ripening. Lebensmittel, Wissenschaft und Technologie, en prensa.

162. Molin, G. (2001). Probiotics in foods not containing milk or milk constituents, with special reference to *Lactobacillus plantarum* 299v. Supplement of American Journal of Clinical Nutrition, 73, 380S-385S.

163. Möller, C.; de Vrese, M. (2004). Review: probiotic effects of selected acid bacteria. Milchwissenchaft, 59 (11/12), 597-601.

164. Monnet, V.; Gripon, J-C. (1997). Proteolytic system of lactic acid bacteria properties and practical implications. Tecnología Láctea Latinoamericana, 8, 49-56.

165. Morea, M.; Matarante, A.; Di Cagno, R.; Baruzzi, F.; Minervini, F. (2006). Contribution of autochthonous non-starter lactobacilli to proteolysis in Caciocavallo Pugliese cheese. International Dairy Journal, en prensa.

166. Murad, H. A.; Zeinab, I. S.; Fatma, A. F. (1998). Production of Bifidus Kariesh Cheese. Deutsche Lebensmittel-Rundschau, 94 (12), 409-412.

167. Ng-Kwai-Hang, K. F.; Kroeker, E. M. (1984). Rapid separation and quantification of major caseins and whey proteins of bovine milk by polyacrylamide gel electrophoresis. Journal of Dairy Science, 67, 3052-3056.

168. Nighswonger, B. D.; Brashears, M. M.; Gilliland, S. E. (1996). Viability of *Lactobacillus acidophilus* and *Lactobacillus casei* in fermented milk products during refrigerated storage. Journal of Dairy Science, 79, 212-219.

169. Noël, Y.; Ardö, Y.; Pochet, S.; Hunter, A.; Lavanchy, P.; Luginbühl, W.; Le Bars, D.; Polychroniadou, A.; Pellegrino, L. (1998). Characterization of protected denomination of origin cheeses: relationships between sensory texture and instrumental data. Lait, 78, 569-588.

170. Noomen, A. (1977). Noordhollandse Meshanger cheese: a model for research on cheese ripening. 2. The ripening of the cheese. Neth. Milk Dairy J., 31, 75-102.

171. O`Mahony, J. A.; Lucey, J. A.; McSweeney, P. L. H. (2005). Chymosin-mediated proteolysis, calcium solubilization, and texture development during ripening of Cheddar cheese. Journal of Dairy Science, 88, 3101-3114.

172. O`Riordan, K.; Andrews, D.; Buckle, K.; Conway, P. (2001). Evaluation of microencapsulation of a *Bifidobacterium* strain with a starch as an approach to prolonging viability during storage. Journal of Applied Microbiology, 91, 1059-1066.

173. O`Riordan, K.; Fitzgerald, G. F. (1998). Evaluation of bifidobacteria for the production of antimicrobial compounds and assessment of performance in Cottage cheese at refrigeration temperature. Journal of Applied Microbiology, 85, 103-114.

174. Ong, L.; Henriksson, A.; Shah, N. P. (2006). Development of probiotic Cheddar cheese containing *Lactobacillus acidophilus*, *Lb. casei*, *Lb. paracasei* and *Bifidobacterium* spp. and the influence of these bacteria on proteolytic patterns and production of organic acid. International Dairy Journal, 16, 446-456.

175. Ong, L.; Henriksson, A.; Shah, N. P. (2007). Proteolytic pattern and organic acid profiles of probiotic Cheddar cheese as influenced by probiotic strains of *Lactobacillus acidophilus*, *Lb. paracasei*, *Lb. casei* or *Bifidobacterium* sp. International Dairy Journal, 17 (1), 67-78.

176. Østlie, H. M.; Helland, M. H.; Narvhus, J. A. (2003). Growth and metabolism of selected strains of probiotic bacteria in milk. International Journal of Food Microbiology, 87, 17-27.

177. Ouwehand, A. C.; Bianchi Salvadori, B.; Fondén, R.; Mogensen, G.; Salminen, S.; Sellars, R. (2003). Healths effects of probiotics and culture-containing dairy products in humans. Bulletin of IDF 380, 4-19.

178. Ouwehand, A. C.; Salminen, S.; Isolauri, E. (2002). Probiotics: an overview of beneficial effects. Antonie van Leeuwenhoek, 82, 279-289.

179. Pastorino, A. J.; Hansen, C. L.; McMahon, D. J. (2003). Effect of pH on the chemical composition and structure-function relationships of cheddar cheese. Journal of Dairy Science, 86 (9), 2751-2760.

180. Pérez López, C. (2001). Técnicas estadísticas con SPSS; Cap. 10: Análisis de la varianza y la covarianza. El modelo lineal general MLG (Ed.: Capella, I.). Pearson Educación, S. A., Madrid, España, pág. 357-404.

181. Peri, C. (2006). The universe of food quality. Food Quality and Preference, 17, 3-8.

182. Peterson, S. D.; Marshall, R. T.; Heymann, H. (1990). Peptidase profiling of lactobacilli associated with cheddar cheese and its application to identification and selection of strains for cheese-ripening studies. Journal of Dairy Science, 73, 1454-1464.

183. Phillips, M.; Kailasapathy, K.; Tran, L. (2006). Viability of commercial probiotic cultures (*L. acidophilus*, *Bifidobacterium* sp.; *L. casei*, *L. paracasei* and *L. rhamnosus*) in Cheddar cheese. International Journal of Food Microbiology, 108, 276-280.

184. Picon, A. Gaya, P.; Nuñez, M. (2007). Lowering hydrophobic peptides and increasing free amino acids in cheese made with a *Lactococcus lactis* strain expressing a mutant oligopeptide binding protein. International Dairy Journal, 17, 218-225.

185. Picon, A.; de Torres, B.; Gaya, P.; Nuñez, M. (2005). Cheesemaking with *Lactococcus lactis* strain expressing a mutant oligopeptide binding protein as starter results in a different peptide profile. International Journal of Food Microbiology, 104, 299-307.

186. Picot, A.; Lacroix, C. (2004). Encapsulation of bifidobacteria in whey protein-based microcapsules and survival in simulated gastrointestinal conditions and in yoghurt. International Dairy Journal, 14, 505-515.

187. Pidcock, K.; Heard, G. M.; Henriksson, A. (2002). Application of nontraditional meat starter cultures in production of Hungarian salami. International Journal of Food Microbiology, 76, 75-81.

188. Piraino, P.; Parente, E.; McSweeney, P. H. L. (2004). Processing of chromatographic data for chemometric analysis of peptide profiles from cheese extracts: a novel approach. Journal of Agricultural and Food Chemistry, 52, 6904-6911.

189. Playne, M. J.; Bennett, L. E.; Smithers, G. W. (2003). Functional dairy foods and ingredients. The Australian Journal of Dairy Technology, 58 (3), 242-264.

190. Poveda, J. M., Cabezas, L.; MxSweeney, P. L. H. (2004a). Free amino acid content of Manchego cheese manufactured with different starter cultures and changes throughout ripening. Food Chemistry, 84, 213-218.

191. Poveda, J. M.; García, A.; Martín-Alvarez, P. J.; Cabezas, L. (2004b). Application of partial least squares (PLS) regression to predict the ripening time of Manchego cheese. Food Chemistry, 84, 29-33.

192. Poveda, J. M.; Sousa, M. J.; Cabezas, L.; McSweeney, P. H. L. (2003). Preliminary observations on proteólisis in Manchego chese made with a defined-strain starter culture and adjunct starter (*Lactobacillus plantarum*) or a commercial starter. International Dairy Journal, 13, 169-178.

193. Pripp, A. H.; Shakeel-Ur-Rehman, McSweeney, P. L. H.; Fox, P. F. (1999). Multivariate statistical analysis of peptide profiles and free amino acids to evaluate effects of single-strain starters on proteolysis in miniature Cheddar-type cheeses. International Dairy Journal, 9, 473-479.

194. Pripp, A. H.; Skeie, S.; Isaksson, T.; Borge, G. I.; Sørhaug, T. (2006a). Multivariate modeling of relationships between proteolysis and sensoty quality of Präst cheese. International Dairy Journal, 16 (3), 225-235.

195. Pripp, A. H.; Sørensen, R.; Stepaniak, L.; Sørhaug, T. (2006b). Relationship between proteolysis and angiotensin-I-converting enzyme inhibition in different cheeses. LWT, 39, 677-683.

196. Pripp, A. H.; Stepaniak, L.; Sørhaug, T (2000). Chemometrical analysis of proteolytic profiles during cheese ripening. International Dairy Journal, 10, 249-253.

197. Rank, T. C.; Grappin, R.; Olson, N. F. (1985). Secondary proteolysis of cheese during ripening: a review. Journal of Dairy Science, 68, 801-805.

198. Ray, B. (2001a). Fundamental Food Microbiology; Sección II: Microbial Growth in Food, Cap. 5: Microbial Growth Characteristics. CRC Press, Estados Unidos, pág. 27-63.

199. Ray, B. (2001b). Fundamental Food Microbiology; Sección III: Beneficial uses of microorganims in food, Cap. 16: Health benefits of beneficial bacteria. CRC Press, Estados Unidos, pág. 211-224.

200. Ray, B. (2001c). Fundamental Food Microbiology; Sección III: Beneficial uses of microorganisms in food, Cap. 1: Microbiology of fermented food production. CRC Press, Estados Unidos, pág. 163-187.

201. Roberfroid, M. B. (1999) what is beneficial for health? The concept of functional food. Food and Chemical Toxicology, 37, 1039-1041.

202. Roberfroid, M. B. (2000). A european consensus of scientific concepts of functional foods. Nutrition, 16 (7/8), 689-691.

203. Ross, R. P.; Desmond, C.; Fitzgerald, G. F.; Stanton, C. (2005). Overcoming the technological hurdles in the development of probiotic foods. Journal of Applied Microbiology, 98, 1410-1417.

204. Ross, R. P.; Fitzgerald, G.; Collins, K.; Stanton, C. (2002). Cheese delivering biocultures – probiotic cheese. The Australian Journal of Dairy Technology, 57 (2), 71-78.

205. Rossano, R., Piraino, P.; D`Ambrosio, A.; O`Connell, O. F.; Húngaro, N.; McSweeney, P. L. H.; Riccio, P. (2005). Proteolysis in miniature cheddar-type cheeses manufactured using extracts from the crustacean Munida as coagulant. Journal of Biotechnology, 120, 220-227.

206. Roy, D. (2005). Technological aspects related to the use of bifidobacteria in dairy products. Le Lait, 85, 39-56.

207. Roy, D.; Mainville, I.; Mondou, F. (1998). Selective enumeration and survival of bifidobacteria in fresh cheese. International Dairy Journal, 7, 785-793.

208. Saarela, M.; Lähteenmäki, L.; Crittenden, R.; Salminen, S.; Mattila-Sandholm, T. (2002). Gut bacteria and health foods – the European perspective. International Journal of Food Microbiology, 78, 99-117.

209. Saarela, M.; Rantala, M.; Hallamaa, K.; Nohynek, L.; Virkajärvi, I.; Mättö, J. (2004). Stationary-phase acid and heat treatments for improvement of the viability of probiotic lactobacilli and bifidobacteria. Journal of Applied Microbiology, 96, 1205-1214.

210. Saldo, J.; McSweeney, P. H. L.; Sendra, E.; Kelly, A. L.; Guamis, B. (2002). Proteolysis in caprine milk cheese treated by high pressure to accelerate cheese ripening. International Dairy Journal, 12, 35-44.

211. Salminen, S. (1996). Uniqueness of probiotic strains. IDF Nutrition Newsletter 5, 18-19.

212. Salminen, S.; Deighton, M. A.; Benno, Y.; Gorbach, S. L. (1998). Lactic Acid Bacteria - Microbiology and Functional Aspects; Cap. 7: Lactic acid bacteria in health and disease (Eds.: Salminen, S.; von Wright, A.). Marcel Dekker, Inc., Nueva York, Estados Unidos, pág. 211-253.

213. Salminen, S.; Ouwehand, A. C. (2003). Encyclopedia of Dairy Sciences, Vol. 4; Probiotics, applications in dairy products (Eds.: Rogisnski, H.; Fuquay, J.; Fox, P.). Academic Press, Reino Unido, pág. 2315-2322.

214. Salminen, S.; Ouwehand, A.; Benno, Y.; Lee, Y-K. (1999). Probiotics: how should they be defined? Trends in Food Science & Technology, 10, 107-110.

215. Sanders, M. E. (1998). Overview of functional foods: emphasis on probiotic bacteria. International Dairy Journal, 8, 341-347.

216. Sanders, M. E. (2000). Considerations for use of probiotic bacteria to modulate human health. Supplement of The Journal of Nutrition, 384S-390S.

217. Sanders, M. E. (2004). Probiotics Basics. California Dairy Research Foundation and Dairy & Food Culture Technologies. http://www.usprobiotics.org/basics.

218. Sanders, M. E. (2006). Probiotics definition. Adaptado de Nutr. Rev., 61, 91-99. http://www.mesanders.com/Probiotics_definitions.htm.

219. Sanders, M. E.; Huis in`t Veld (1999). Bringing a probiotic-containing functional food to the market: microbiological, product, regulatory and labelling issues. Antonie van Leeuwenhoek, 76, 293-315.

220. Sasaki, M.; Yamashita, M; Uchida, S. (1968). Studies on lactic acid bacteria.mixed culture of normal intestinal lactic acid bacteria. Japanese Journal of Bacteriology, 23, 355-359.

221. Savijoki, K.; Ingmer, H.; Varmanen, P. (2006). Proteolytic systems of lactic acid bacteria. Applied Microbiology and Biotechnology, 71(4), 394-406.

222. Saxelin, M.; Korpela, R.; Mäyrä-Mäkinen, A. (2003). Dairy processing – Improving quality; Cap. 11: Functional dairy product (Ed.: Smit, G.). Woodhead Publishing Ltd. y CRC Press LLC, Cornwall, Inglaterra, pág. 229-245.

223. Schaasfma, G. (1996). State of the art concerning probiotic strains in milk products. IDF Nutrition Newsletter 5, 23-24.

224. Schillinger, U.; Guigas, C.; Holzapfel, W. H. (2005). In vitro adherence and other properties of lactobacilli used in probiotic yoghurt-like products. International Dairy Journal, 15, 1289-1297.

225. Schrezenmeir, J.; de Vrese, M. (2001). Probiotics, prebiotics and synbiotics – approaching a definition. Supplement of American Journal of Clinical Nutrition, 73, 361S-364S.

226. Shah, N. (2003). Encyclopedia of Dairy Sciences, Vol. 1; *Bifidobacterium* spp. - Applications in fermented milks (Rogisnski, H.; Fuquay, J.; Fox, P.). Academic Press, Reino Unido, pág. 147-151.

227. Shah, N. P. (2000). Probiotic bacteria: selective enumeration and survival in dairy foods. Journal of Dairy Science, 83, 894-907.

228. Shah, N. P.; Lankaputra, W. E. V. (2003). Encyclopedia of Dairy Sciences, Vol. 1; *Bifidobacterium* spp. - Morphology and Physiology (Eds.: Rogisnski, H.; Fuquay, J.; Fox, P.). Academic Press, Reino Unido, pág. 141-146.

229. Shakeel-Ur-Rehman; Fox, P. F.; McSweeney, P. L. H.; Madkor, S. A.; Farkye, N. Y. (2001). Alternatives to pilot plant experiments in cheese-ripening studies. International Journal of Dairy Technology, 54 (4), 121-126.

230. Shihata, A.; Shah, N. P. (2000). Proteolytic profiles of yogurt and probiotic bacteria. International Dairy Journal, 10, 401-408.

231. Sihufe, G. A.; Zorrilla, S. E.; Rubiolo, A. M. (2005). The effect of trichloroacetic acid on water-soluble fractions from Fynbo cheese. Food Chemistry, 93, 305-310.

232. Silva, A. M.; Barbosa, F. H. F.; Duarte, R.; Vieira, L. Q.; Arantes, R. M. E.; Nicoli, J. R. (2004). Effect of *Bifidobacterium longum* ingestion on experimental salmonellosis in mice. Journal of Applied Microbiology, 97 (1), 29-37.

233. Simmering, R.; Blaut, M. (2001). Pro- and prebiotics – the tasty guardian angels? Applied Microbiology and Biotechnology, 55, 19-28.

234. Singh, T. K.; Gripon, J.-C.; Fox, P. F. (1999). Bulletin IDF 337: Chemical methods for evaluating proteolysis in cheese maturation (Part 2); Cap. 4: Chromatographic analysis and identification of peptides in cheese (Ed.: Ardö, Y.). International Dairy Federation, Bruselas, Bélgica, pág. 17-23.

235. Snel, J.; van der Meer.; R. (2003). Dairy processing – Improving quality; Cap. 12: Developing and approving health claims for functional dairy products. (Ed.: Smit, G.). Woodhead Publishing Ltd. y CRC Press LLC, Cornwall, Inglaterra, pág. 246-260.

236. Songisepp, E.; Kullisaar, T.; Hütt, P.; Elias, P.; Brilene, T.; Zilmer, M.; Mikelsaar, M. (2004). A new probiotic cheese with antioxidative and antimicrobial activity. Journal of Dairy Science, 87- 2017-2023.

237. Sousa, M. J.; Ardö, Y.; McSweeney, P. H. L. (2001). Advances in the study of proteolysis during cheese ripening. International Dairy Journal, 11, 327-345.

238. Spence, J. T. (2006). Challenges related to the composition of functional foods. Journal of Food Composition and Analysis, 19 (1), S4-S6.

239. Stanton, C.; Desmond, C.; Coakley, M.; Collins, J. K.; Fitzgerald, G.; Ross, R. P. (2003). Handbook of fermented functional foods; Cap. 2: Challenges facing development of probiotic-containing functional foods (Ed.: Farnworth, E. R.). CRC Press, Estados Unidos, pág. 27-57.

240. Stanton, C.; Gardiner, G.; Lynch, P. B.; Collins, J. K.; Fitzgerald, G.; Ross, R. P. (1998). Probiotic cheese. International Dairy Journal, 8, 491-496.

241. Stanton, C.; Gardiner, G.; Meehan, H.; Collins, K.; Fitzgerald, G.; Lynch, P. B.; Ross, R. P. (2001). Market potential for probiotics. Supplement of American Journal of Clinical Nutrition, 73, 476S-483S.

242. Steele, J. L. (1998). Applied Dairy Microbiology; Cap. 7: Genetics and metabolism of starter cultures (Eds.: Marth, E. H.; Steele, J. L.). Marcel Dekker, Inc.; Nueva York, Estados Unidos, pág. 173-193.

243. Su, P.; Henriksson, A.; Tandianus, J. E.; Park, J. H.; Foong, F.; Dunn, N. W. (2005). Detection and quantification of *Bifidobacterium lactis* LAFTI B94 in human faecal samples from a consumption trial. FEMS Microbiology Letters, 244, 99–103.

244. Sun, W.; Griffiths, M.W. (2000). Survival of bifidobacteria in yoghurt and simulated gastric juice following immobilization in gella-xanthan beads. International Journal of Food Microbiology, 61, 17-25.

245. Talwalkar, A.; Kailasapathy, K. (2003). Effect of microencapsulation on oxygen toxicity in probiotic bacteria. The Australian Journal of Dairy Technology, 58, 36-39.

246. Talwalkar, A.; Kailasapathy, K. (2004). A review of oxygen toxicity in probiotic yogurts: influence on the survival of probiotic bacteria and protective techniques. Comprehensive Reviews in Food Science and Food Safety, 3, 117-124.

247. Taranto, M. P.; Medici, M.; Font de Valdez, G. (2005). Alimentos funcionales probióticos. Revista Química Viva, número 1, año 4, 26-34.

248. Tavaria, F. K.; Franco, I.; Carballo, F. J.; Malcata, F. X. (2003). Amino acid and soluble nitrogen evolution throughout ripening of Serra da Estrela cheese. International Dairy Journal, 13, 537-545.

249. Thage, B. V.; Broe, M. L.; Petersen, M. H.; Bennedsen, M.; Ardö, Y. (2005). Aroma development in a semi-hard reduced-fat cheese inoculated with *Lactobacillus paracasei* strains with different aminotransferase profiles. International Dairy Journal, 15, 795-805.

250. Thomas, T. (1987). Cannibalism among bacteria found in cheese. New Zealand Journal of Dairy Science and Technology, 22, 215-219.

251. Upadhyay, V. K.; McSweeney, P. L. H.; Magboul, A. A. A.; Fox, P. F. (2004). Cheese: Chemistry, Physics and Microbiology, Vol. 1: General Aspects; Cap. 14.4: Proteolysis in cheese during ripening (Ed.: Fox, P. F., McSweeney, P., Cogan, T., Guinee, T.). Academic Press, Estados Unidos, pág. 391-433.

252. Vassal, L. (1996). La influencia de factores tecnológicos y zootécnicos en la maduración de quesos. I- Factores ligados a la microflora. Revista Argentina de Lactología, 13, 51-74.

253. Verdini, R. A.; Zorrilla, S. E.; Rubiolo, A. C. (2004). Characterisation of soft cheese proteolysis by RP-HPLC analysis of its nitrogenous fractions. Effect of ripening time and sampling zone. International Dairy Journal, 14, 445-454.

254. Verdini, R. A.; Zorrilla, S. E.; Rubiolo, A. C. (2005). Effects of the freezing process on proteolysis during the ripening of Port Salut Argentino cheeses. International Dairy Journal, 15, 363-370.

255. Vicente, M. S.; Ibañez, F. C.; Barcina, Y.; Barron, L. J. R. (2001). Changes in the free amino acid content during ripening of Idiazábal cheese: influence of starter and rennet type. Food Chemistry, 72, 309-317.

256. Villarreal, F. (2002). Aislamiento y caracterización de lactobacilos intestinales con potencial probiótico. Tesis de Magister en Ciencia y Tecnología de los Alimentos, Facultad de Ingeniería Química, Universidad Nacional del Litoral.

257. Vinderola, C. G.; Bailo, N.; Reinheimer, J. A. (2000a). Survival of probiotic microflora in Argentinian yoghurts during refrigerated storage. Food Research International, 33, 97-102.

258. Vinderola, C. G.; Costa, G. A.; Regenhardt, S.; Reinheimer, J. A. (2002a). Influence of compounds associated with fermented dairy products on the growth of lactic acid starter and probiotic bacteria. International Dairy Journal, 12, 579-589.

259. Vinderola, C. G.; Mocchiutti, P.; Reinheimer, J. A. (2002b). Interactions among lactic acid starter and probiotic bacteria used for fermented dairy products. Journal of Dairy Science, 85, 721-729.

260. Vinderola, C. G.; Prosello, W.; Ghiberto, D.; Reinheimer, J. A. (2000b). Viability of probiotic (*Bifidobacterium*, *Lactobacillus acidophilus* and *Lactobacillus casei*) and nonprobiotic microflora in Argentinian Fresco cheese. Journal of Dairy Science, 83, 1905-1911.

261. Vinderola, C. G.; Reinheimer, J. A. (1999). Culture media for the enumeration of *Bifidobacterium bifidum* and *Lactobacillus acidophilus* in the presence of yogurt bacteria. International Dairy Journal, 9, 497-505.

262. Vinderola, C. G.; Reinheimer, J. A. (2000). Enumeration of *Lactobacillus casei* in the presence of *L. acidophilus*, bifidobacteria and lactic starter bacteria in fermented dairy products. International Dairy Journal, 10, 271-275.

263. Vinderola, C. G.; Reinheimer, J. A. (2003). Lactic acid starter and probiotic bacteria: a comparative "in vitro" study of probiotic characteristics and biological barrier resistance. Food Research International, 36, 895-904.

264. Vinderola, Celso Gabriel (2002). Cultivos probióticos intestinales adicionados a productos lácteos. Métodos para su cuantificación selectiva y estudio de los parámetros que condicionan su supervivencia. Tesis de Doctorado en Química, Facultad de Ingeniería Química, Universidad Nacional del Litoral.

265. Visser (1977). Contribution of enzymes from rennet, starter bacteria and milk to proteólisis and flavour development in Gouda cheese. 3. Protein breakdown: analysis of the soluble nitrogen and amino acid nitrogen fractions. Neth. Milk and Dairy J., 31, 210-239.

266. Visser, S. (1993). Proteolytic enzymes and their relation to cheese ripening and flavour: an overview. Journal of Dairy Science, 76, 329-350.

267. Vizoso Pinto, M. G.; Franz, C. M. A. P.; Schillinger, U.; Holzapfel, W. H. (2006). *Lactobacillus* spp. with in vitro probiotic properties from human faeces and traditional fermented products. International Journal of Food Microbiology, 109 (3), 205-214.

268. Wallace, J. M.; Fox, P. F. (1996). Effect of adding free amino acids to cheddar cheese curd on proteolysis, flavour and texture development. International Dairy Journal, 7, 157-167.

269. Walstra, P.; Geurts, T. J.; Noomen, A.; Jellema, A.; van Boekel, M. A. J. S. (1999a). Dairy Technology. Principles of Milk Properties and Processes; Cap. 2: Milk Components. Marcel Dekker, Inc.; Nueva York, Estados Unidos, pág. 27-105.

270. Walstra, P.; Geurts, T. J.; Noomen, A.; Jellema, A.; van Boekel, M. A. J. S. (1999b). Dairy Technology. Principles of Milk Properties and Processes; Cap. 23: Cheese ripening and properties. Marcel Dekker, Inc.; Nueva York, Estados Unidos, pág. 601-638.

271. Waters AccQ·Tag (1993). Instruction Manual Number WAT052874, REV 0 April, 1993. Millipore corporation, Estados Unidos.

272. Watkinson, P.; Coker, C.; Crawford, R.; Dodds, C.; Johnston, K.; McKenna, A.; White, N. (2001). Effect of cheese pH and ripening time on model cheese textural properties and proteolysis. International Dairy Journal, 11, 455-464.

273. Williams, A. G.; Banks, J. M. (1997). Proteolytic and other hydrolytic enzyme activities in non-starter lactic acid bacteria (NSLAB) isolated from Cheddar cheese manufactured in the United Kingdom. International Dairy Journal, 7, 763-774.

274. Williams, A. G.; Noble, J.; Tamman, J.; Lloyd, D.; Banks, J. M. (2002). Factors affecting the activity of enzymes involved in peptide and amino acid catabolism in non-starter lactic acid bacteria isolated from Cheddar cheese. International Dairy Journal, 12, 841-852.

275. Yvon, M.; Rijnen, L. (2001). Cheese flavour formation by amino acid catabolism International Dairy Journal, 11, 185-201.

276. Zalazar, C. A.; Candioti, M. C.; Bergamini, C. V.; Mercanti, D. J.; Meinardi, C. A. (2004). Avances en Microbiología, Bioquímica y Tecnología de Quesos. Sección V - Cap. 1: Maduración de quesos y su control (Reinheimer, J. A.; Zalazar, C. A.). Ediciones UNL, Santa Fe, Argentina, en prensa.

277. Zalazar, C. A.; Meinardi, C.; Hynes, E. (1999). Quesos típicos argentinos: Una revisión general sobre producción y características; Cap. 3: Los quesos argentinos (Ed.). Centro de Publicaciones Universidad Nacional del Litoral, Santa Fe, Argentina, pág. 20-49.

278. Zalazar, C. A.; Zalazar, C. S.; Bernal, S.; Bertola, N.; Bevilacqua, A.; Zaritzky, N. (2002). Effect of moisture level and fat replacer on physicochemical, rheological and sensory properties of low fat soft cheeses. International Dairy Journal, 12, 45-50.

279. Zalazar, C.; Meinardi, C.; Reinheimer, J. A., Ramanzin, M.; Bernal de Zalazar, S.; Rafaghelli, R. (1979). Evolución de la composición química y de la flora microbiana del queso Pategrás Argentino durante la maduración. Revista de la Facultad de Ingeniería Química, 43, 79-85.

280. Ziemer, C. J.; Gibson, G. R. (1998). An overview of probiotics, prebiotics and synbiotics in the functional food concept: perspectives and future strategies. International Dairy Journal, 8, 473-479.