Sudan University of Science and Technology
College of Graduate Studies

Effect of Adding Cinnamon, Fenugreek and Cardamom to goat’s Milk Curd on Chemical Composition and Sensory Properties of White Cheese during Storage.

أثر إضافة كل من القرفة والحلبة والهبهان للبن الماعز على الصفات الكيميائية والحسية للجبنة البيضاء أثناء فترة التخزين

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