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Effects of a Fermented Milk Drink Containing at the World Dairy Summit 2003 of of milk fermented by Lactobacillus casei strain Shirota

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Fermented milk products, also known as cultured dairy foods, cultured dairy products, or cultured milk products,

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<http://www.dairytechnology.in/>

fermented milk? | Yahoo Answers -

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Fermented milks and milk products as the technology of production of fermented milks and the kinetics of lactic acid fermentation in dairy products are <http://www.ncbi.nlm.nih.gov/pubmed/23391015>

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is a fermented dairy product traditionally made from mare's milk. The drink remains important to the peoples of the

<http://en.wikipedia.org/wiki/Kumis>

Probiotic fermented milks: Present and future - -

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