

Biopreservative and Anti-Mycotoxigenic Potentials of *Lactobacillus paracasei* MG847589 and Its Bacteriocin in Soft White Cheese

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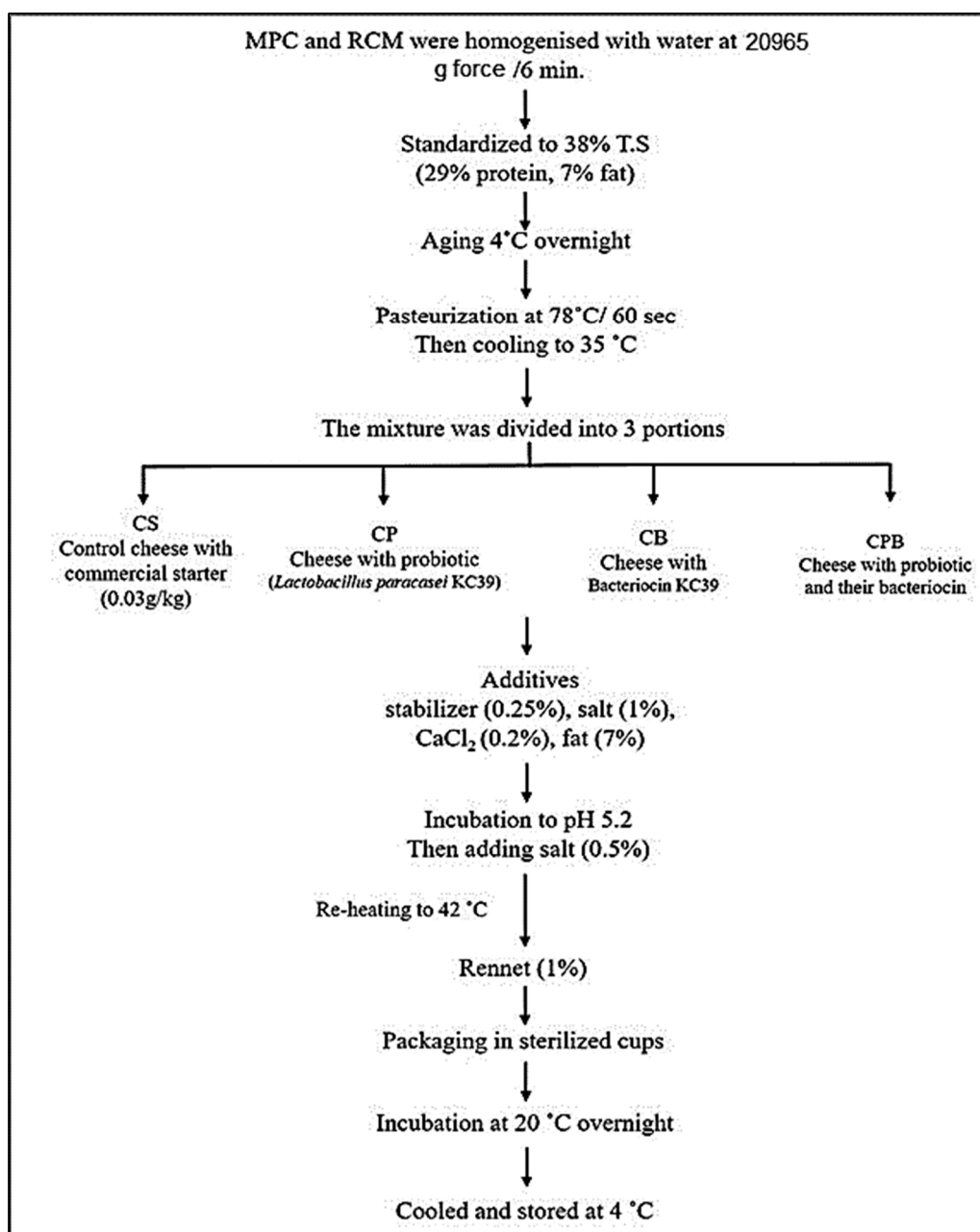


Figure S1. Diagram shows the steps of manufacturing functional soft white cheese MPC, Milk protein concentrate; RCM, Reconstituted skimmed milk.

Control cheese prepared with commercial starter (CS, 1.81×10^9 CFU/mL), a probiotic cheese (CP; 1.34×10^9 CFU/mL) of *L. paracasei* MG 847589, and a bacteriocin-supplemented cheese (CB; at 500 AU/mL).