Standardized of Milk is the Importance Factor to Economization Produced Cheese Mozzarella from Cow’s Milk

- Google Scholar [https://scholar.google.com/scholar?q=Standardized+of+Milk+is+the+Importance+Factor+to+Economization+Produced+Cheese+Mozzarella+from+Cow%E2%80%99s+Milk&btnG=&hl=en&as_sdt=0%2C5](https://scholar.google.com/scholar?q=Standardized+of+Milk+is+the+Importance+Factor+to+Economization+Produced+Cheese+Mozzarella+from+Cow%E2%80%99s+Milk&btnG=&hl=en&as_sdt=0%2C5)

Ingredients of Amino-Acids in Cheese Kaçkaval produced from Sheep Milk in Milk Industry in Kosovo

- Google scholar [https://scholar.google.com/scholar?hl=en&q=Ingredients+of+Amino-Acids+in+Cheese+Ka%C3%A7kaval+produced+from+Sheep+Milk+in+Milk+Industry+in+Kosovo&btnG=&as_sdt=1%2C5&as_sdtp=](https://scholar.google.com/scholar?hl=en&q=Ingredients+of+Amino-Acids+in+Cheese+Ka%C3%A7kaval+produced+from+Sheep+Milk+in+Milk+Industry+in+Kosovo&btnG=&as_sdt=1%2C5&as_sdtp=)
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Ingredients of Amino – Acids in cheese Kaçkaval produced from Combined milk (2: 1 Cows & Sheep milk) in milk industry in Kosovo

- BASE [https://www.base-search.net/Search/Results?lookfor=shukri+maxhuni&type=all&oaboost=1&ling=1&name=&thes=&refid=dcresen&newsearch=1](https://www.base-search.net/Search/Results?lookfor=shukri+maxhuni&type=all&oaboost=1&ling=1&name=&thes=&refid=dcresen&newsearch=1)

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**Impact of Types of Milk in Production Cheese Kashkaval**  

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