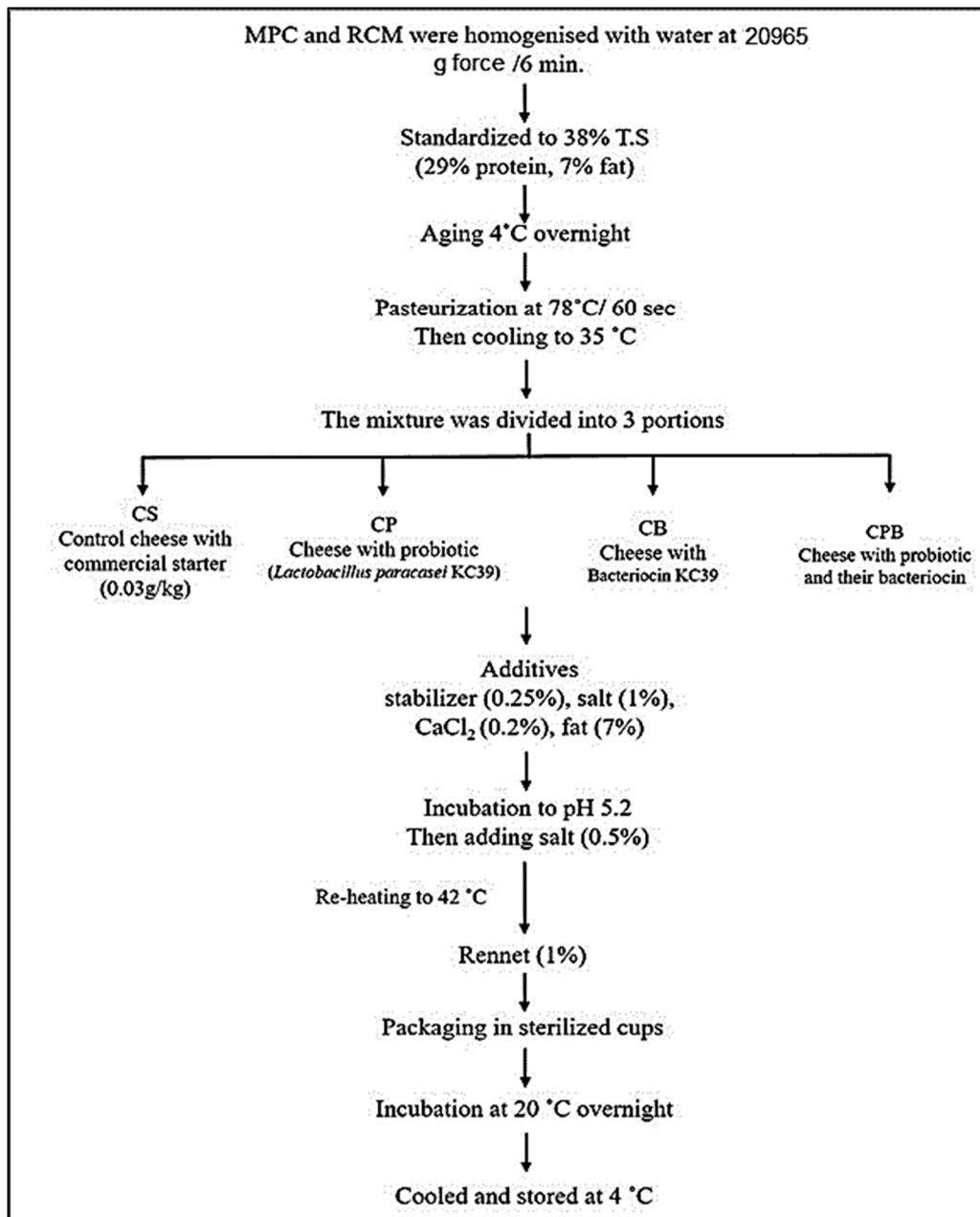


# Biopreservative and Anti-Mycotoxigenic Potentials of *Lactobacillus paracasei* MG847589 and Its Bacteriocin in Soft White Cheese

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

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