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Plants have been traditionally used for centuries in cheese manufacturing, either for their aromatic properties or as technological auxiliaries. Some of these plants are known to have antimicrobial and/or antioxidant properties and could also act as natural preservatives for raw milk and derived dairy products.

ALTHOUGH CONSIDERED WASTE, THE OLIVE LEAF HAS PROVEN TO BE AN EXCELLENT SOURCE OF BIOLOGICALLY ACTIVE MOLECULES \rightarrow PHENOLICS AND FLAVONOIDS



Oleuropein, hydroxytyrosol, and verbascoside are recognized as the most abundant polyphenols identified in olive leaf extract (OLE) and possess antioxidative, antimicrobial, antiviral, even against the HIV virus, anti-atherogenic, cardioprotective, antihypertensive, and anti-inflammatory properties.

Enriching dairy products with OLE would contribute to the creation of a new type of functional dairy products

Expanding the possibilities of reducing waste generated in the food industry

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OLE can also be counted as a bioactive compound for food packaging applications and as a **biopreservative**



The objectives of the work were to gather the data on the potential use of OLE as a natural preservative in dairy processing and then focus on its application in cheese manufacturing.



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