



## ERRATUM

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### Erratum to: 치즈 물성의 객관적 측정을 위한 고찰

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### Erratum to: Objective Measurements of Textural and Rheological Properties of Cheese

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Journal of Milk Science and Biotechnology(36권 2호 pp 73~80)에 출간된 상기논문의 내용 중 오류가 있어 아래와 같이 정정함을 알려드립니다. 독자들에게 불편을 드린 점 양해해 주시기 바랍니다.

제 36권 2호 논문 내 Acknowledgement 부분 추가 삽입

〈추가 삽입〉

#### Acknowledgement

This review was written based on a dissertation, "Understanding calcium equilibrium in cheese during ripening and its effects on functional properties of cheese", 2007 and a review, "major rheological and sensory analysis to determine the textural properties of cheeses", 2013, Journal of Agriculture and Life Science.

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