

5.4.1 Determination of dry matter content and pH measurement .....	30
5.4.2 Determination of free amino acids of the applied natural cheeses (basic raw material).....	30
5.5 Texture profile analysis of the processed cheese samples.....	30
5.6 Rheological analysis of the processed cheese samples .....	31
5.7 Statistical evaluation of the obtained data .....	31
<b>6. LIST OF REFERENCES.....</b>	<b>32</b>
<b>7. THE THESIS CONTRIBUTION TO SCIENCE AND PRACTICE .....</b>	<b>44</b>
<b>8. LIST OF RESEARCH PAPERS.....</b>	<b>45</b>
<b>9. SUMMARY OF THE RESEARCH PAPERS.....</b>	<b>46</b>
<b>AUTHORS' LIST OF PUBLICATIONS .....</b>	<b>49</b>
<b>10. CURRICULUM VITAE.....</b>	<b>51</b>