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Dear Victor Hugo G. Sales

Editor the Journal of Bioenergy and Food Science,

We wish to submit a new manuscript, title **“Queijos artesanais: fonte de bactérias ácido lácticas selvagens para formulação de fermentos tradicionais”** for the considerations by the JOURNAL OF BIOENERGY AND FOOD SCIENCE.

We confirm that this work is original and has not been published elsewhere nor is it currently under consideration for publication elsewhere. In this paper, we report on new bacteria strains isolated from artisanal cheeses with technological characteristics indicated for new formulation types of yeast to be used in pasteurized milk bringing the terroir of Artisanal Cheeses. This is significant because the use of pasteurized milk for cheese production evens while loses the sensory quality attributed to the artisan cheeses.

HIGHLIGHTS:

New bacteria for formulation types of ferment.

New formulation for pasteurized milk cheese.

Quality technological characteristics for types of ferment.

The paper should be of interest to readers in the areas of food science and technology.

Please address all correspondence concerning this manuscript to me at email.

Thank you for your consideration of this manuscript.

Sincerely,



Maria Taciana Holanda Cavalcanti

Professor Doctor (University Federal Rural of Pernambuco)