



**Let's continue our activities!**



Dear all,

the activities of the EU funded project **VEGGIE-MED-CHEESES**, involving the international team of biochemists and food technologists have soon started, including the:

1. lyophilization of sampled wild thistles flowers (heads)
2. chemical characterization of the aqueous crude extracts (CEs) prepared by maceration in water of thistle flowers
3. microbiological characterization of CEs
4. evaluation of technological properties (milk-clotting ability and protein content) of CEs
5. purification of proteases from CEs



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