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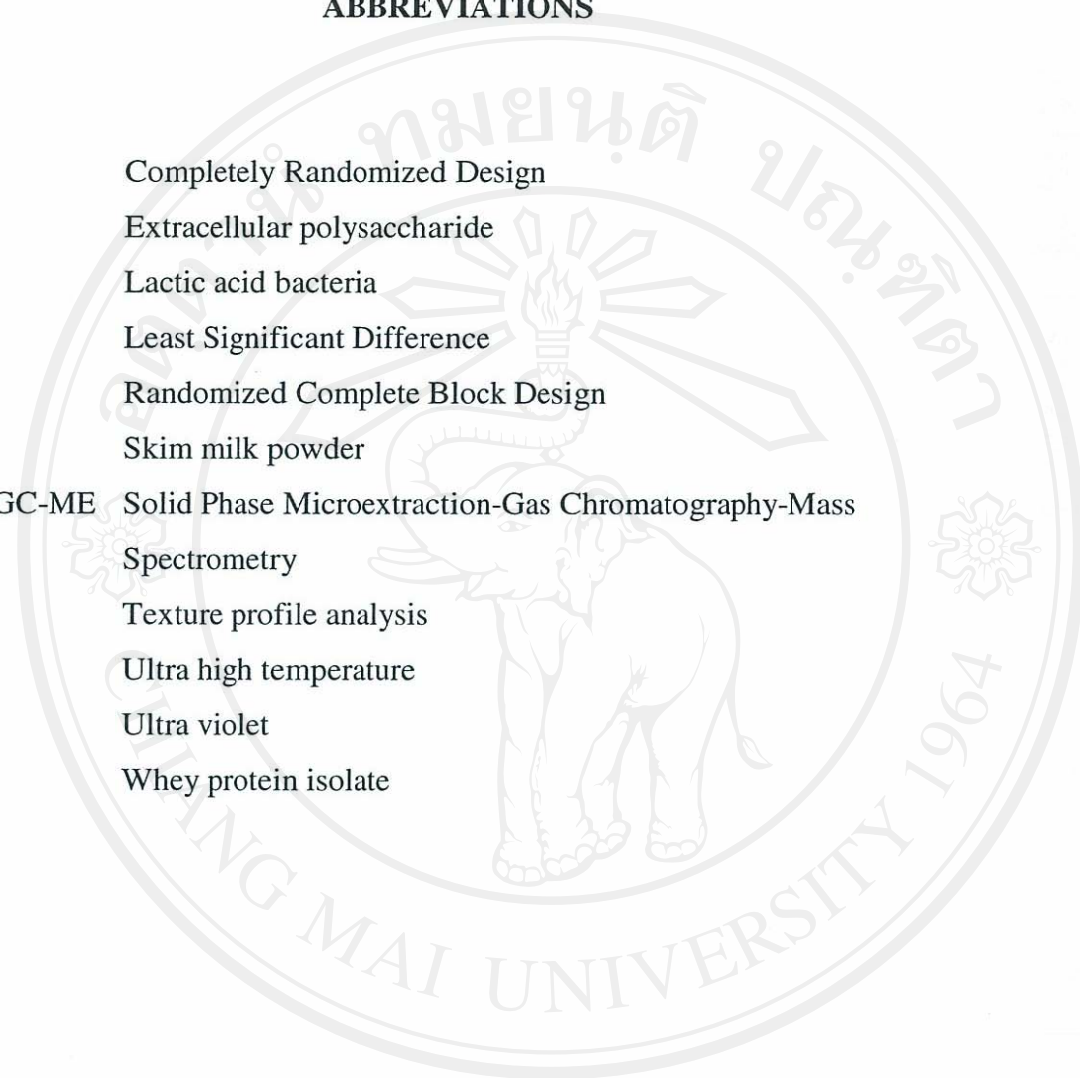
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**ABBREVIATIONS**

CRD	Completely Randomized Design
EPS	Extracellular polysaccharide
LAB	Lactic acid bacteria
LSD	Least Significant Difference
RCBD	Randomized Complete Block Design
SMP	Skim milk powder
SPME-GC-MS	Solid Phase Microextraction-Gas Chromatography-Mass Spectrometry
TPA	Texture profile analysis
UHT	Ultra high temperature
UV	Ultra violet
WPI	Whey protein isolate

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**DEFINITIONS**

- Corn milk yogurt      Yogurt was prepared from corn milk that added with distilled water, lactose and sodium caseinate, and then coagulated by lactic acid fermentation through the action of *L. bulgaricus* and *S. thermophilus*.
- Fermented corn milk      Fermented corn milk was prepared from corn milk that added with distilled water and lactose, and then coagulated by lactic acid fermentation through the action of *L. bulgaricus* and *S. thermophilus*.
- Fresh corn milk      Milk solution that extracted from sweet corn and freezed at -18°C. The fresh corn milk was obtained by thawing the frozen corn milk at room temperature.