Nonstarter *Lactobacillus* Strains as Adjunct Cultures for Cheese Making: In Vitro Characterization and Performance in Two Model Cheeses. By Briggler-Marcó et al., page 4532. Cultures of *Lactobacillus* spp. can help to maintain and improve cheese quality, if they are inoculated into milk for cheese in addition to the traditional starter. Several strains of lactobacilli were tested in in vitro tests and in 2 model cheeses; some of the strains showed interesting properties for use as adjunct cultures.