Short Communication: Culture-Independent Detection of Lactic Acid Bacteria Bacteriocin Genes in Two Traditional Slovenian Raw Milk Cheeses and Their Microbial Consortia. By Trmčič et al., page 4535. Some lactic acid bacteria are able to produce bacteriocins (naturally occurring inhibitory peptides), which may inhibit food pathogens such as *Listeria monocytogenes*, *Staphylococcus aureus*, *Bacillus cereus*, and *Clostridia* species, and thus can be considered as natural preservative agents. The aim of this study was to examine the presence of 19 lactic acid bacteria bacteriocin genes in raw milk cheeses produced in small-scale cheese plants in Slovenia and in the viable consortia of isolates to evaluate the importance of these products as a source of interesting strains with protective potential.