

Sustainable Food Technology

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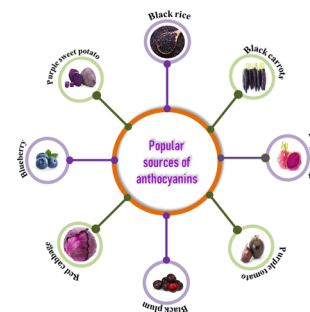
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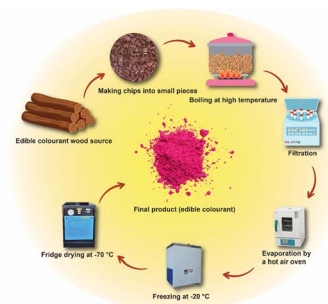
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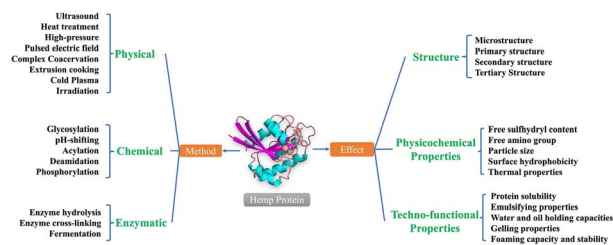
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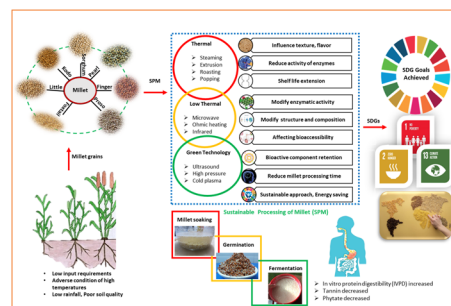
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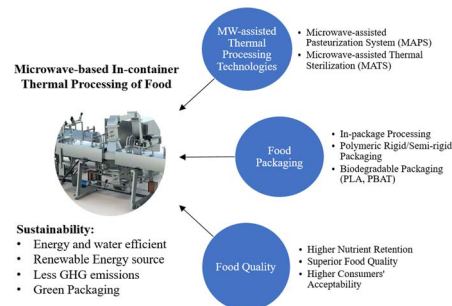
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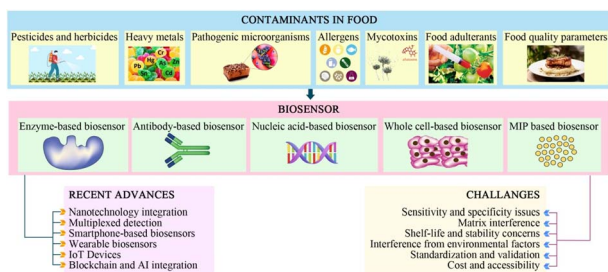
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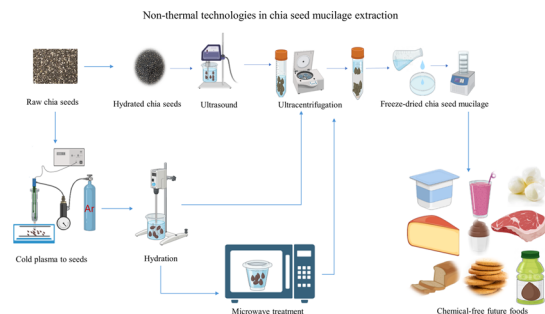
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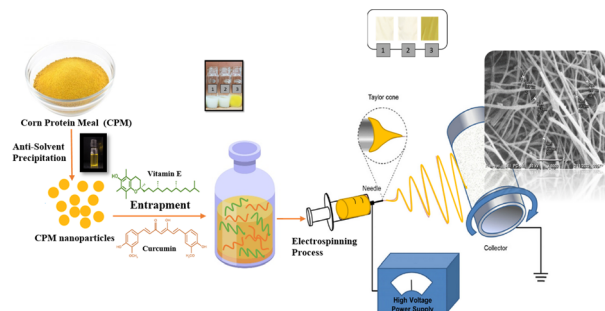


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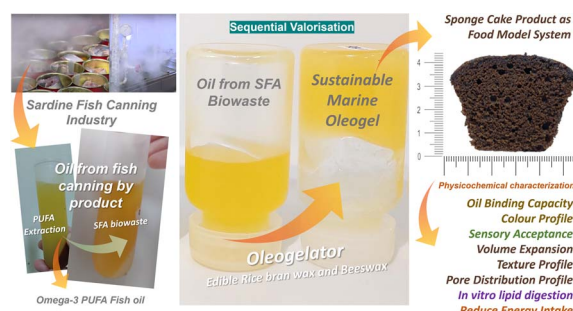
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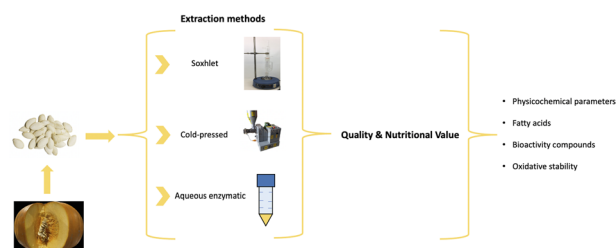
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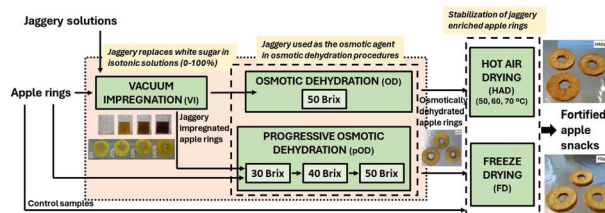
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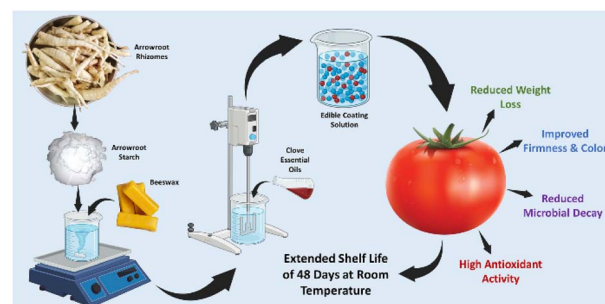
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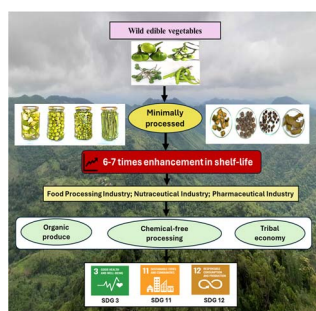
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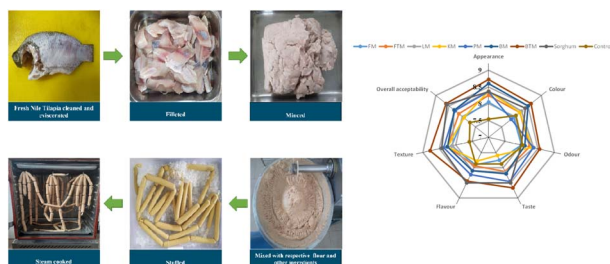
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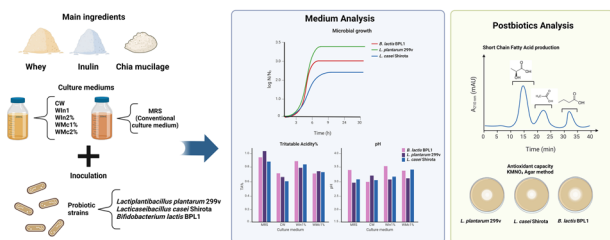


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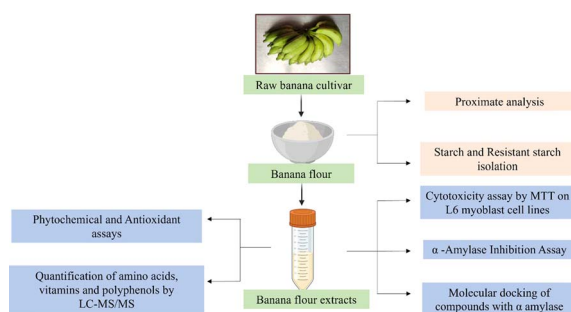
Use of whey for a sustainable production of postbiotics with potential bioactive metabolites



Use of whey for a sustainable production of postbiotics with potential bioactive metabolites

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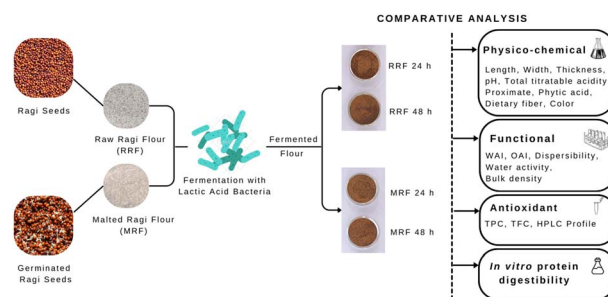
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