

Sustainable Food Technology

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See Wahyu Ramadhan, Anita Nurul Firadaos *et al.*, pp. 1022–1032. Image reproduced by permission of Wahyu Ramadhan from *Sustainable. Food Technol.*, 2024, 2, 1022.



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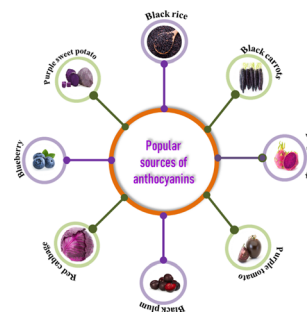
See Guoqiang Zhang, Manfei Fu *et al.*, pp. 1033–1040. Image reproduced by permission of Guoqiang Zhang from *Sustainable. Food Technol.*, 2024, 2, 1033.

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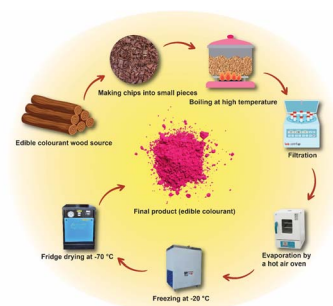
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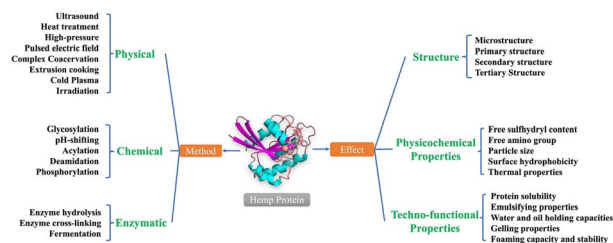
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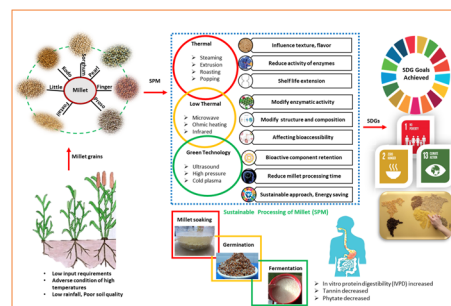
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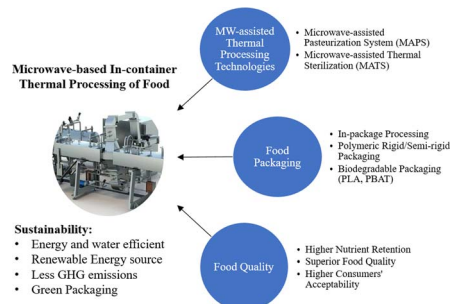
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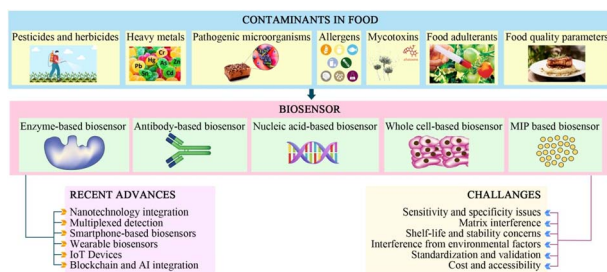
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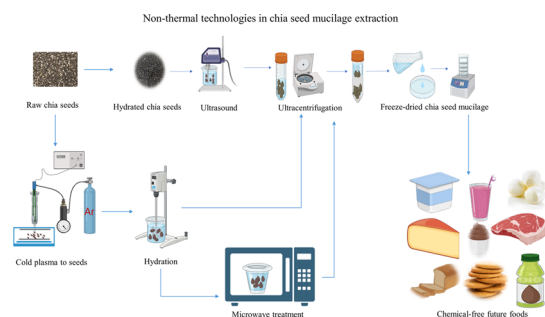
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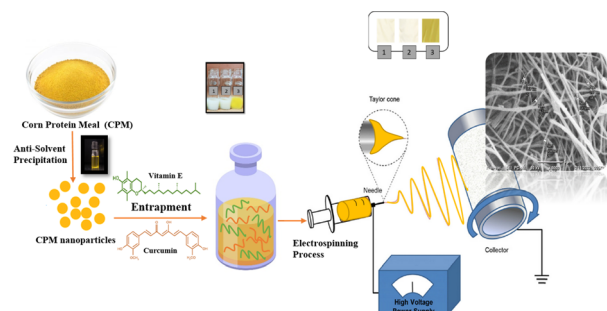


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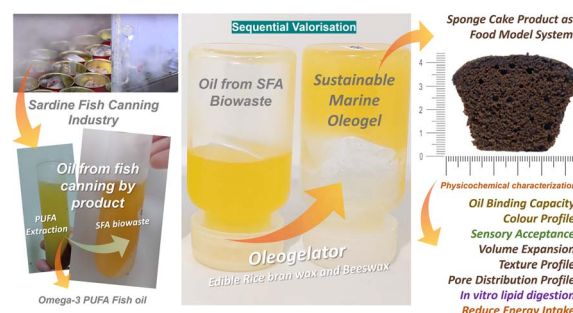


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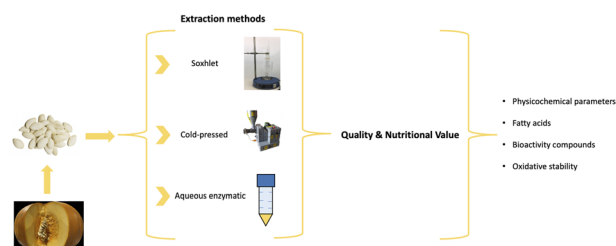
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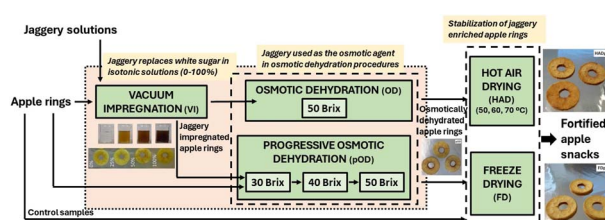
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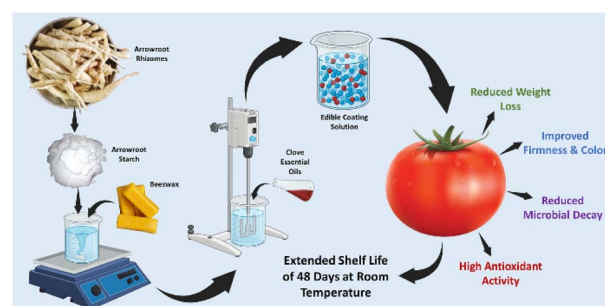
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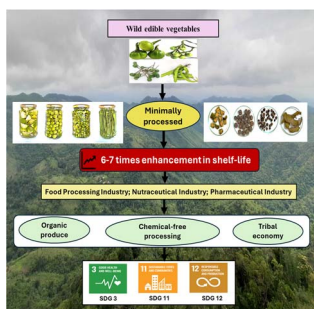
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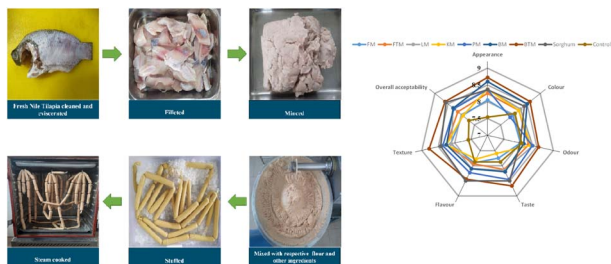
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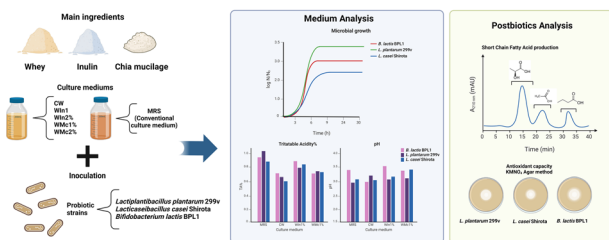


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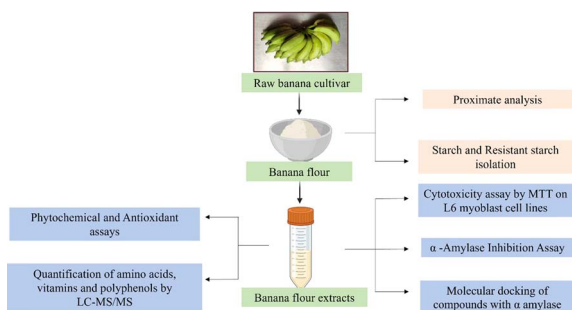
Use of whey for a sustainable production of postbiotics with potential bioactive metabolites



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

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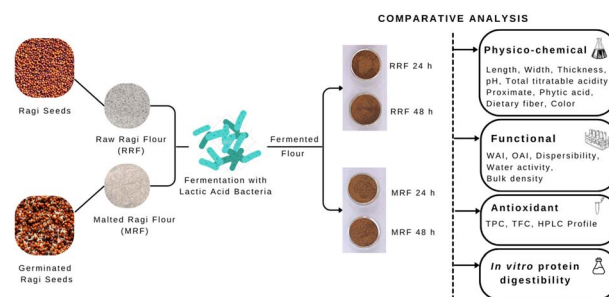
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