

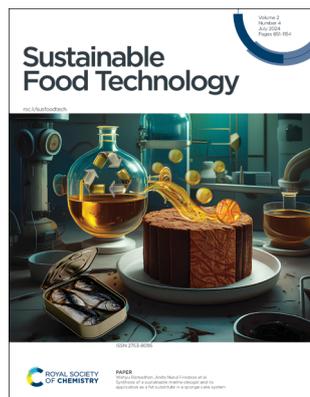
Sustainable Food Technology

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ISSN 2753-8095 CODEN SFTUAG 2(4) 851–1154 (2024)



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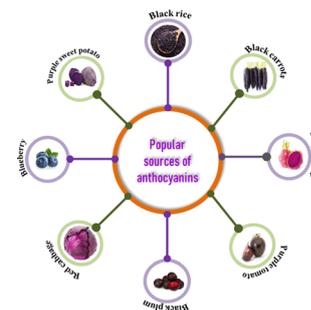
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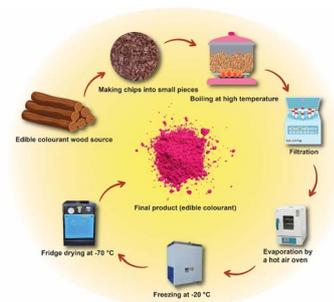
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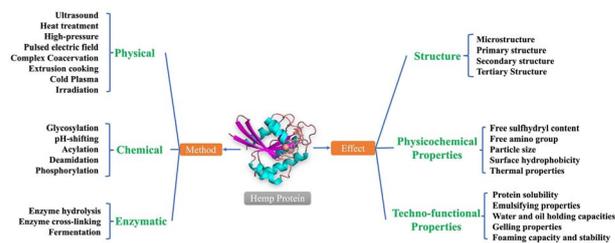
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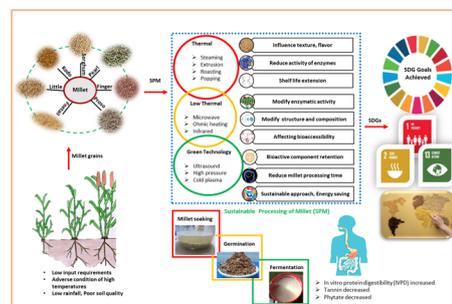
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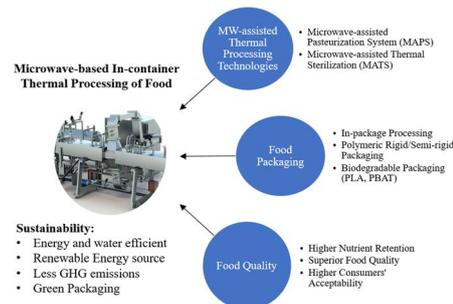
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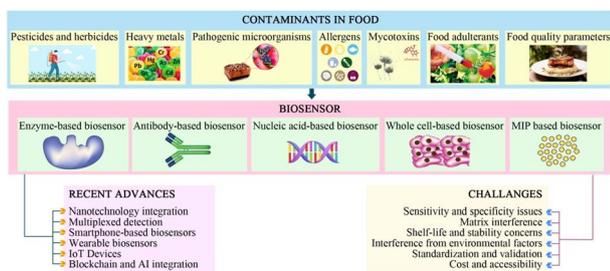
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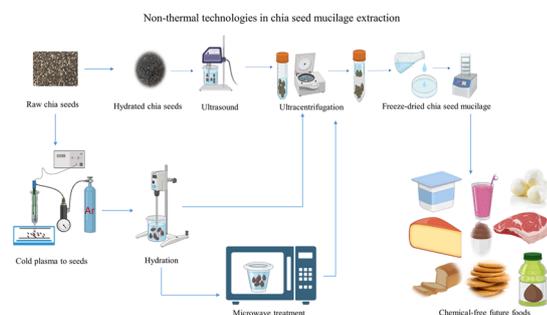
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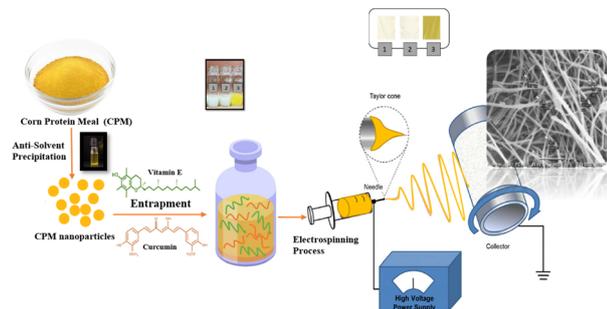


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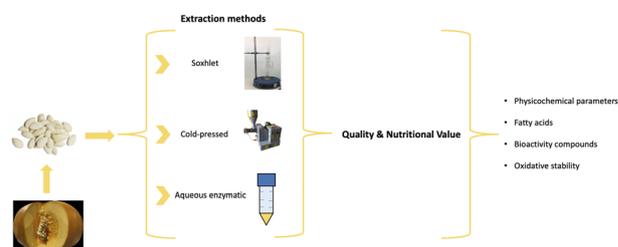
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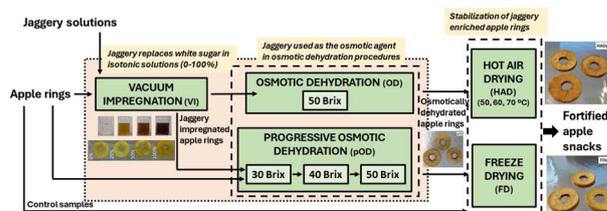
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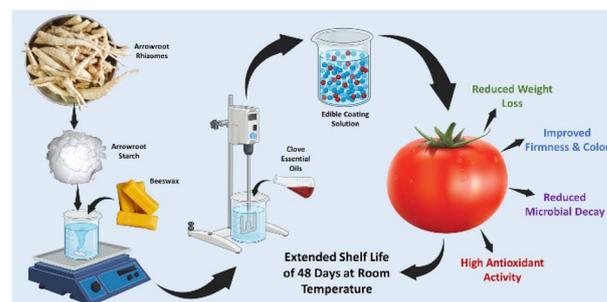
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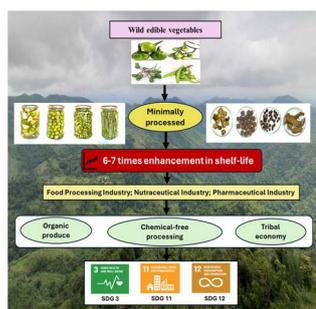
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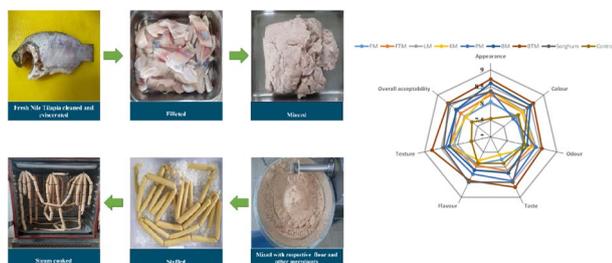
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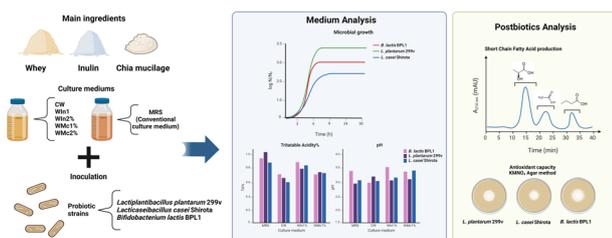


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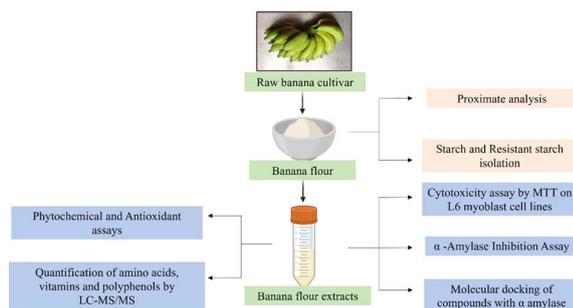
Use of whey for a sustainable production of postbiotics with potential bioactive metabolites



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

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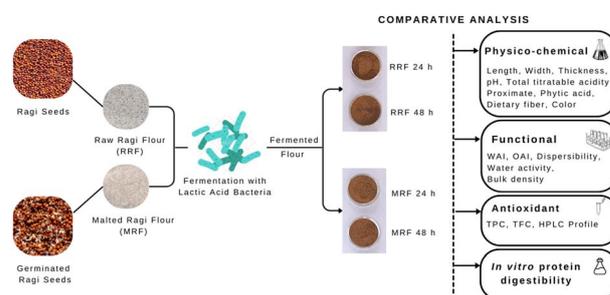
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