

# Sustainable Food Technology

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



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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.



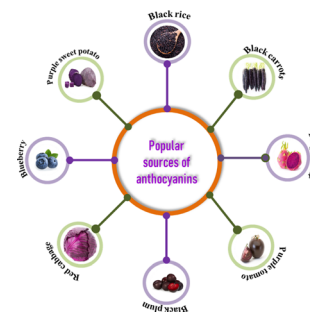
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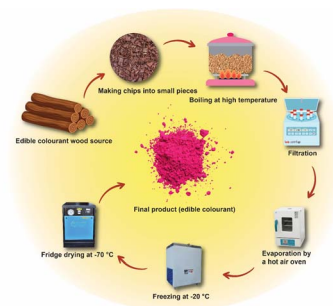
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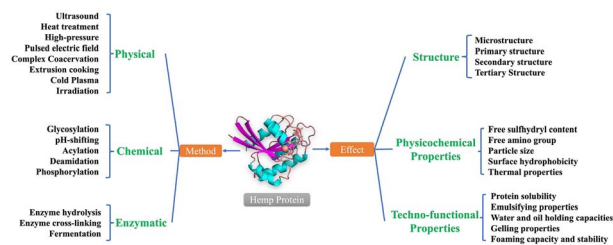
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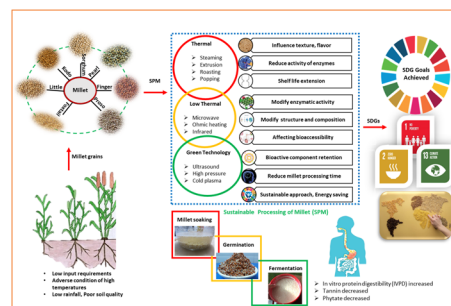
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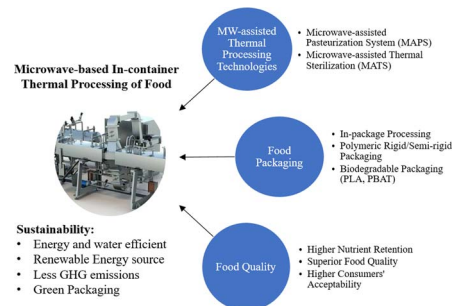
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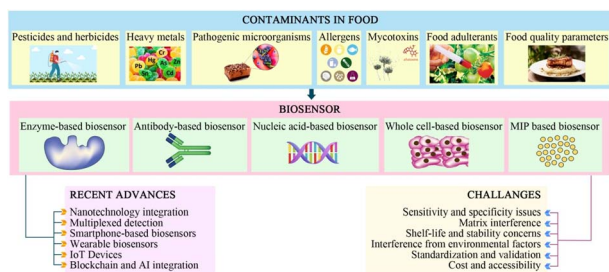
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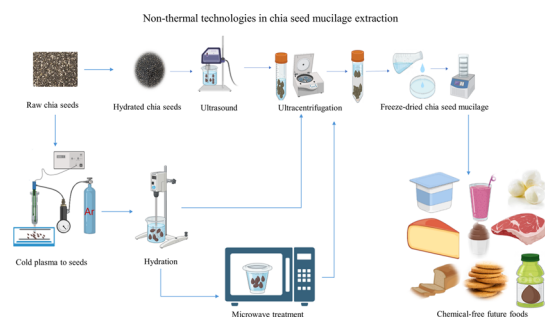
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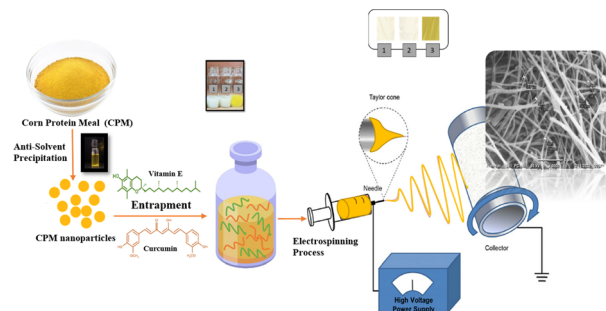


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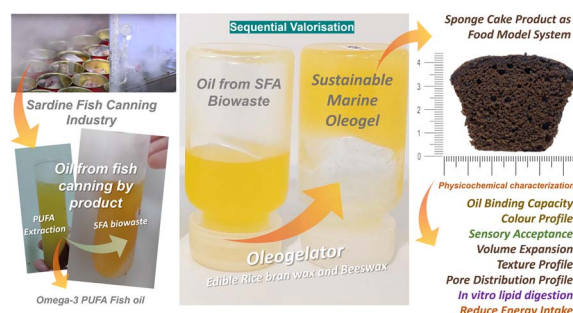
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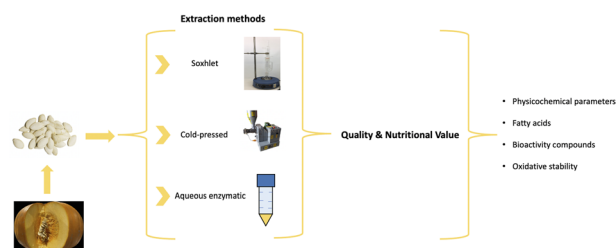
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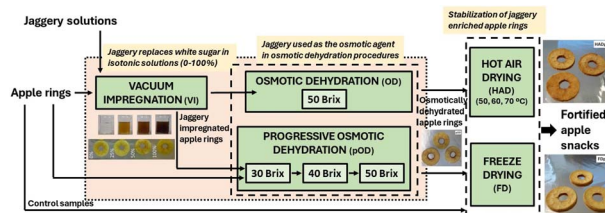
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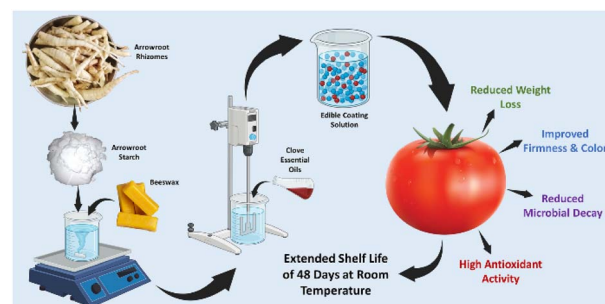
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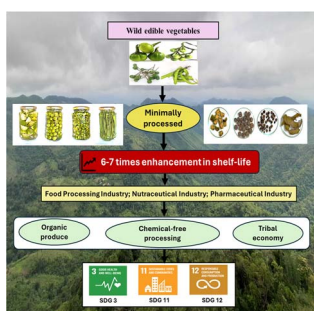
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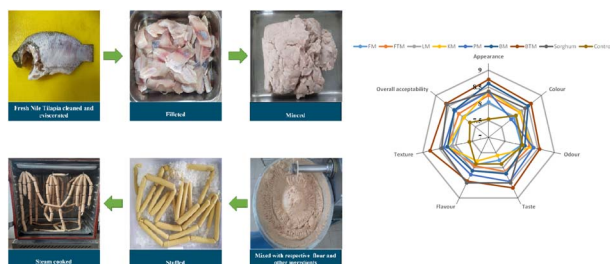
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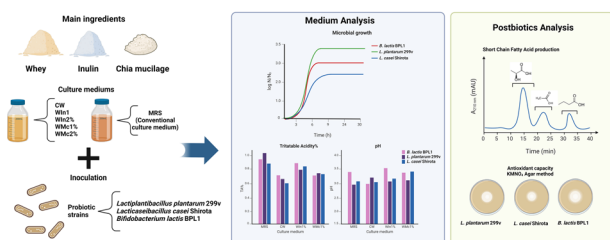


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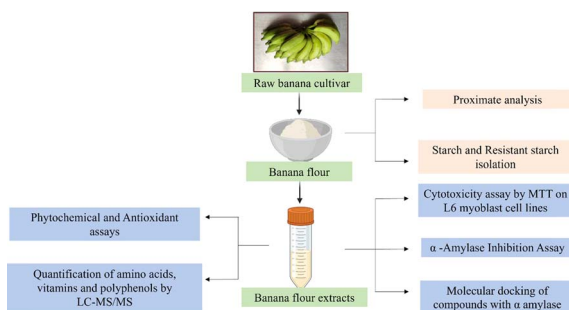
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## Use of whey for a sustainable production of postbiotics with potential bioactive metabolites

Victor E. Vera-Santander, Emma Mani-López, Aurelio López-Malo and Maria Teresa Jiménez-Munguía\*

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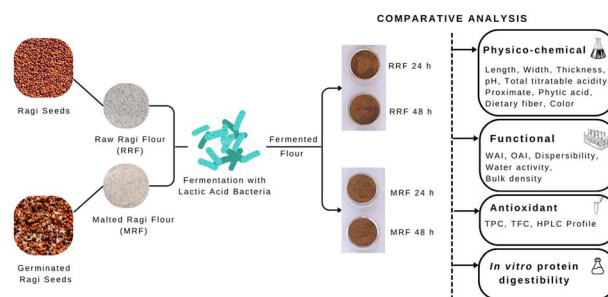
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