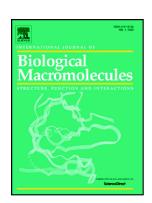
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Characterization of a fungal thermostable endoglucanase from Chinese Nongflavor daqu by metatranscriptomic method

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Abstract

Chinese Nong-flavor (NF) daqu has been enriched with plenty of active enzymes by man-made environment for thousand years. Based on our previous metatranscriptomics, an endo-β-glucanase gene (NFEg16A), which

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