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Ultrasonic Spray-Freezing Drying of Partially Purified Microbial Transglutaminase

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Highlights

- mTGase was partially purified from a broth medium composed of whey and molasses.
- The enzyme activity was enhanced by ultrasonic atomizing at all conditions of USFD.
- The products produced by USFD at optimum conditions and by CFD were compared.
- USFD provided higher enzyme activity, smaller particles and better morphology.

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