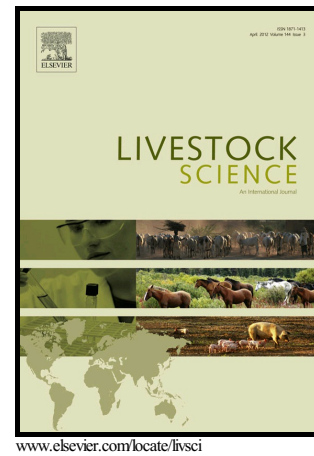


## Author's Accepted Manuscript

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**The effect of dietary *Chlorella pyrenoidosa* inclusion on goats milk chemical composition, fatty acids profile and enzymes activities related to oxidation**

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## **Abstract**

The effect of dietary inclusion of microalgae on goat's milk chemical composition, fatty acids (FA) profile and enzymes activities related to antioxidant mechanism has not been adequately investigated so far. Thus, the present study aimed to investigate

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