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Antibiotic susceptibilities and characteristics of *Bacillus licheniformis* isolates from traditional Korean fermented soybean foods

Do-Won Jeong, Miran Jeong, Jong-Hoon Lee

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1 Revised and resubmitted to the LWT- Food Science and Technology 2 3 **Short communication** 4 Antibiotic susceptibilities and characteristics of *Bacillus licheniformis* 5 isolates from traditional Korean fermented soybean foods 6 7 Do-Won Jeong^a, Miran Jeong^b, and Jong-Hoon Lee^b * 8 ^aDepartment of Bio and Fermentation Convergence Technology, Kookmin University, Seoul 9 02707, Republic of Korea 10 ^bDepartment of Food Science and Biotechnology, Kyonggi University, Suwon 16227, Korea 11 E-mail: jhl@kgu.ac.kr, Tel: +82-31-249-9656, Fax: +82-31-253-1165. 12

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