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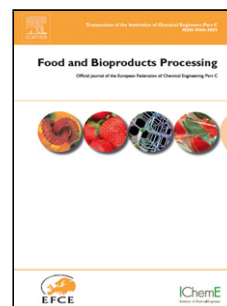
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Subcritical hydrolysis of ice-cream wastewater: modeling and functional properties of hydrolysate

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Highlights

- Valorization of ice-cream wastewater through subcritical hydrolysis was studied.
- Subcritical hydrolysis of ice-cream wastewater was successfully modeled using the Weibull equation.
- Recovered hydrolysates exhibited antiradical and antihypertensive ability.

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