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**Solid-state fermentation of black rice bran with *Aspergillus awamori* and *Aspergillus oryzae*: Effects on phenolic acid composition and antioxidant activity of bran extracts**

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**Keywords**

Black rice bran; phenolic acid; *Aspergillus* fungi; Solid-state fermentation; antioxidant activity

**Abbreviations**

BRB: black rice bran, TPC: total phenolic content, DPPH: 2,2-diphenyl-1-picrylhydrazyl, L-DOPA: 3,4-dihydroxyphenylalanine, AF-BRB: *A. awamori*-fermented black rice bran,

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