## Accepted Manuscript

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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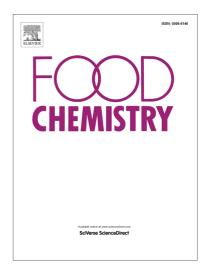
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Solid-state fermentation of black rice bran with Aspergillus awamori and Aspergillus

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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