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Production of galacto-oligosaccharides from whey permeate using  $\beta$ -galactosidase immobilized on functionalized glass beads

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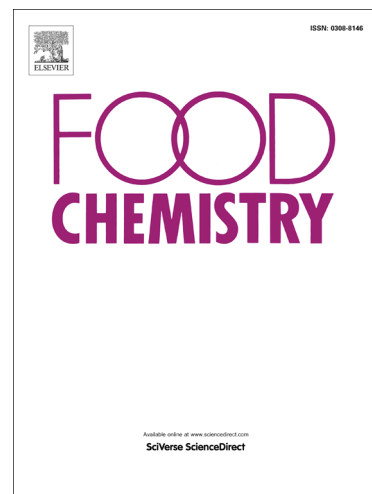
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**Production of galacto-oligosaccharides from whey permeate using  $\beta$ -galactosidase immobilized on functionalized glass beads**

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