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Crosslinking of milk proteins by microbial transglutaminase: utilization in functional yogurt products

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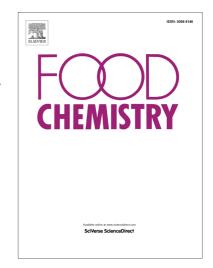
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Crosslinking of milk proteins by microbial transglutaminase: utilization in functional yogurt products

Abbreviated running title: Functional yogurts utilizing transglutaminase

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