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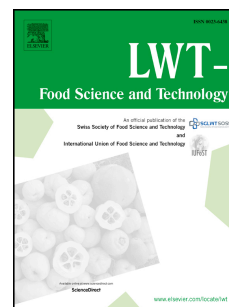
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***Curcuma longa* L.- and *Piper nigrum*-based hydrolysate, with high dextrose content, shows antioxidant and antimicrobial properties**

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Abbreviations: BPF, black pepper flour; CC, curcumin content; DE. Dextrose equivalent; HTBP, turmeric–black pepper hydrolysate; TF, turmeric flour; TP, total polyphenols.

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