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A potentially functional yogurt co-fermentation with *Gnaphalium affine*

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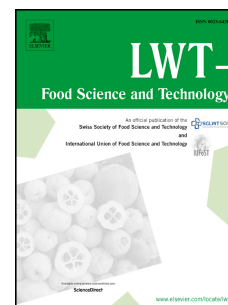
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Gnaphalium affine



Extraction



EGA



Starter culture



Milk

Co-Fermentation



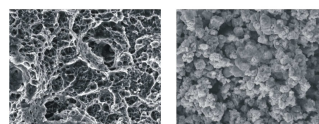
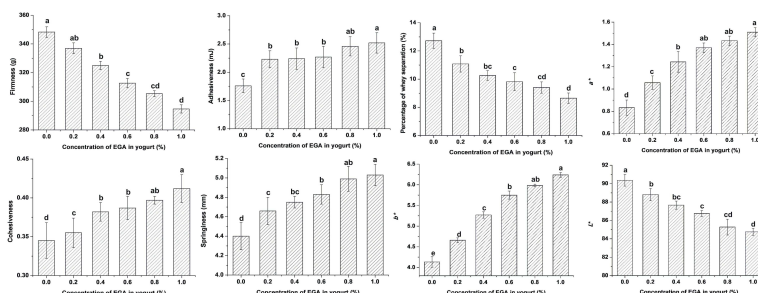
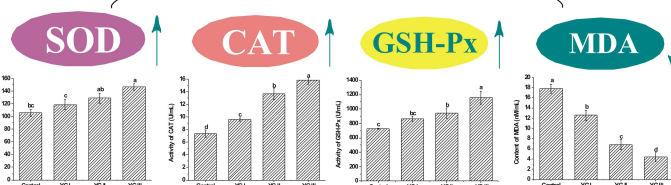
Yogurt

Quality evaluation

Function evaluation



in vivo antioxidant activity



in vitro antioxidant activity

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