

Tagatose, the New GRAS Sweetener and Health Product

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Enzymatic conversion of d-galactose to d-tagatose: heterologous expression and characterisation of a thermostable l-arabinose isomerase from <i>Thermoanaerobacter mathranii</i> . <i>Applied Microbiology and Biotechnology</i> , 2004, 64, 816-822.	1.7	117
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