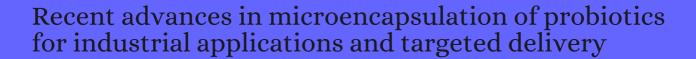
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655	Probiotic Microorganisms. <b>2008</b> , 1-176		О
654	Encapsulation in alginate-coated gelatin microspheres improves survival of the probiotic Bifidobacterium adolescentis 15703T during exposure to simulated gastro-intestinal conditions. <i>Food Research International</i> , <b>2008</b> , 41, 184-193	7	229
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650	Protein micro/nanoparticles for controlled nutraceutical delivery in functional foods. <b>2009</b> , 572-600		7
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643	Investigation of coated whey protein/alginate beads as sustained release dosage form in simulated gastrointestinal environment. <b>2009</b> , 35, 1103-12		21
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251 250		1
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250	subjected to freeze-drying. <b>2019</b> , 115, 108463  Bioactive Compounds Incorporated Into Functional Beverages. <b>2019</b> , 109-155  Symbiotic microencapsulation of Lactococcus lactis subsp. lactis R7 using whey and inulin by spray	1
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