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Fermentation of lactose to bio-ethanol by yeasts as part of integrated solutions for the valorisation of cheese whey

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314	Fermentation of deproteinized cheese whey powder solutions to ethanol by engineered <i>Saccharomyces cerevisiae</i> : effect of supplementation with corn steep liquor and repeated-batch operation with biomass recycling by flocculation. 2010 , 37, 973-82		32
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