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Bioactive phenolic compounds: production and extraction by solid-state fermentation. A review

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477	Enhanced cellulase production by solid state fermentation with polyurethane foam as inert supports. 2011 , 18, 335-340		15
476	Optimization of process parameters for the production of an OTA-hydrolyzing enzyme from <i>Aspergillus niger</i> under solid-state fermentation. 2011 , 112, 351-5		11
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