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## Inulin: Properties, health benefits and food applications

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59	Inulin-A polysaccharide: Review on its functional and prebiotic efficacy.	0
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47	Response of gut microbiota and ileal transcriptome to inulin intervention in HFD induced obese mice. <b>2022</b> ,	0
46	Characterization and identification of inulin from <i>Pachyrhizus erosus</i> and evaluation of its antioxidant and in-vitro prebiotic efficacy.	0

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