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Kişisel Bilgiler

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Birimi : Gıda Bilimleri

Dahili : 3669

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- 1 **Determination of the characteristic attributes of cottonseed protein concentrate**
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- 8 **Characterization of an expansin gene and its ripening specific promoter fragments from sour cherry *Prunus cerasus* L cultivars**
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- 9 **Compositional analysis, biological activity, and food protecting ability of ethanolic extract of *Quercus infectoria* gall**
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