

Biotechnology Of Lactic Acid Bacteria: Novel Applications

by **Fernanda Mozzi; Raul R Raya; Graciela M Vignolo**

Biotechnology of Lactic Acid Bacteria: Novel Applications. Editor-Fernanda Mozzi PhD; Editor-Raúl R. Raya; Editor-Graciela M. Vignolo PhD. Published by Wiley: Biotechnology of Lactic Acid Bacteria: Novel Applications . ?Novel applications of recombinant lactic acid bacteria in therapy and in metabolic . (1)Department of Biotechnology, Jozef Stefan Institute, Jamova 39, SI-1000
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