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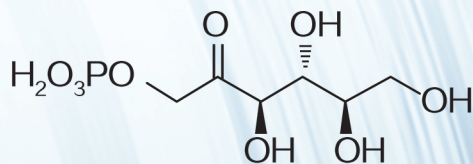
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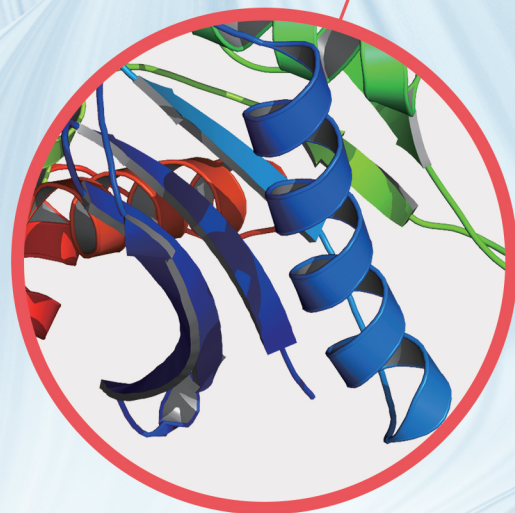
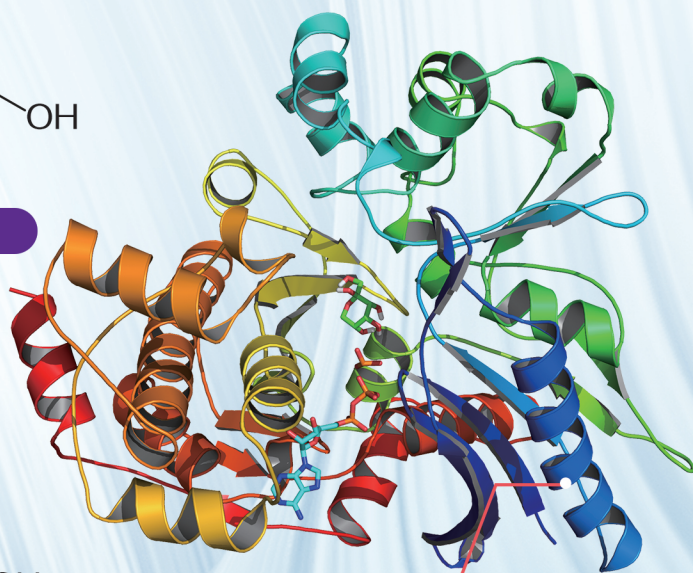


L-鼠李树胶糖激酶

不可逆反应

磷酸酶

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福氏志贺菌来源L-鼠李树胶糖激酶的克隆表达及酶学性质分析

Cloning, expression and characterization of *L*-rhamnulose kinase from *Shigella flexneri*

pp.1-7

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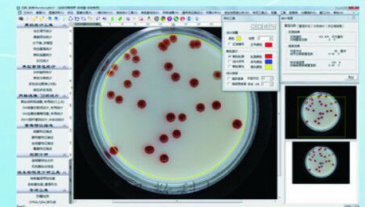
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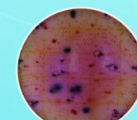
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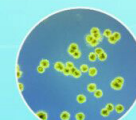
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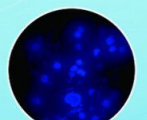
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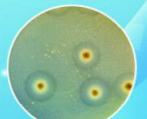
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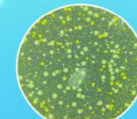
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