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谷朊粉美拉德反应中间体的制备及风味形成能力研究
纳豆芽孢杆菌 *Bacillus natto* 16-1 对小麦粉中呕吐毒素的脱毒机制
聚赖氨酸盐酸盐与 Nisin 对蜡状芽孢杆菌的协同作用及机理
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牦牛血低聚肽对缺氧诱导的 H9c2 心肌细胞损伤的保护及其作用机制
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