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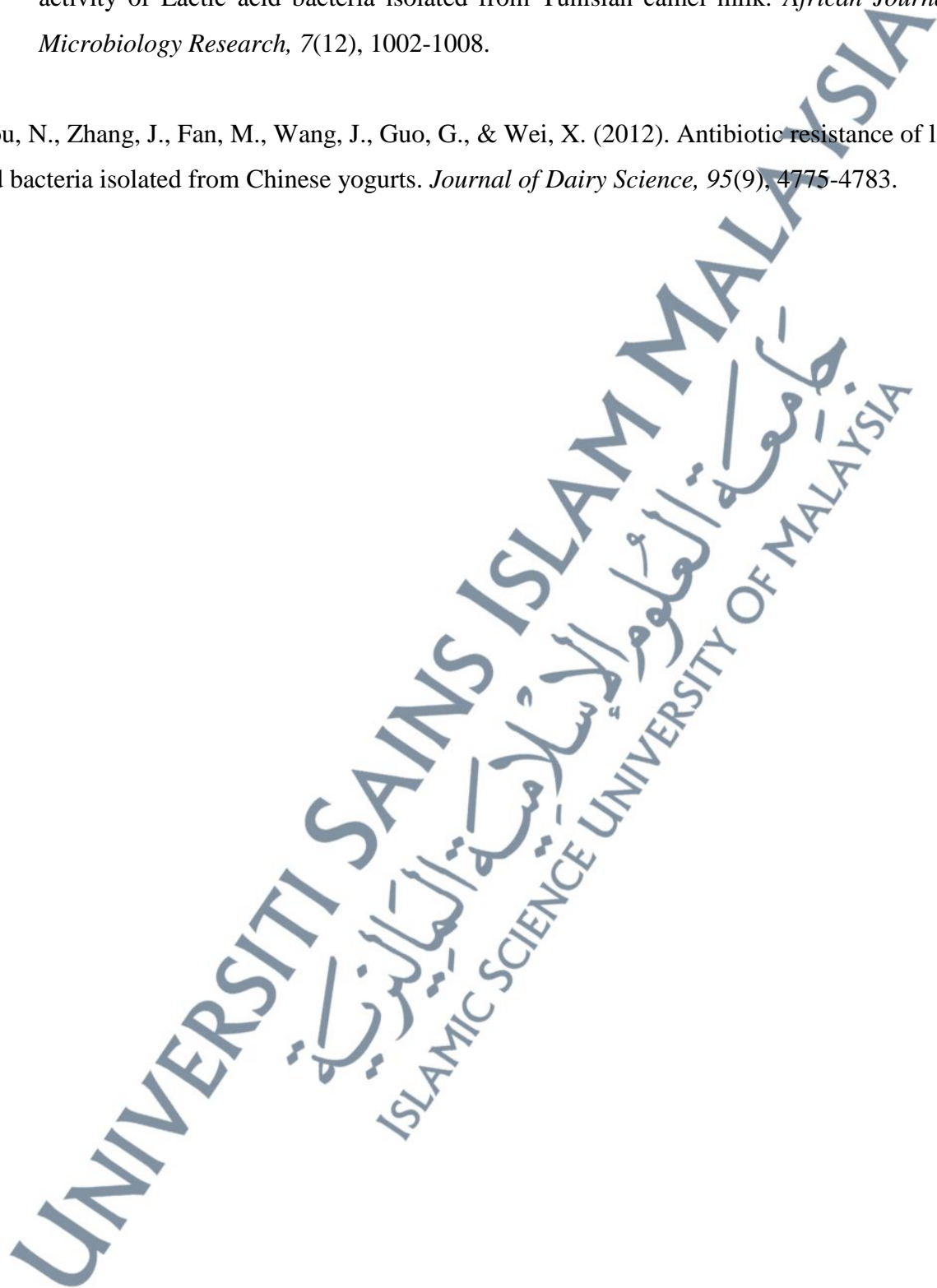
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## Publications

Oral presentation, in KoSiST'16 USIM —*Inhibition activity of lactic acid bacteria against growth and Spore germination of Bacillus spp.l*, 2016, USIM.

