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Pickled By Lactic Fermentation Through Brining In Common Salt (NaCl 10 -25%) Solution, And Finally 20% Brine Solution Was Apr 2th, 2024  
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Background: Probiotics Are Live Microorganisms That, When Administered In Adequate Amounts, Confer A Health Benefit On The Host, Are Now Accepted As Suitable Alternatives To Antibiotics In The Control Of Animal Infections And Improving Animal Production. Lactic Acid Bacteria (LAB) With Remarkable Functional Properties Have Been Evaluated Feb 3th, 2024.

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