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SCI, SCI-E, SSCI жана ANCI индекстүү журналдарда басылган макалалары

1. [A.MAKAMBAY KIZI](#), [A.MACİTOVA](#), A.K.Altintas, H.Kuleasan. (2024). Application of selected lactic acid bacteria isolates for bread production without baker's yeast. Food Science and Biotechnology, 33(4), 3279-3290. DOI: 10.1007/s10068-024-01571-7. <https://www.webofscience.com/wos/woscc/full-record/WOS:001208952100001>.

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Докладдары

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