

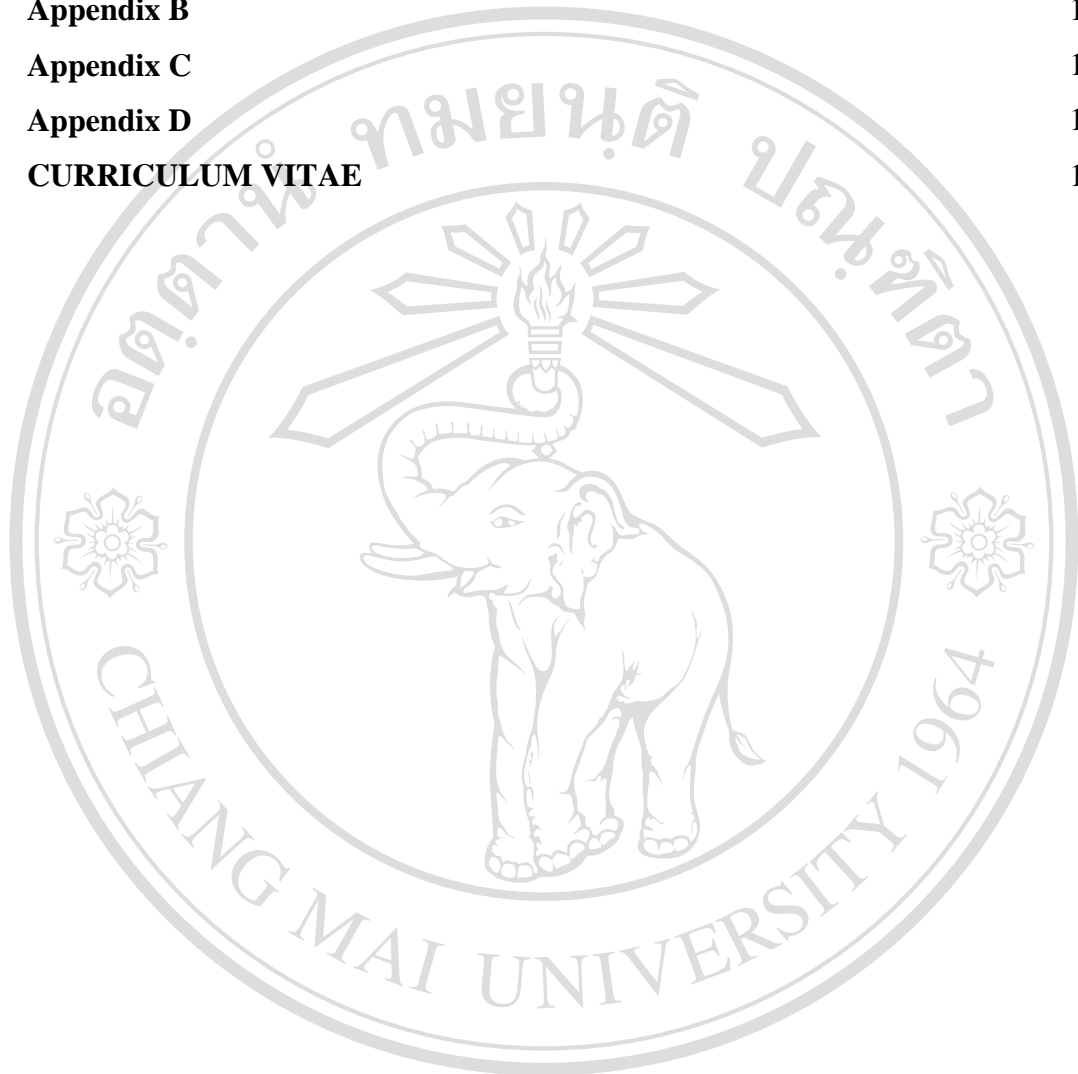
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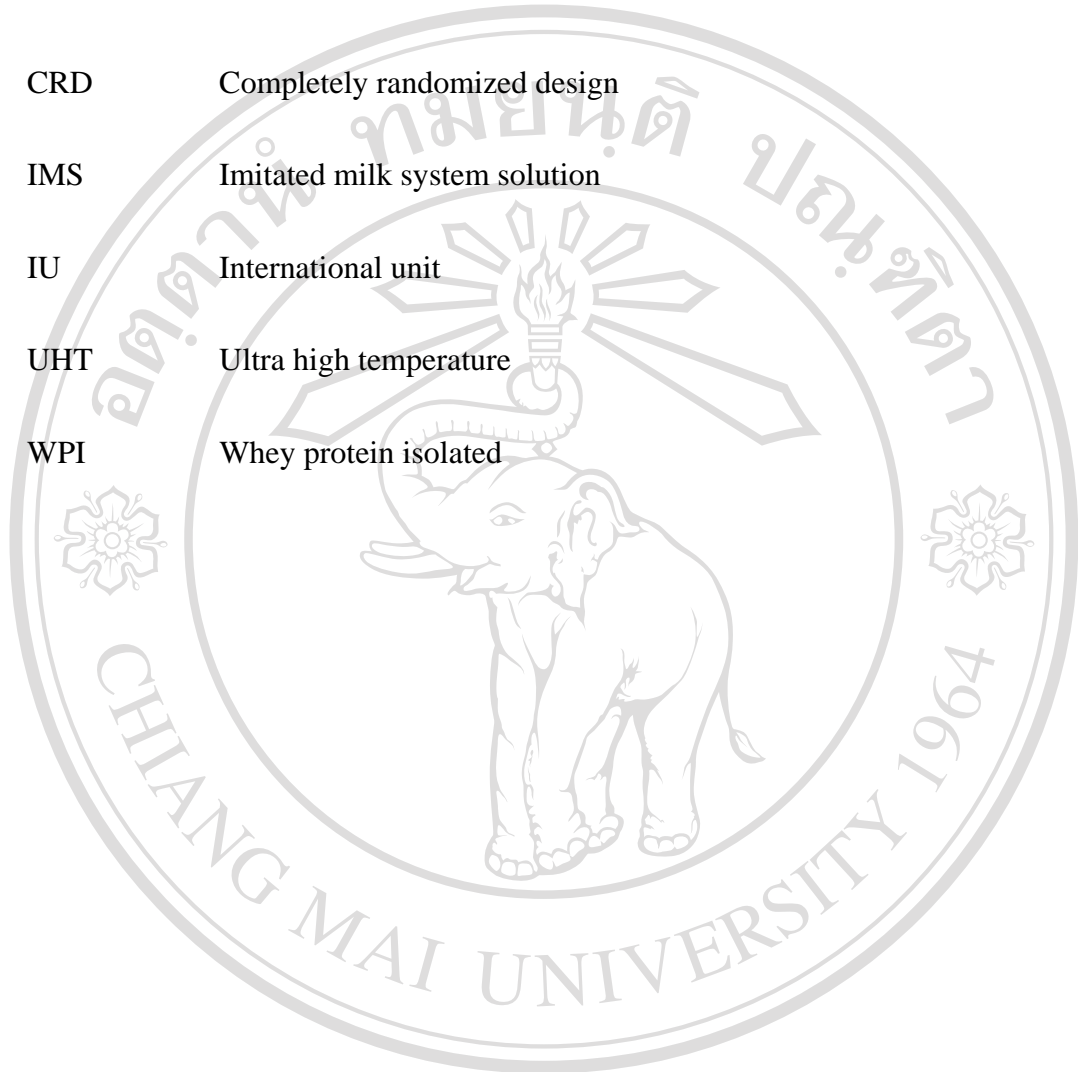
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**ABBREVIATIONS**

CRD	Completely randomized design
IMS	Imitated milk system solution
IU	International unit
UHT	Ultra high temperature
WPI	Whey protein isolated



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