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Non-digestible oligosaccharides for application in infant formula: studying fermentation and immune effects

Akkerman, Renate

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Renate Akkerman

**NON-DIGESTIBLE
OLIGOSACCHARIDES
FOR APPLICATION IN
INFANT FORMULA**

Studying fermentation and immune effects

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Promotor

Prof. dr. P. de Vos

Copromotor

Dr. M.M. Faas

Beoordelingscommissie

Prof. dr. L. Dijkhuizen

Prof. dr. M.T.C. Walvoort

Prof. dr. K.E.B. Knudsen

Paranimfen

Martin Beukema

Dyonne Vos

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