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Exploring the glucosylation potential of glucansucrases

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Exploring the glycosylation potential of glucanases

From enzyme to product

Tim Devlamynck

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Exploring the glucosylation potential of glucansucrases

From enzyme to product

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 and in accordance with
 the decision by the College of Deans

and

to obtain the degree of PhD at
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 the decision by the Faculty Doctoral Commission

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