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1.	Name of the Research Scholar	Guntiboina Karishma Yadav
2.	Roll No. and Year of Registration	18PHFNF003, 2018
3.	Department	Food Science and Nutrition
4.	Name of the Research Guide	Dr. S. Kowsalya
5.	Title of the Thesis / Dissertation	Development and Evaluation of <i>Ulva lactuca</i> based Probiotic Beverage and <i>in vitro</i> Bioavailability of Iron using Caco-2 Cell Model
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DEVELOPMENT AND EVALUATION OF *ULVA LACTUCA* BASED PROBIOTIC
BEVERAGE AND *IN VITRO* BIOAVAILABILITY OF IRON USING CACO-2 CELL
MODEL

GUNTIBOINA KARISHMA YADAV
(18PHFN003)

Development and Evaluation of Ulva lactuca based Probiotic Beverage and in vitro Bioavailability of Iron using Caco-2 Cell Model

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