

Enhancing the Sausage Quality of Indonesian Local Lamb Meat with Microbial Transglutaminase Enzyme: Physicochemical, Textural, and Microstructure Properties.

<b>Title</b>	Enhancing the Sausage Quality of Indonesian Local Lamb Meat with Microbial Transglutaminase Enzyme: Physicochemical, Textural, and Microstructure Properties.
<b>Abstract</b>	
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