

Synthesis and Physico-Chemical Analysis of Dextran from Maltodextrin via pH Controlled Fermentation by *Gluconobacter oxydans*

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Supplementary file

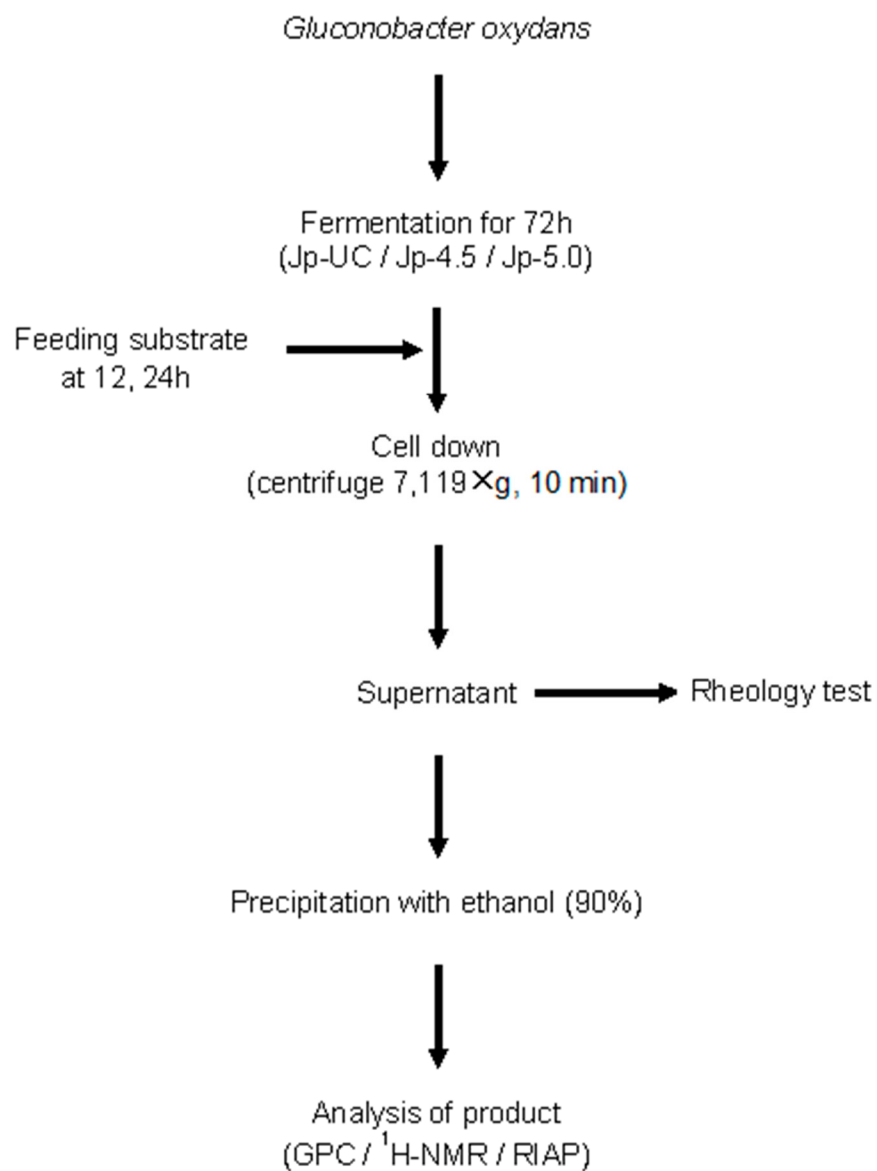


Figure S1. Schematic diagram of Dextran Production Process by *Gluconobacter oxydans*