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1. Lee, J.H., C.R. Alfred., B.B. Lemma., B. Kouakou., And B. Min. Effects of feeding entrapped fish oil in a chemically treated protein matrix on milk composition of lactating goats. ADSA ASAS Joint Annual Meeting July 12-16, Orlando, FL. 2015.
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3. Page, J., E.A. Bonsi., B. Min. The food and nutritional science in youth college. George Washington Carver Lecture Series. Tuskegee University, Tuskegee, AL. 2014.
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