

CyberColloids Staff Publications

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4. **Brooks, M.M** & Savage, A.V. (1997). The substrate specificity of the enzyme endo- α -N-acetyl-D-galactosaminidase from *Diplococcus pneumonia*. Glycoconjugate Journal, 14: 183-190.
5. **Brooks, M.M.**, Tuohy, M.G., Savage, A.V. Claeysens M. & Coughlan, M.P. (1992). The stereochemical course of reactions catalysed by cellobiohydrolases produced by *Talaromyces emersonii*. Biochem. J., 283: 31-34.
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