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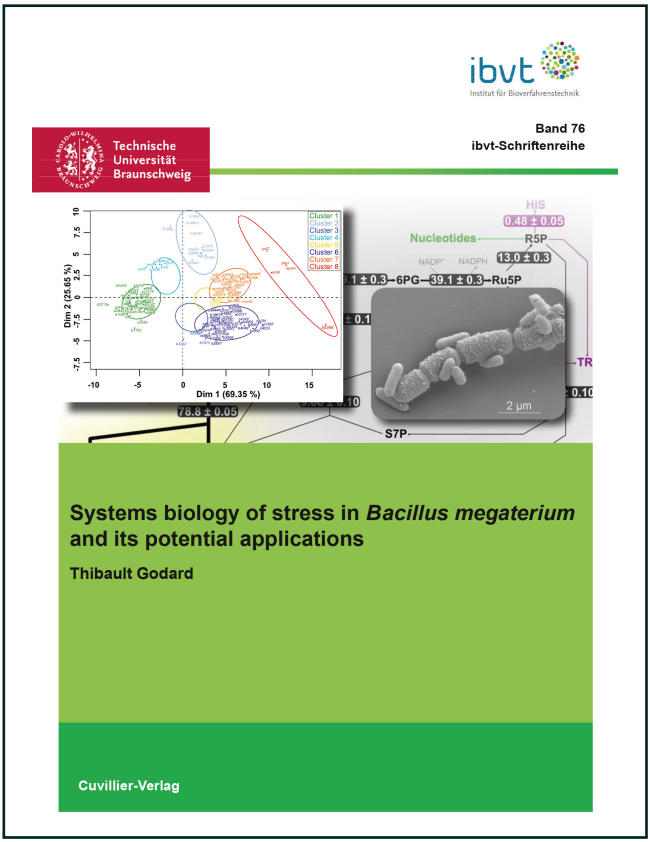
# Systems biology of stress in Bacillus megaterium and its potential applications

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