

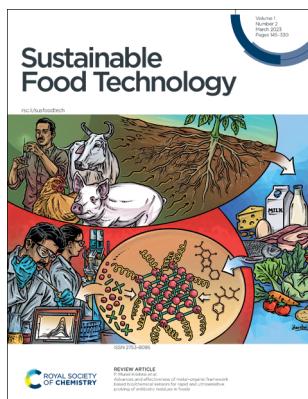
# Sustainable Food Technology

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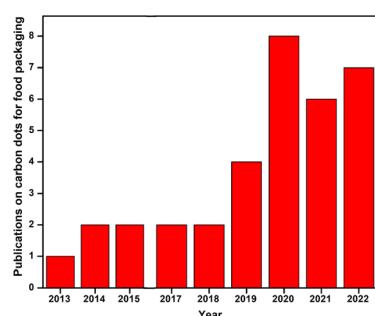
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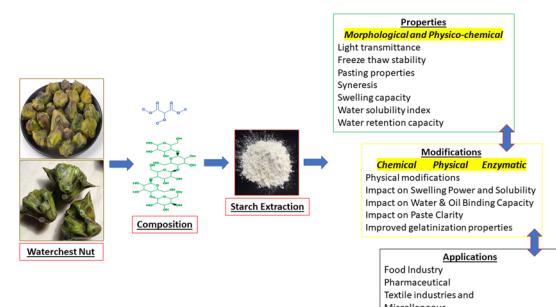
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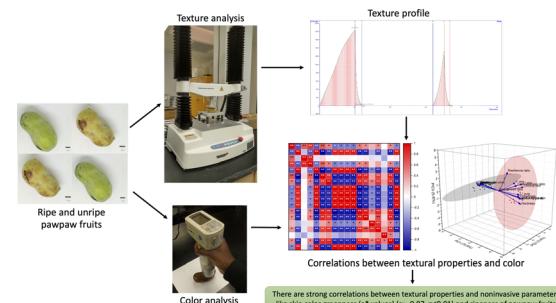


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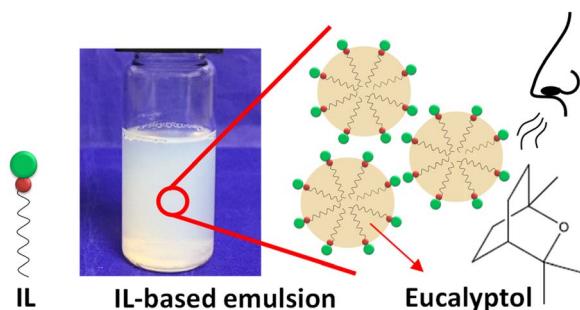
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Bezalel Adainoo, Andrew L. Thomas and Kiruba Krishnaswamy\*



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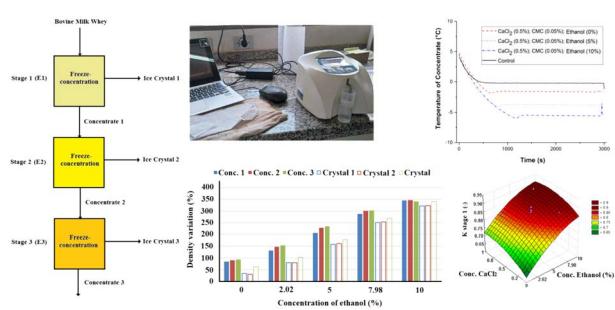


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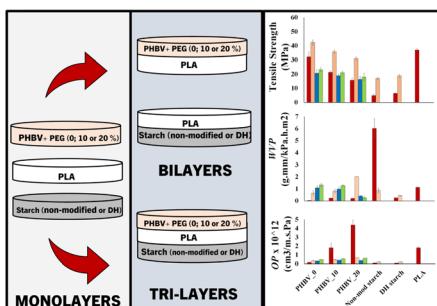
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