Sustainable Food Technology

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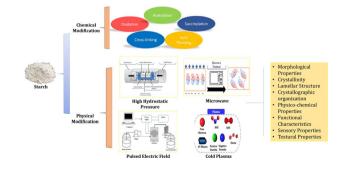
Robert J. Henry



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Modification of starch by novel and traditional ways: influence on the structure and functional properties

Shweta Suri and Ajay Singh*



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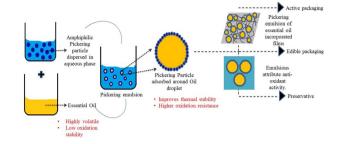


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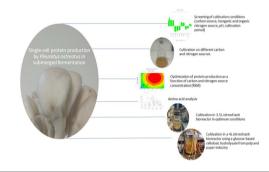
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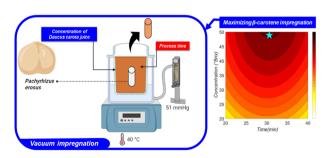
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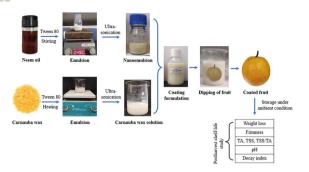
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Julio E. González-Pérez, Oscar Jiménez-González, Nelly Ramírez-Corona and Aurelio López-Malo*



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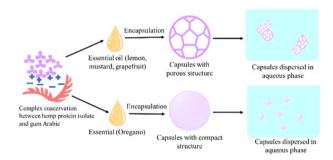
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L. Susmita Devi, Avik Mukherjee,* Debjani Dutta and Santosh Kumar*

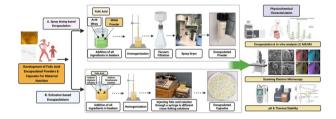
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Xinye Liu, Feng Xue* and Benu Adhikari*

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Correction: Determination of moisture loss of pomegranate cultivars under cold and shelf storage conditions and control strategies

Robert Lufu, Alemayehu Ambaw and Umezuruike Linus Opara*