

# Sustainable Food Technology

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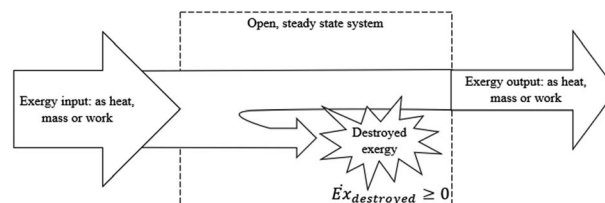
See Jorge Manuel Alexandre Saraiva *et al.*, pp. 696–708. Image reproduced by permission of Jorge Manuel Alexandre Saraiva from *Sustainable Food Technol.*, 2023, 1, 696.

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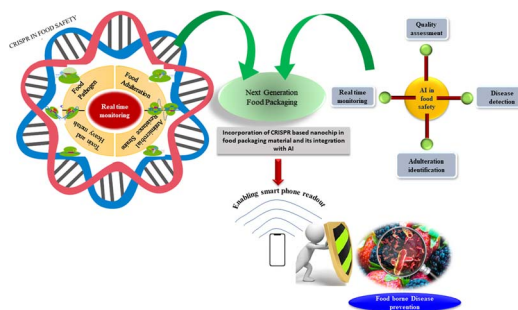
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Anamika Nayak and Debjani Dutta\*



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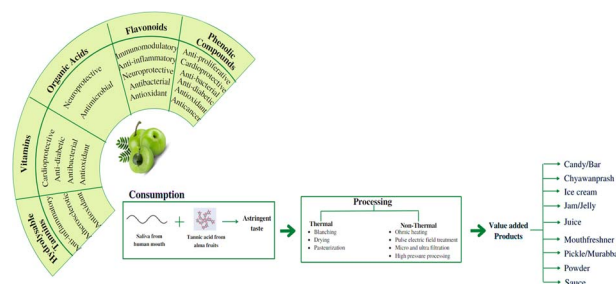


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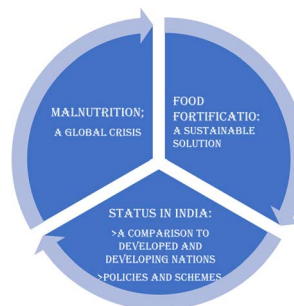
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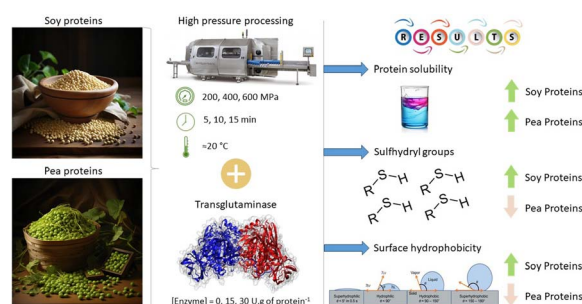


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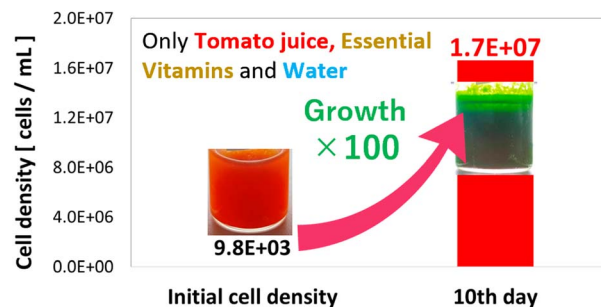
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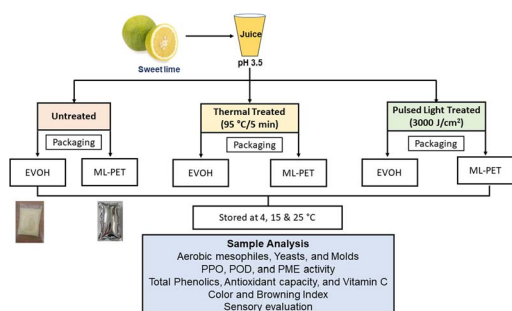
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Kyohei Yamashita,\* Koji Yamada, Kengo Suzuki and Eiji Tokunaga



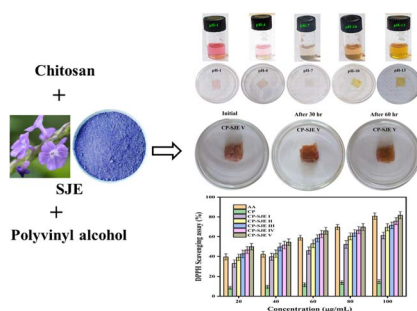
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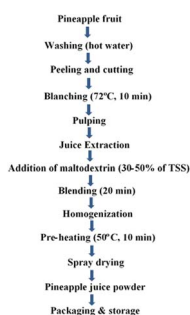
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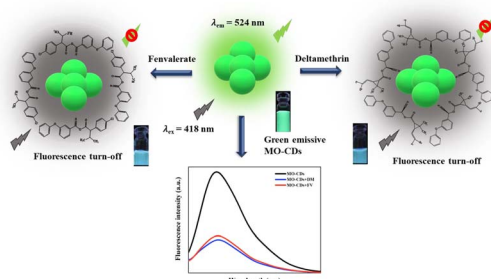
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