

Sustainable Food Technology

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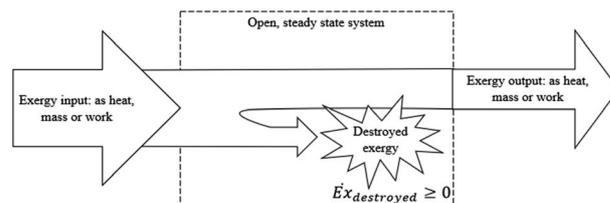
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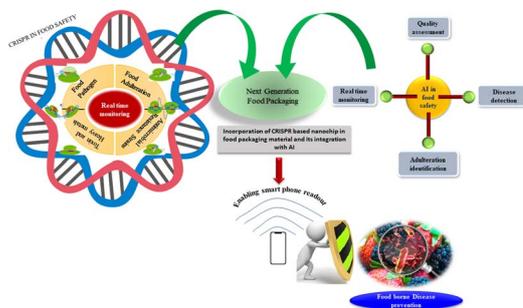
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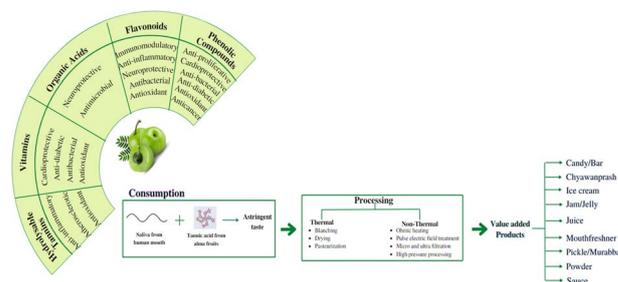


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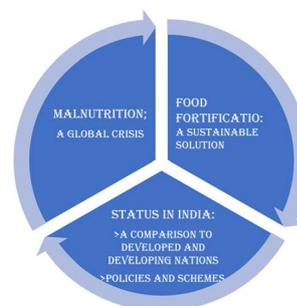
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Sheetal Thakur,* Ajay Singh, Balwant Insa and Sourav Sharma

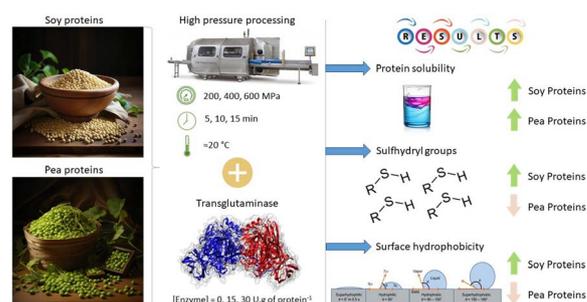


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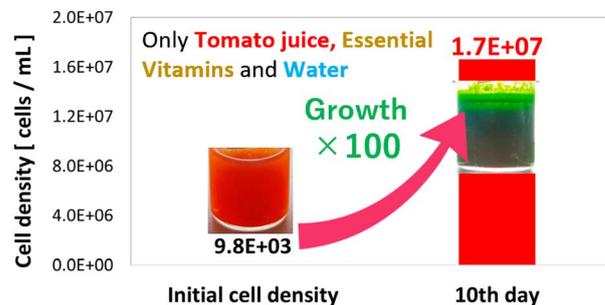
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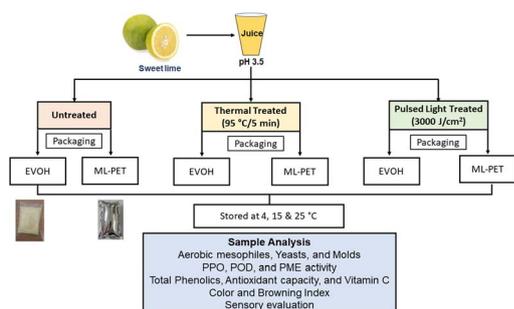
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Kyohei Yamashita,* Koji Yamada, Kengo Suzuki and Eiji Tokunaga



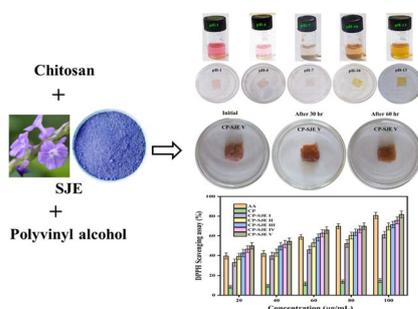
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Lubna Shaik and Snehasis Chakraborty*

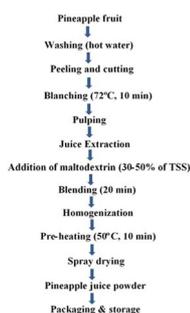
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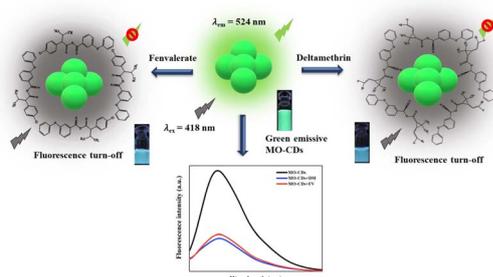
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