

Sustainable Food Technology

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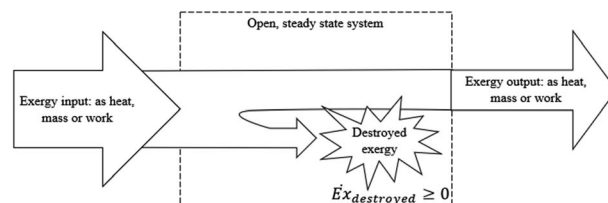
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See Jorge Manuel Alexandre Saraiva et al., pp. 696–708. Image reproduced by permission of Jorge Manuel Alexandre Saraiva from *Sustainable Food Technol.*, 2023, 1, 696.

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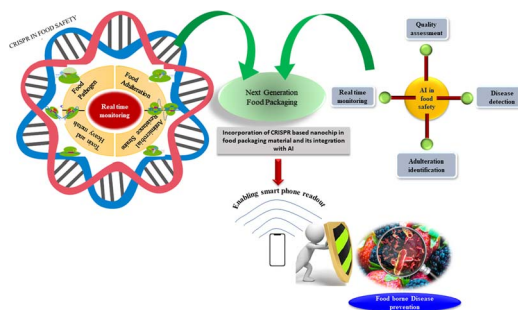
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Anamika Nayak and Debjani Dutta*



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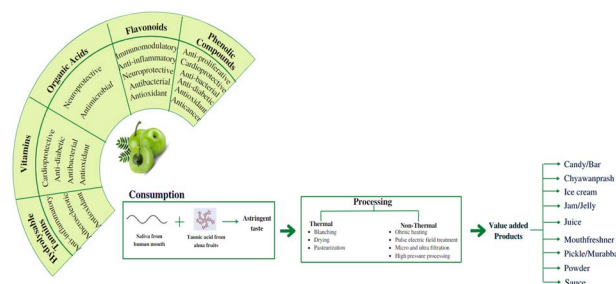


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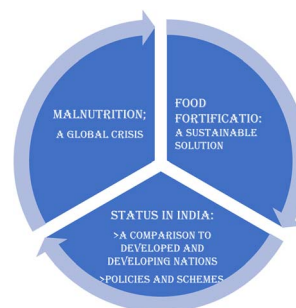
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Sheetal Thakur,* Ajay Singh, Balwant Insa and Sourav Sharma

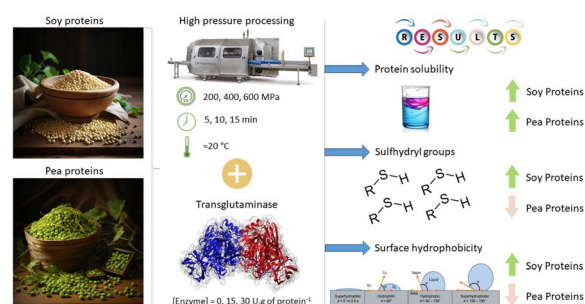


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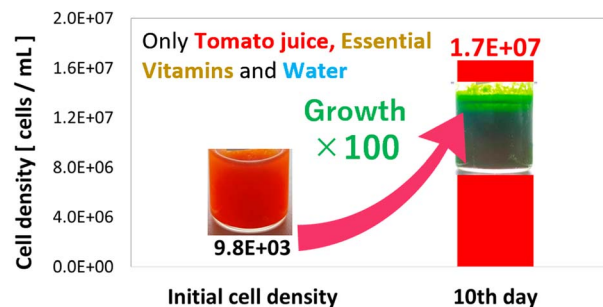
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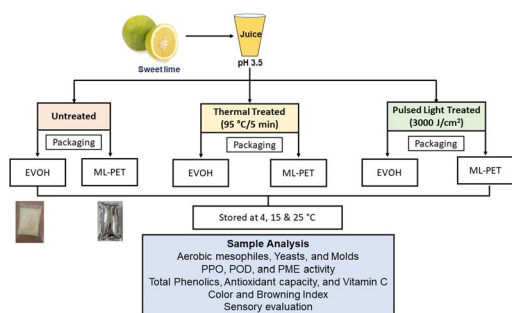
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Method for growing edible *Euglena gracilis* in an inexpensive medium with tomato juice to a high cell density equivalent to the density in KH medium

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



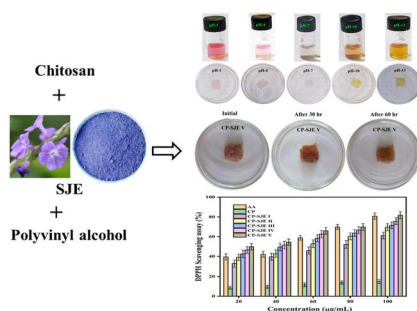
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Lubna Shaik and Snehasis Chakraborty*

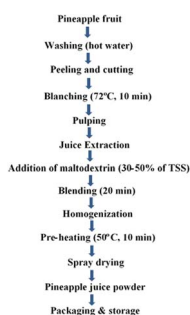
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Yamanappagouda Amaregouda and Kantharaju Kamanna*

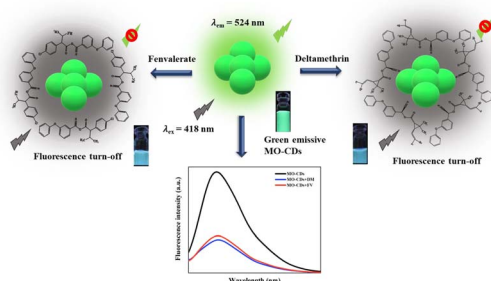
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