

# Sustainable Food Technology

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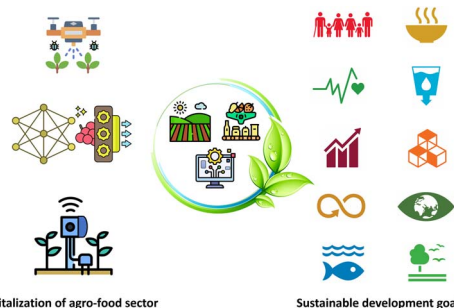
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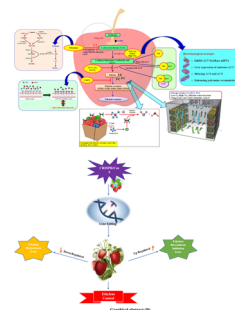
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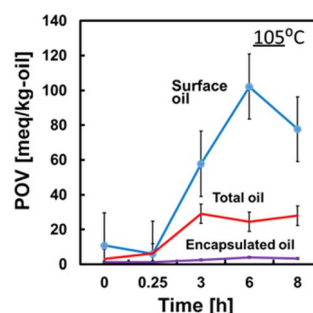


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Afroza Sultana, Shuji Adachi and Hidefumi Yoshii\*

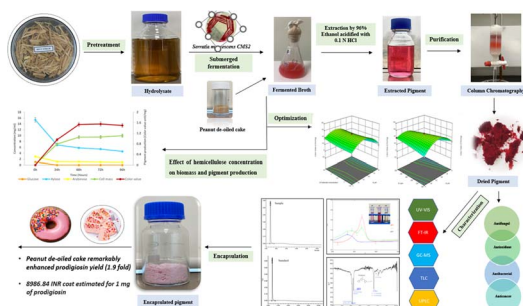


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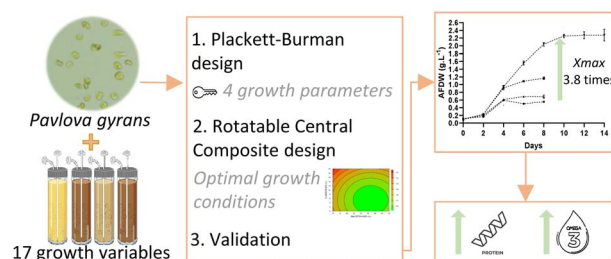


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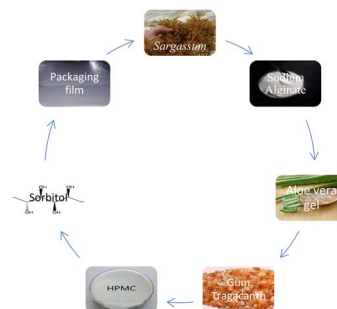
Filipe Maciel, Daniela Couto, Pedro Geada,\* Hugo Pereira, José Teixeira, M. Rosário Domingues, Joana Silva and António Vicente



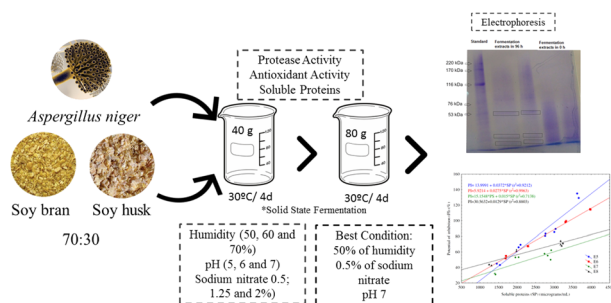
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Alina Hadi,\* Anjum Nawab, Feroz Alam and Sara Naqvi



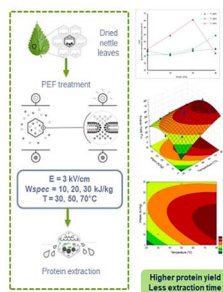
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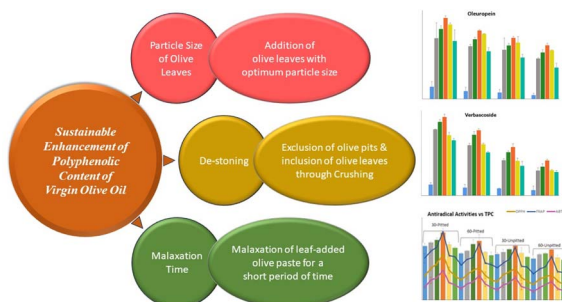
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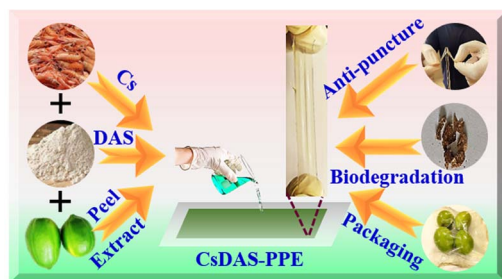
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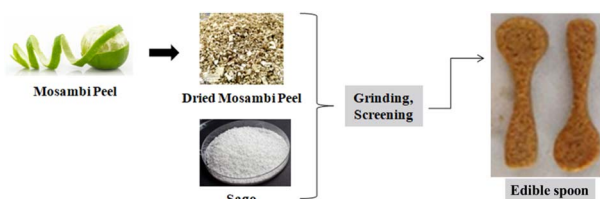


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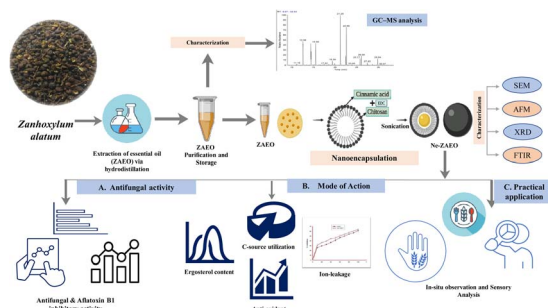
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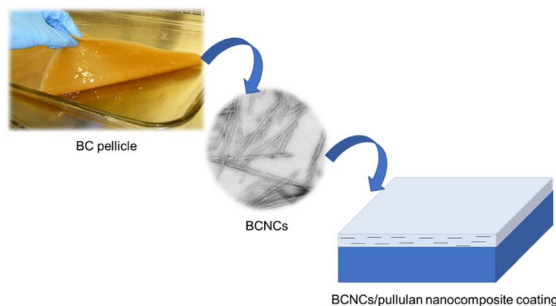
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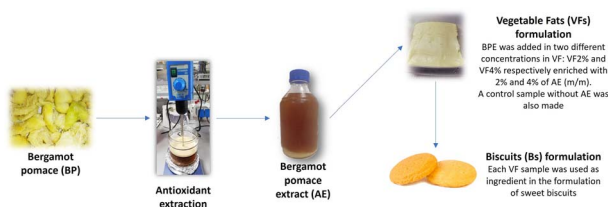
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**Correction: Synthesis of green fluorescent carbon dots from *Moringa oleifera* for sensing of deltamethrin and fenvalerate in vegetables and rice**

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