

Sustainable Food Technology

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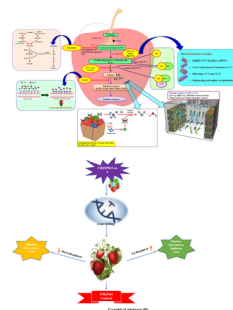
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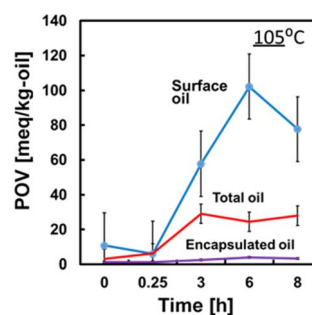


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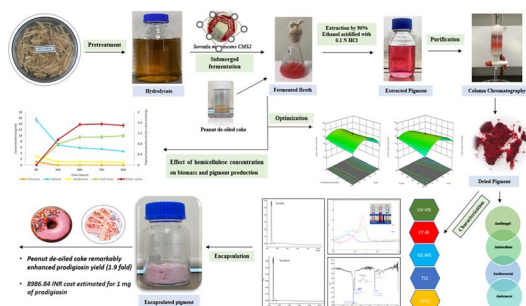


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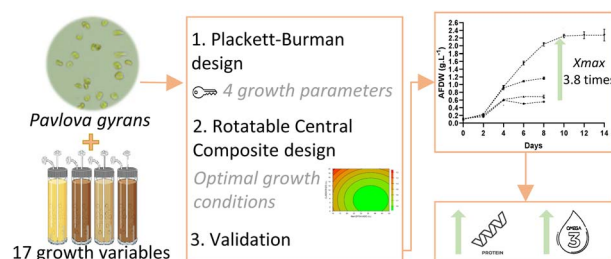


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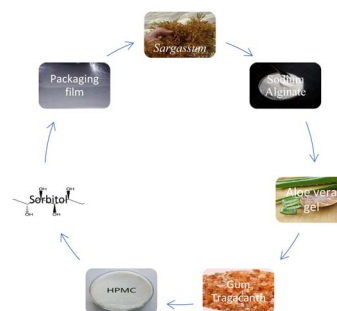
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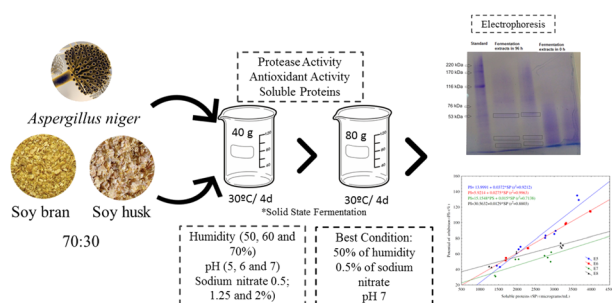
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Alina Hadi,* Anjum Nawab, Feroz Alam and Sara Naqvi



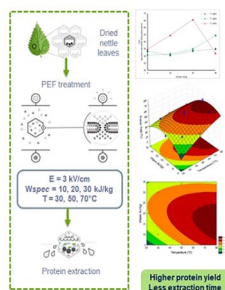
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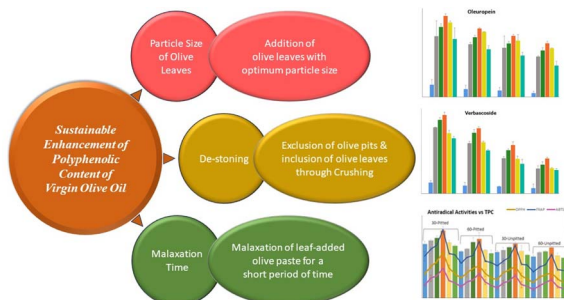
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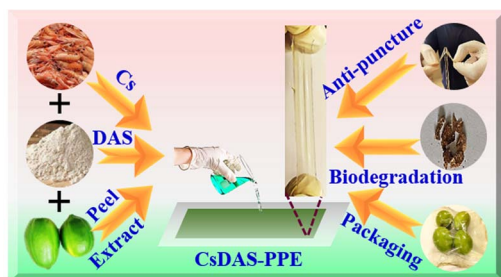
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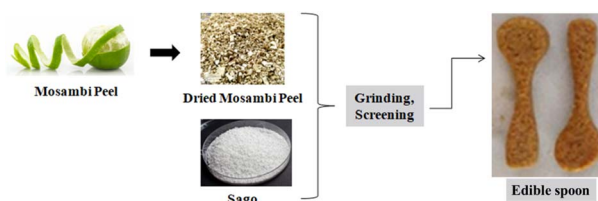
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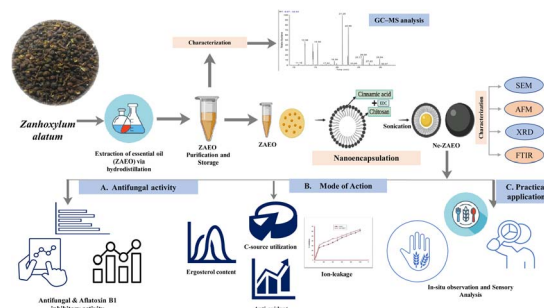
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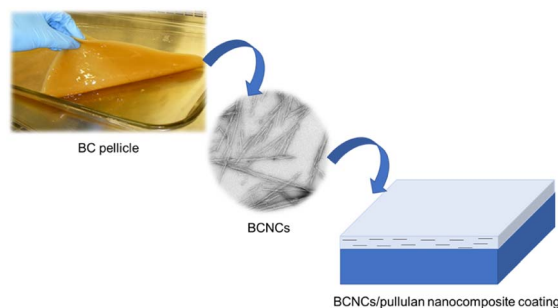
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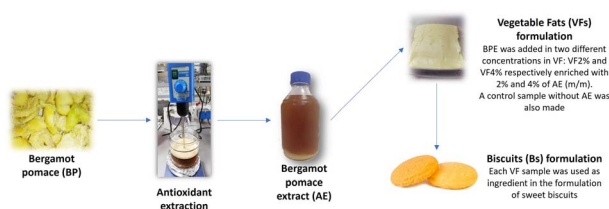
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Antonio Gattuso, Amalia Piscopo, Simone Santacaterina, Elisa Imeneo, Alessandra De Bruno* and Marco Poiana



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