

Food & Function

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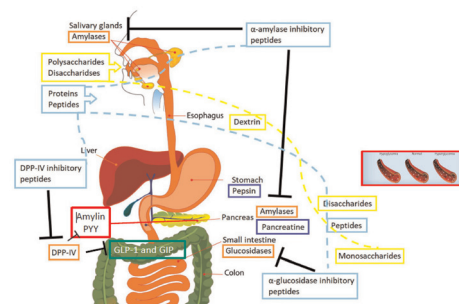
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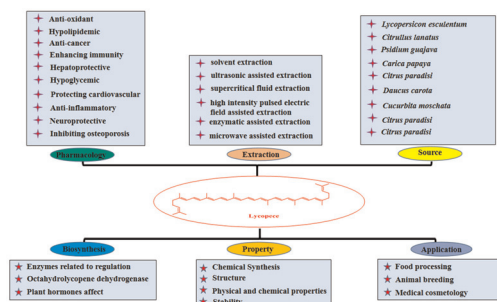
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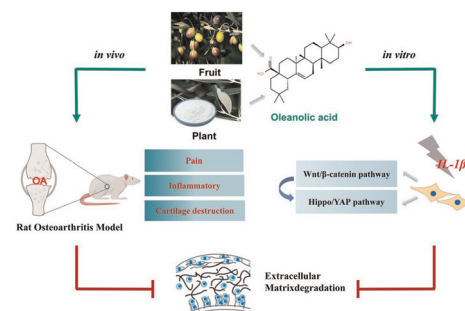


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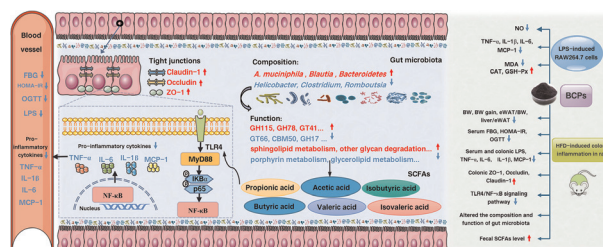
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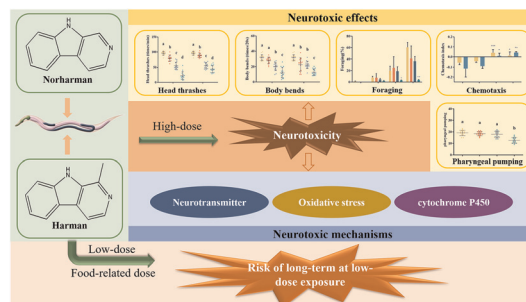
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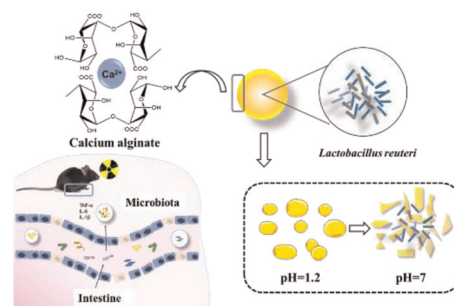
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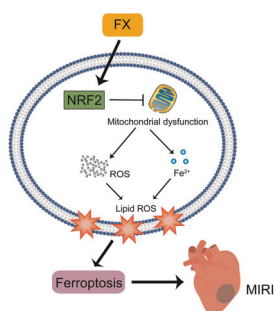
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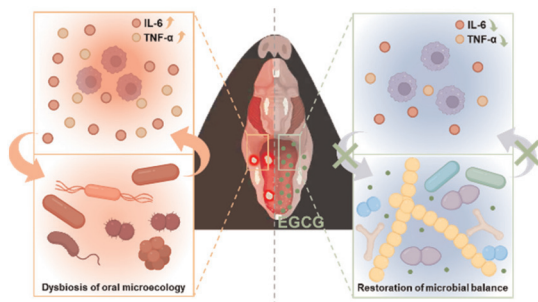
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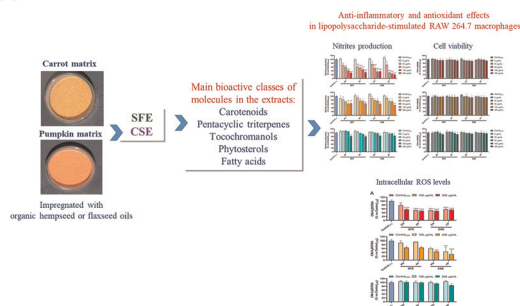
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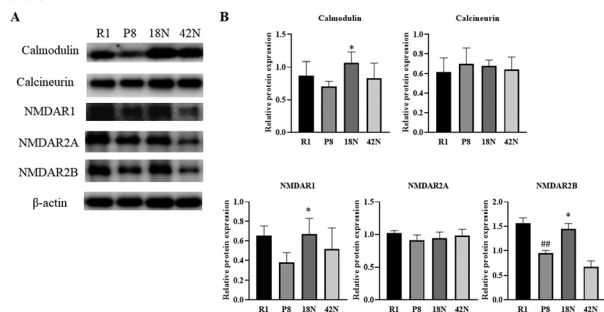
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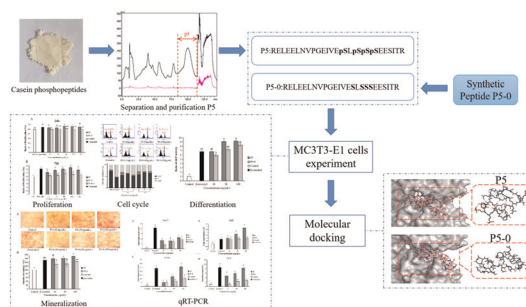


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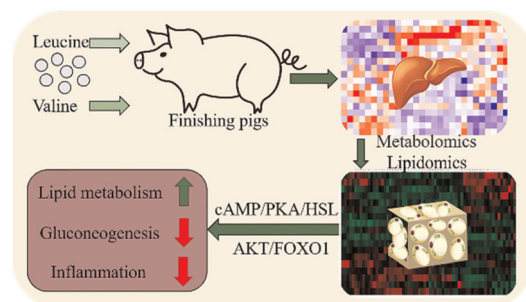
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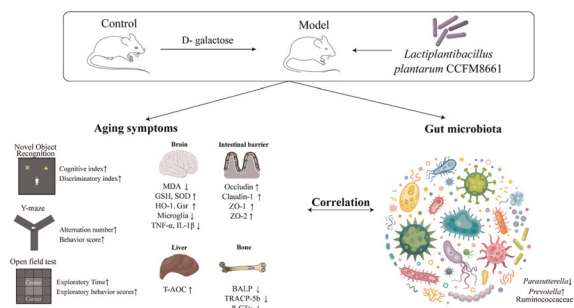
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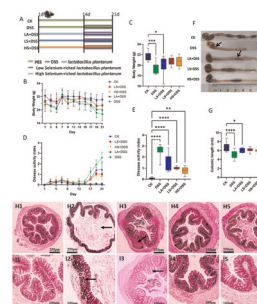
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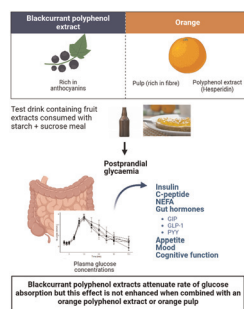
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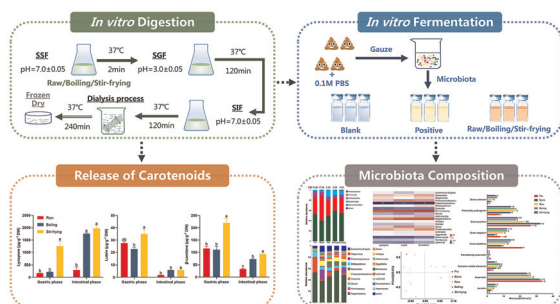
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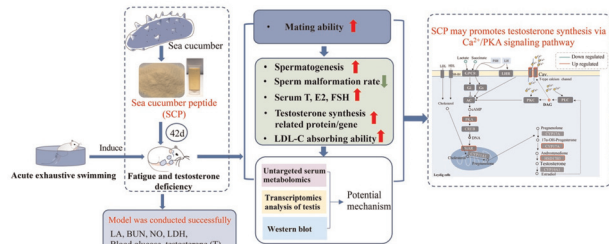
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Xinyi Wu, Changan Zhu, Min Zhang, Shuwen Wang, Jingquan Yu, Jinhua Tian and Zhangjian Hu*

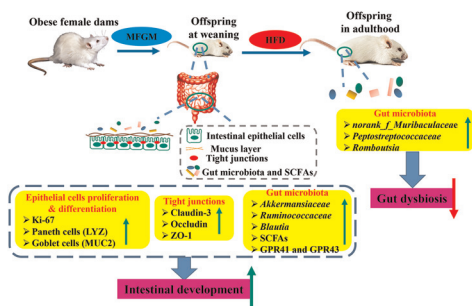
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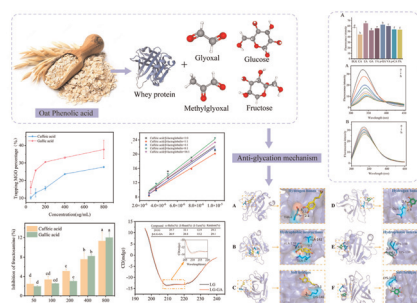


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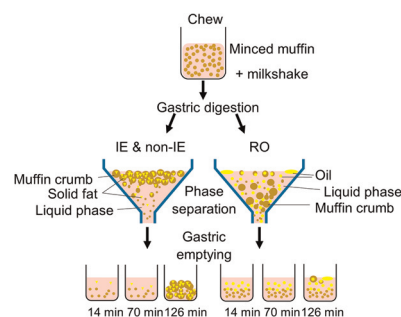
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