

# Sustainable Food Technology

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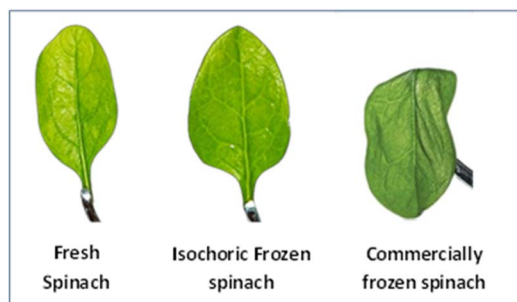
See Ruaraidh D. McIntosh, David Ellis *et al.*, pp. 92–103. Image reproduced by permission of R. McIntosh, D Ellis and P Booth from *Sustainable Food Technol.*, 2024, 2, 92.

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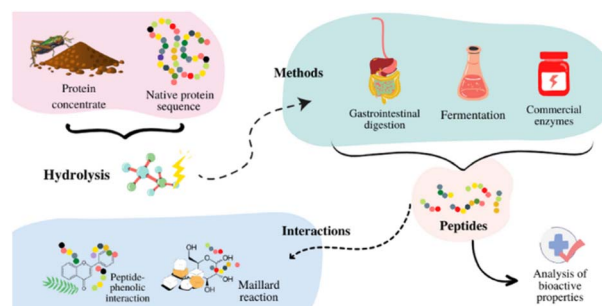
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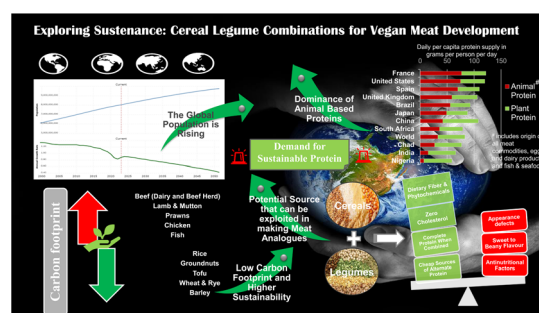
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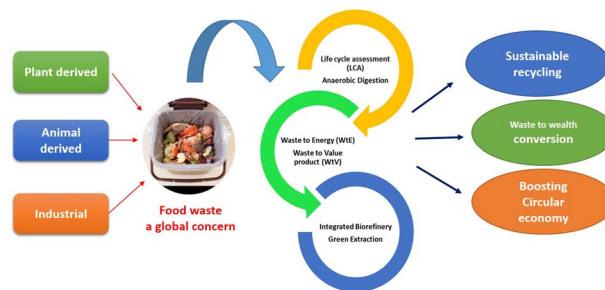
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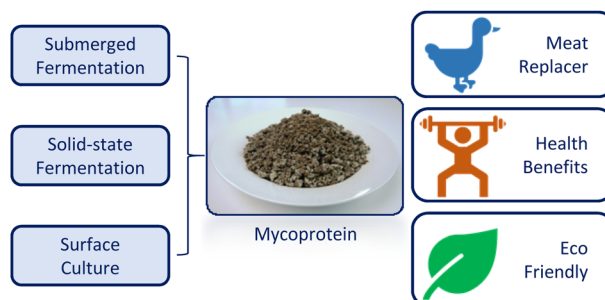
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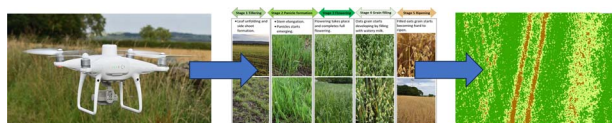
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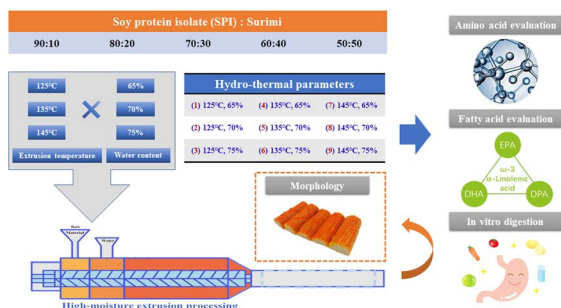
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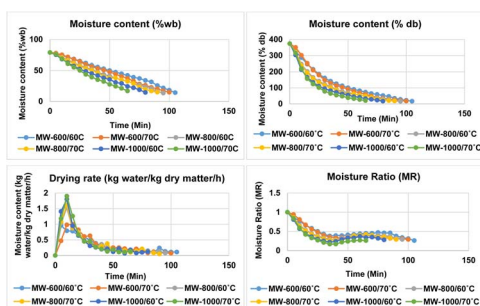
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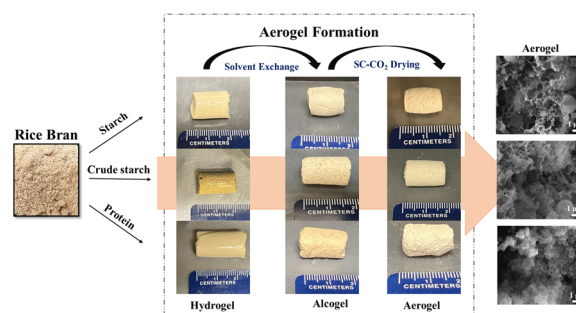
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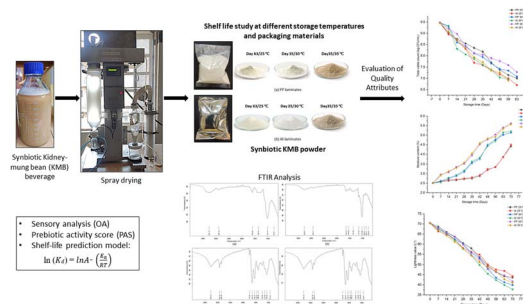
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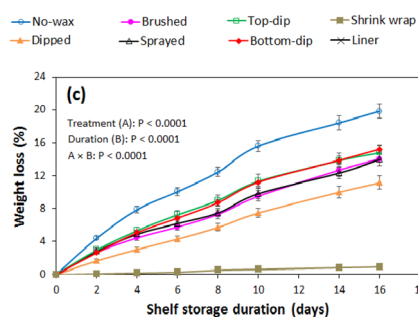
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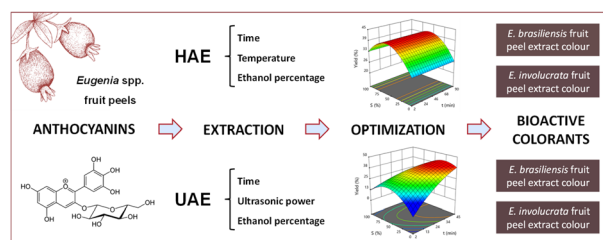
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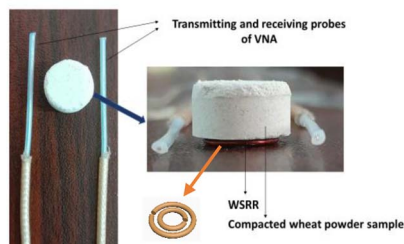
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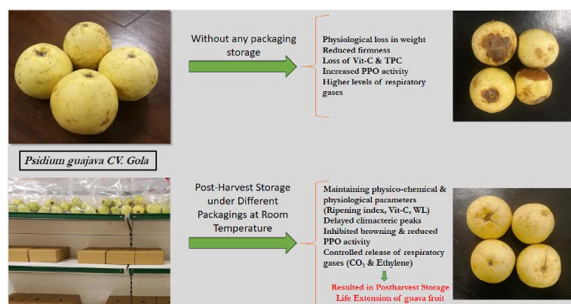
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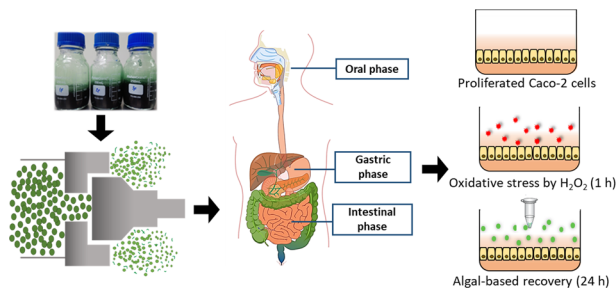
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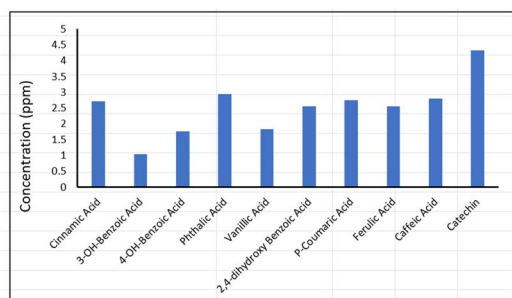
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