

Sustainable Food Technology

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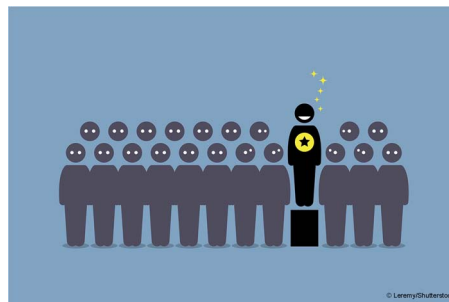
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See Guoqiang Zhang, Ziqian Li et al., pp. 1166–1182. Image reproduced by permission of Guoqiang Zhang from *Sustainable. Food Technol.*, 2024, 2, 1166.

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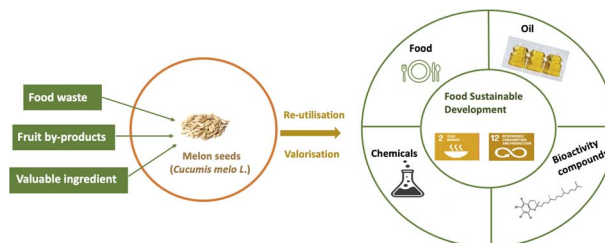


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Guoqiang Zhang,* Ziqian Li,* Litai Liu and Qisen Xiang



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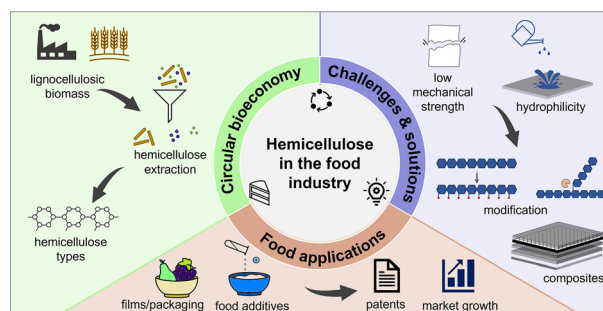
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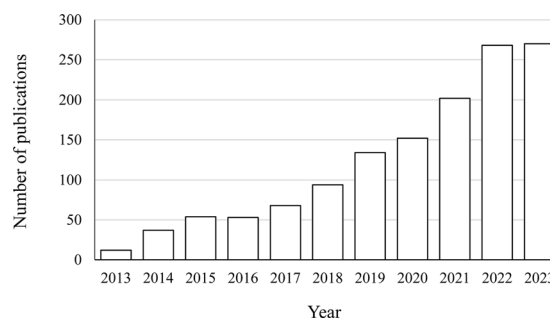
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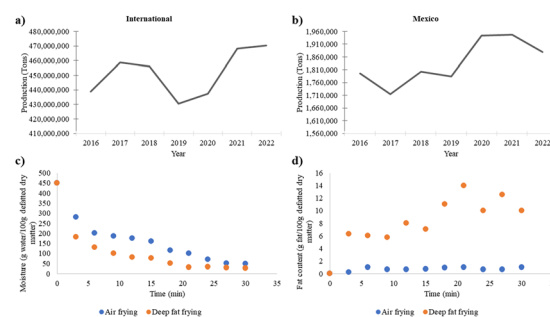
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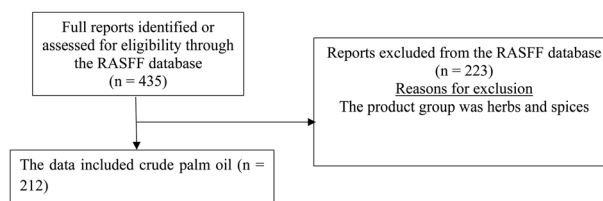
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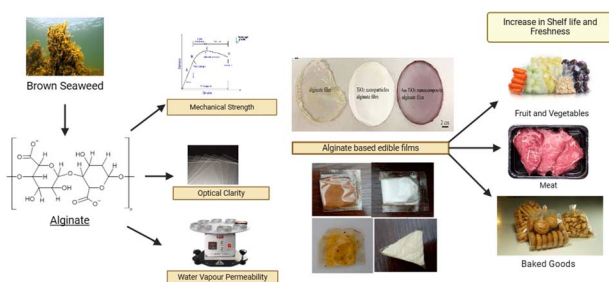
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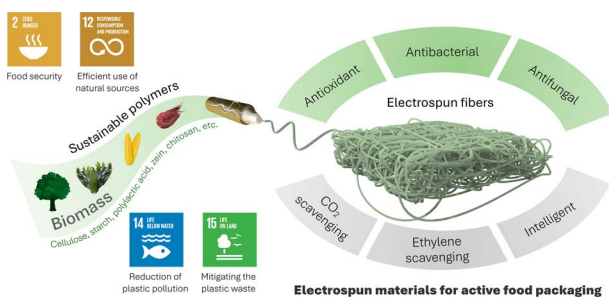
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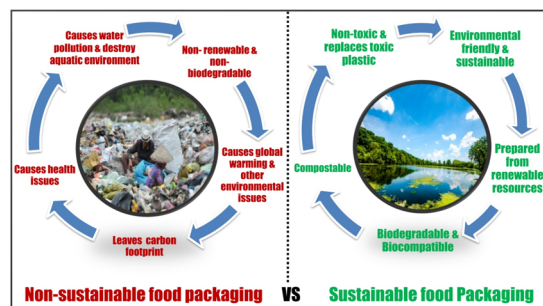
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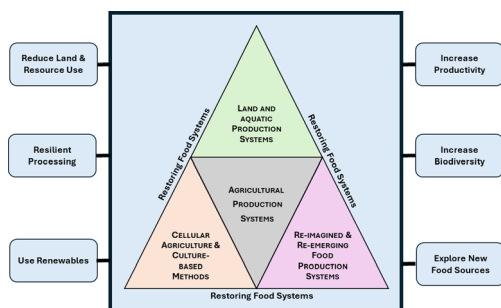
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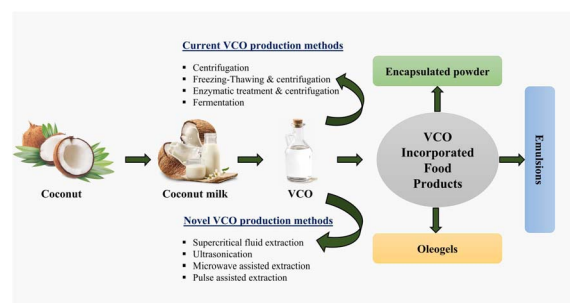


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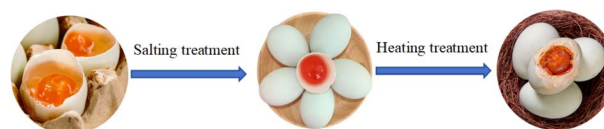
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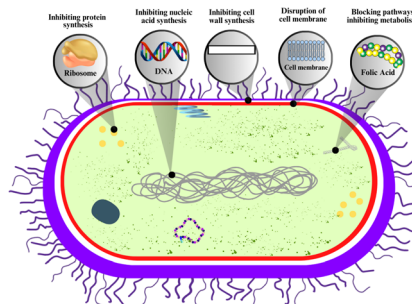
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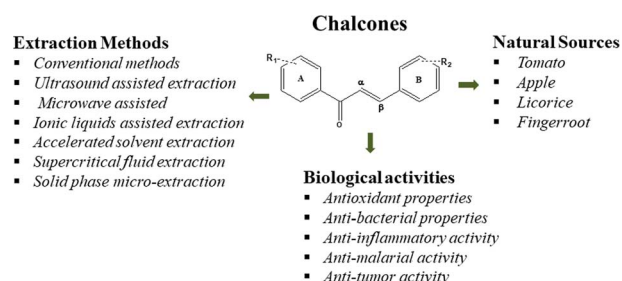
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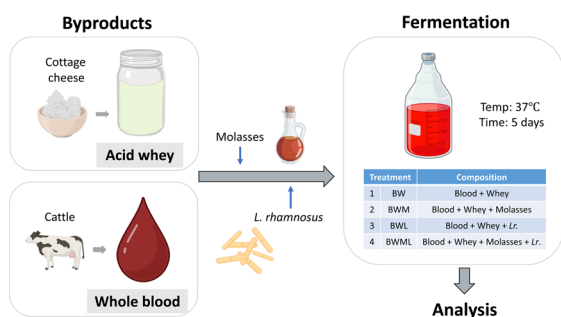
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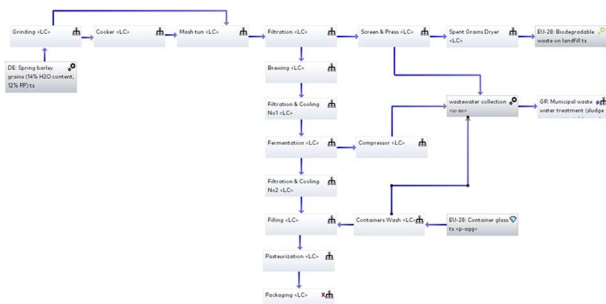
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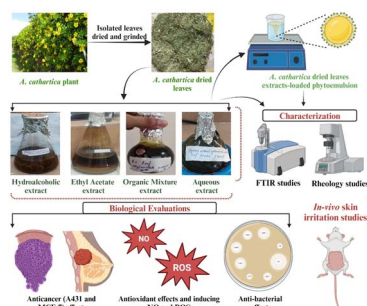
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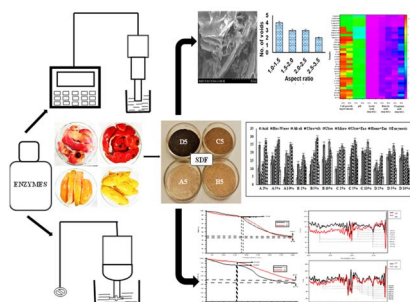
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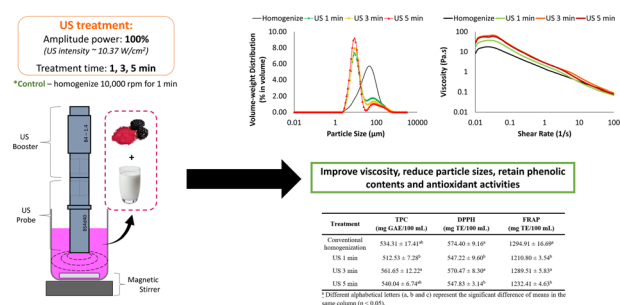
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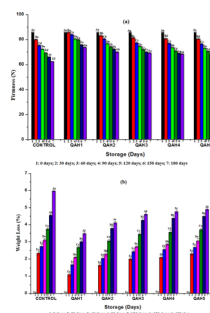
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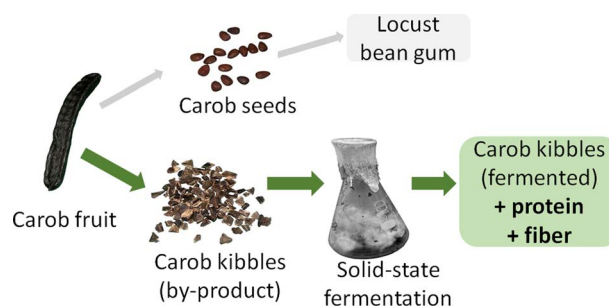
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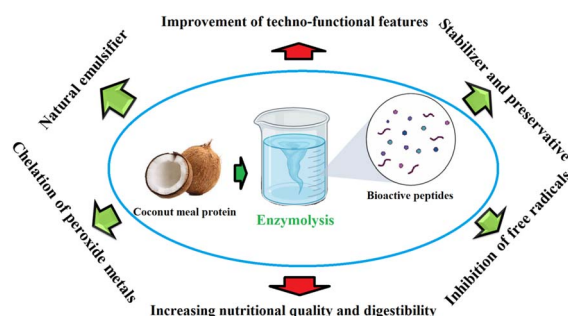
Shahab Iqbal, Özge Tirpanalan-Staben and Knut Franke*



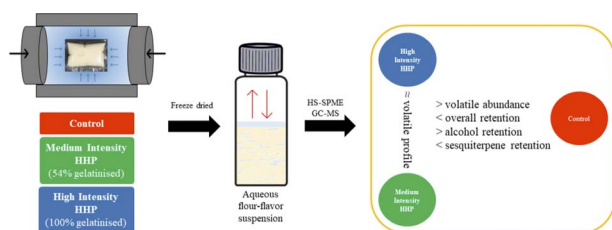
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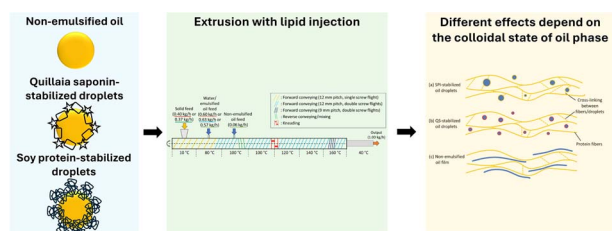
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