

Sustainable Food Technology

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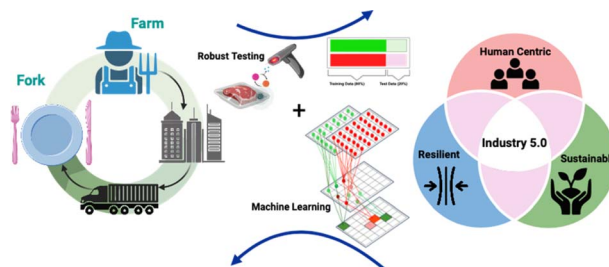
See Pola Goldberg Oppenheimer *et al.*, pp. 10–31.
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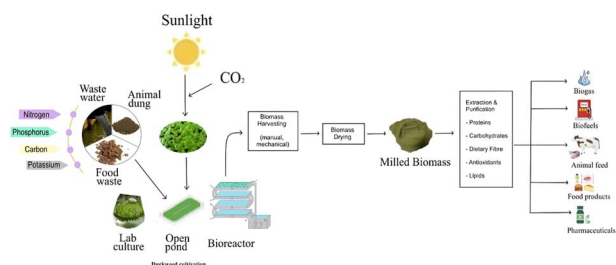


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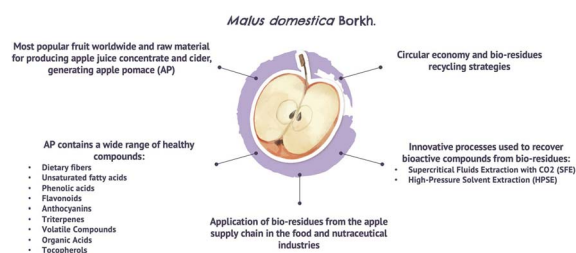
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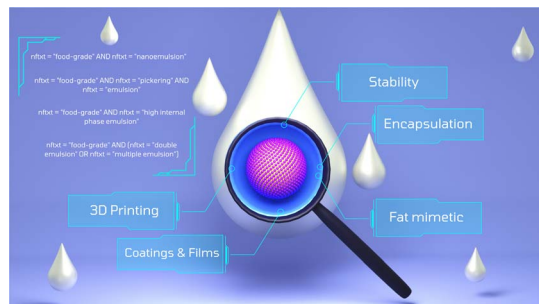
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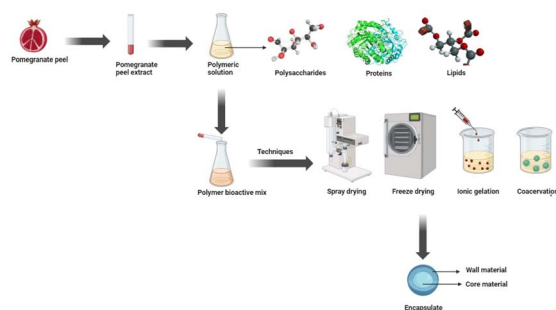
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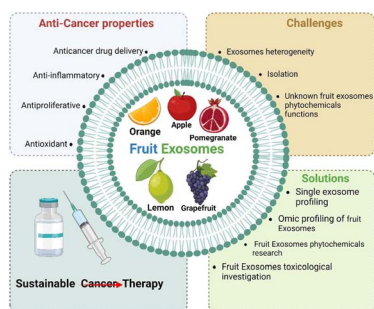
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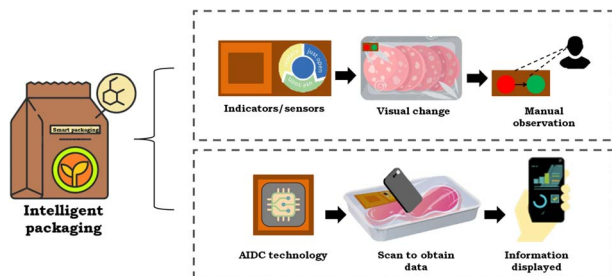
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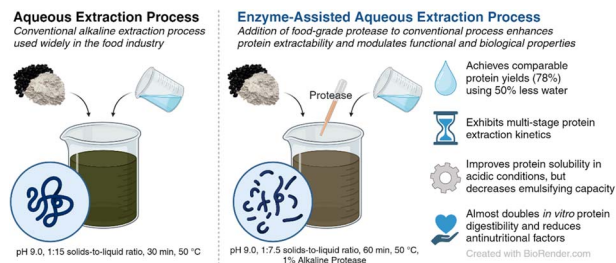


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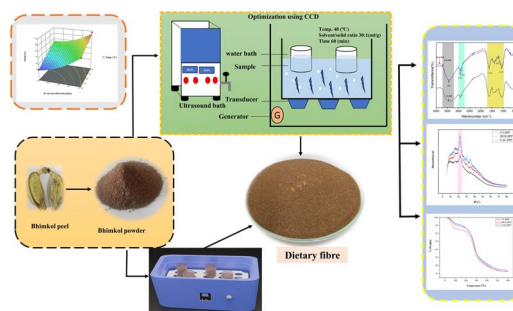
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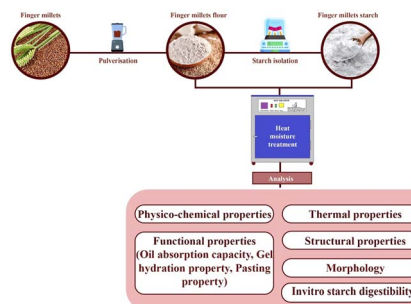
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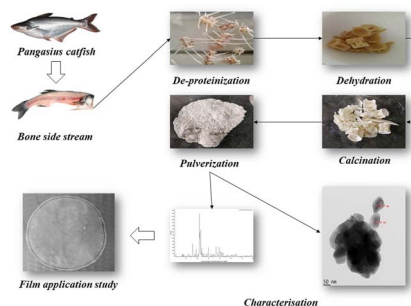
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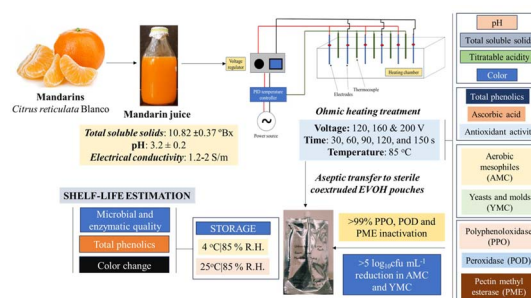
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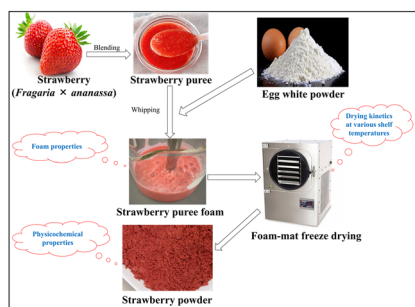
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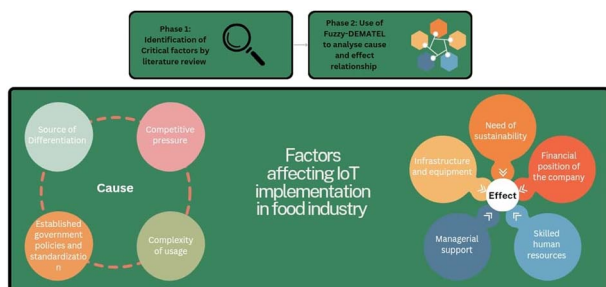
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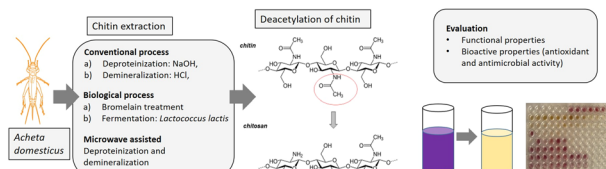
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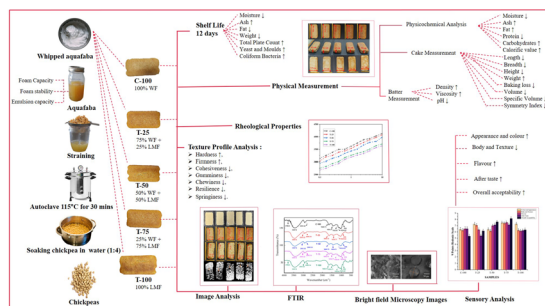
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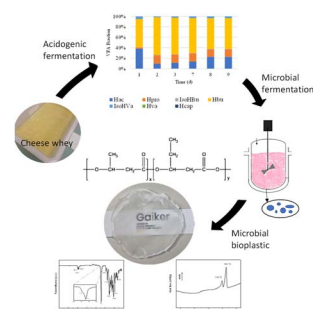
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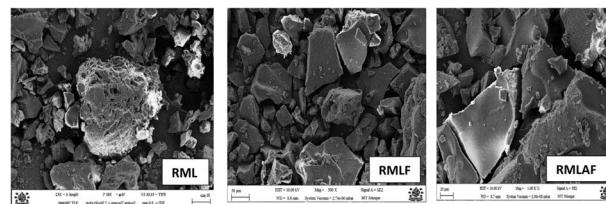
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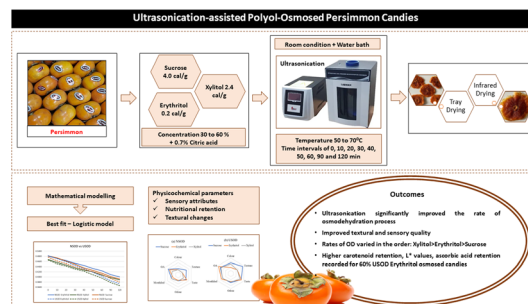
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