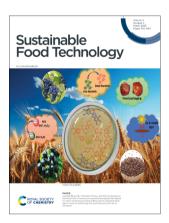
## Sustainable Food Technology

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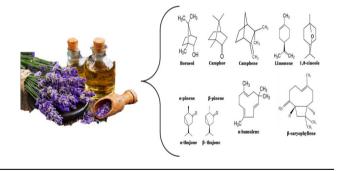
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See Jayeeta Bhaumik, Maninder Meenu, and Monika Garg et al. pp. 414-424. Image reproduced by permission of Jayeeta Bhaumik and all authors of the article from Sustainable. Food Technol., 2025, 3, 414.

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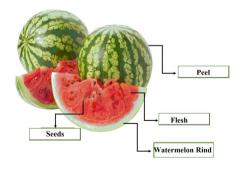
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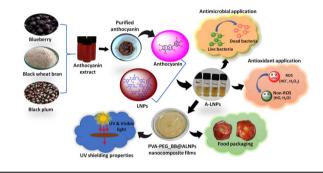


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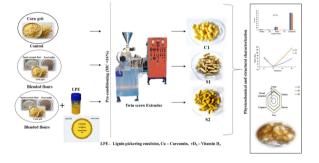
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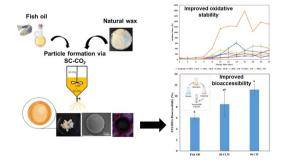
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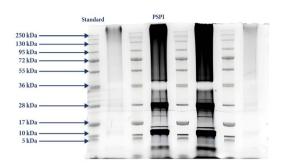
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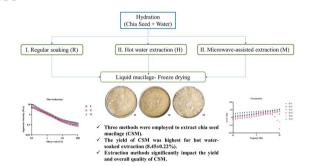
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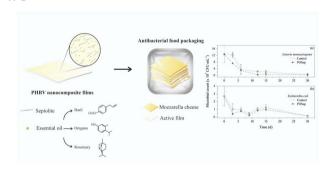
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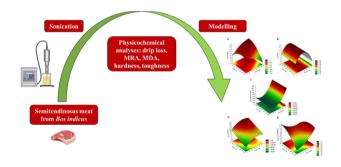
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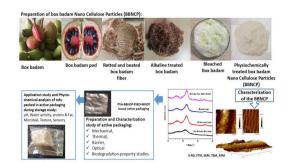
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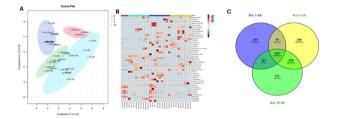
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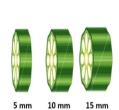
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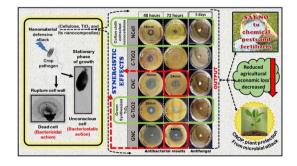




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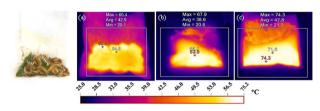
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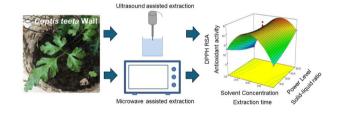
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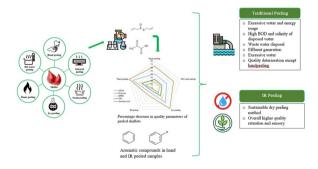
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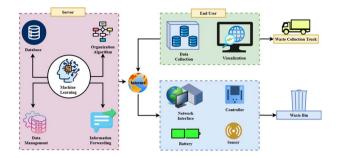
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