

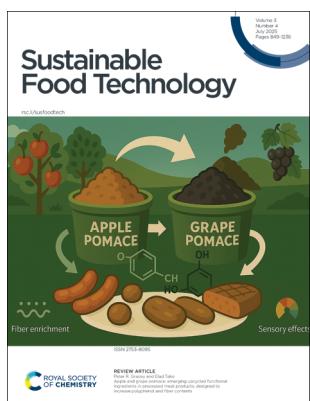
Sustainable Food Technology

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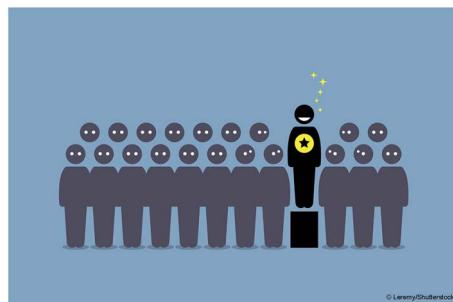
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See Peter R. Gracey and Elad Tako, pp. 861–874. Image reproduced by permission of Elad Tako from *Sustainable Food Technol.*, 2025, 3, 861.

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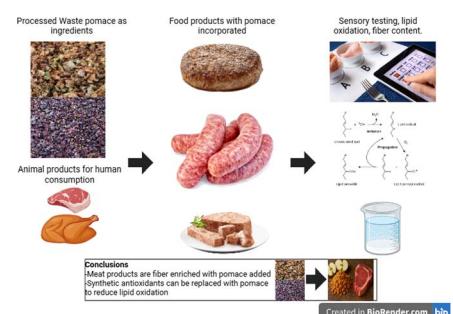


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Peter R. Gracey and Elad Tako*



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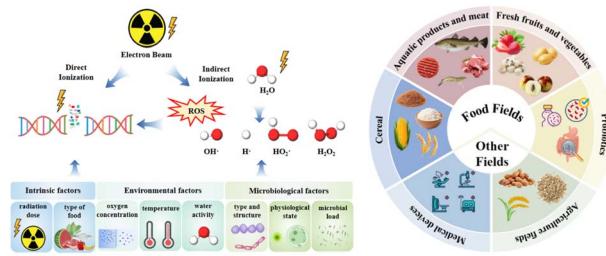


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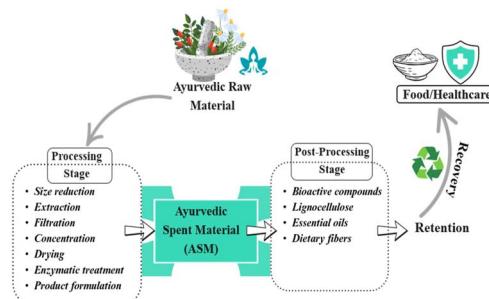
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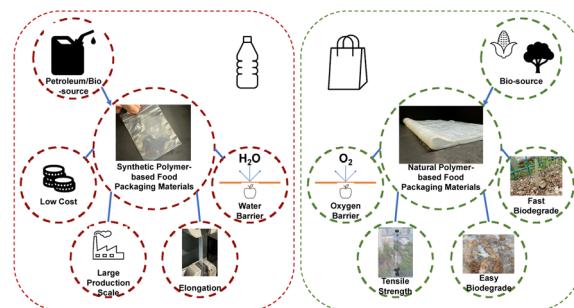
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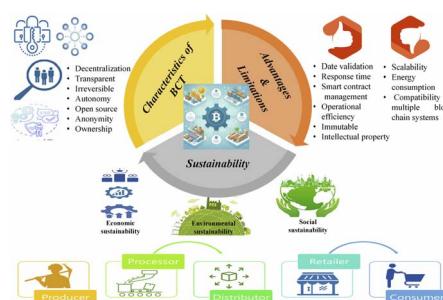
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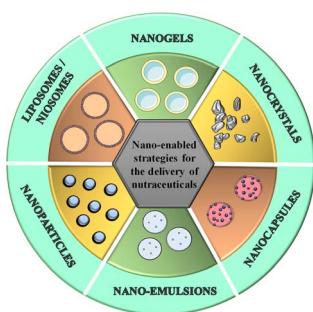
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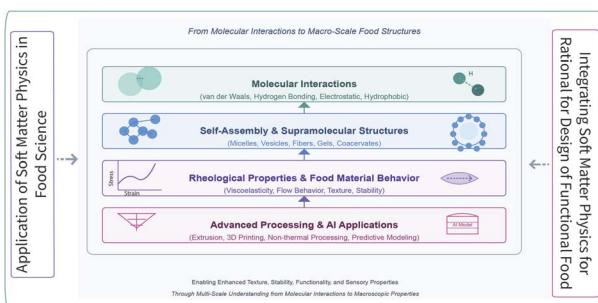
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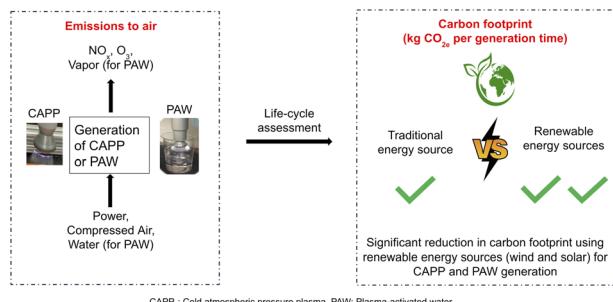
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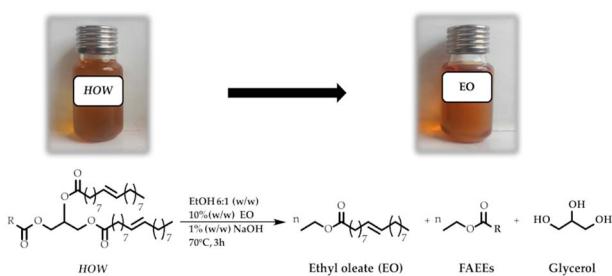
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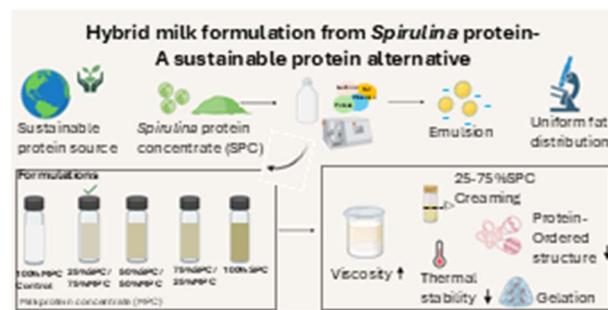


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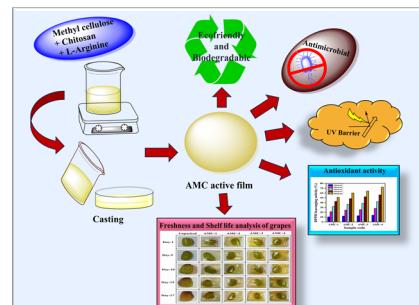
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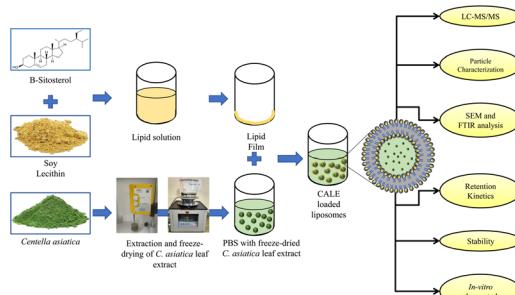
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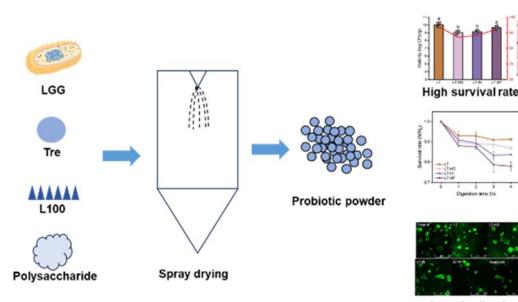
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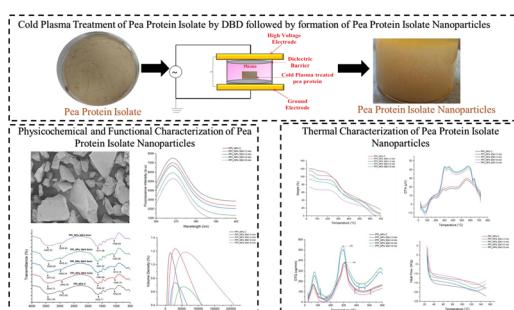
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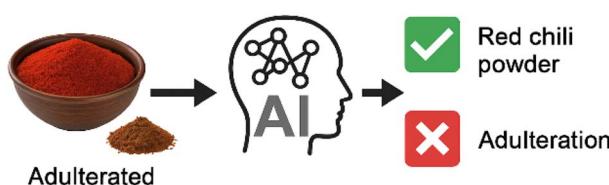
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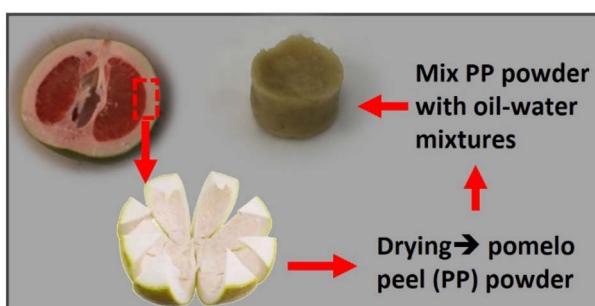
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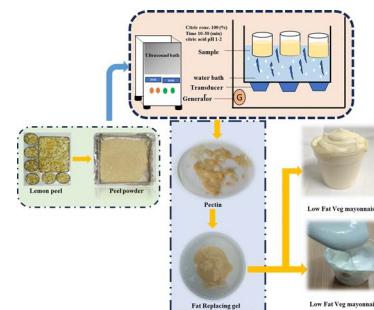


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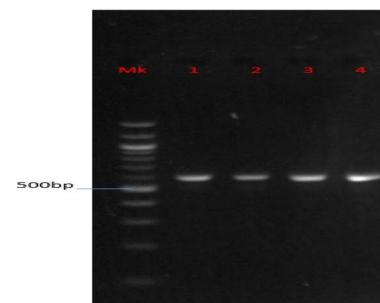
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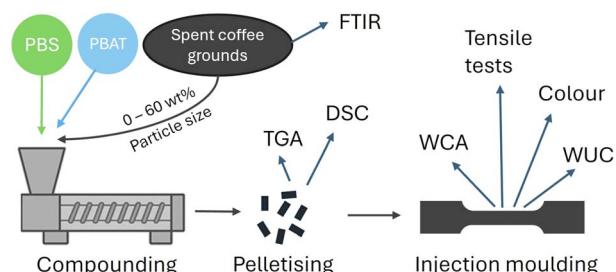
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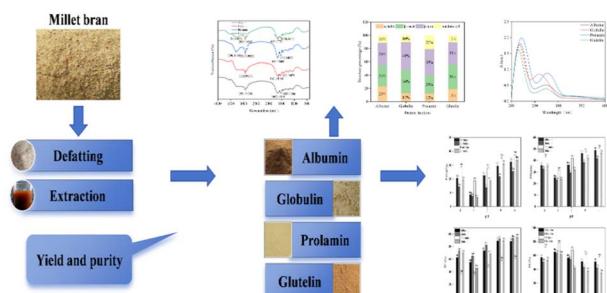
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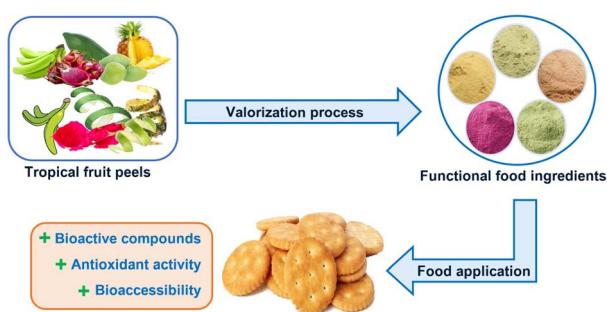
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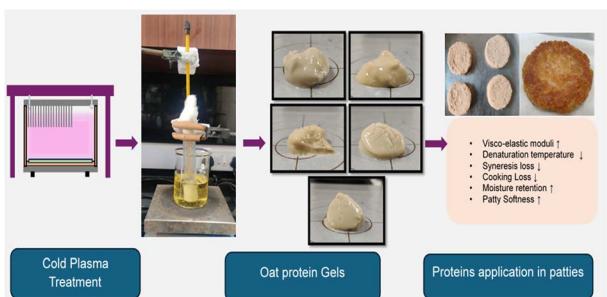
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