

Sustainable Food Technology

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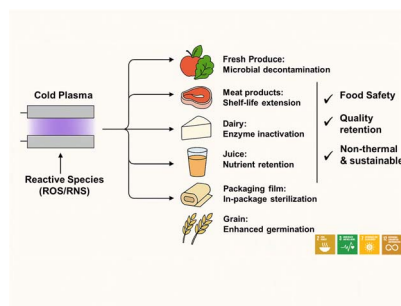


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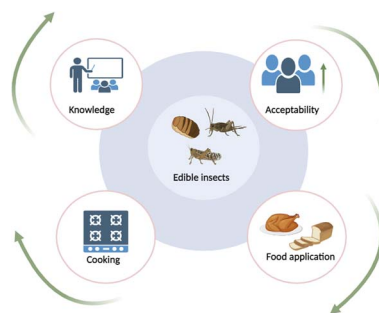


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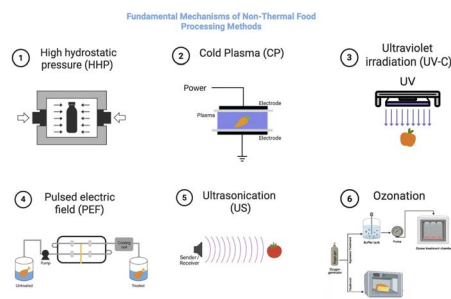
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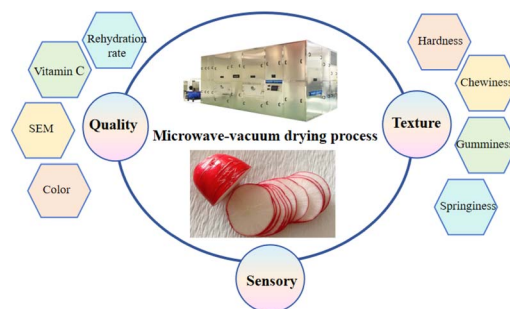


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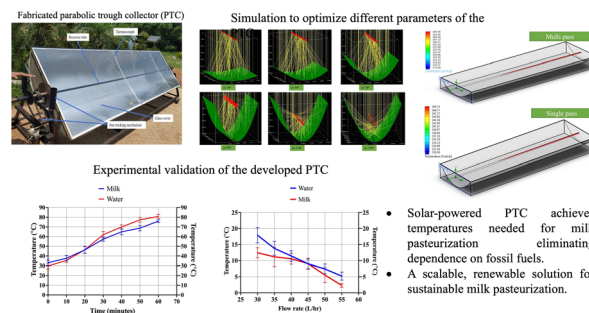


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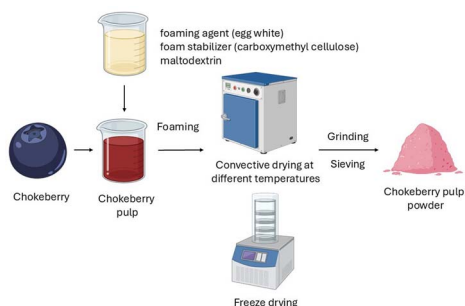
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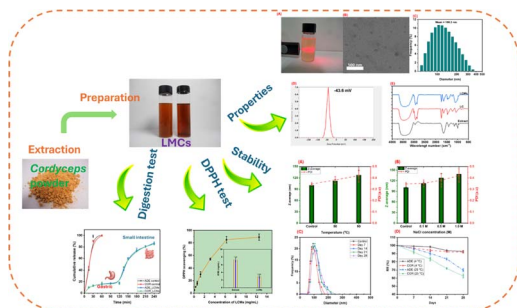
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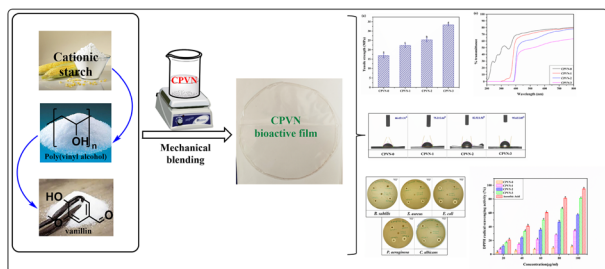
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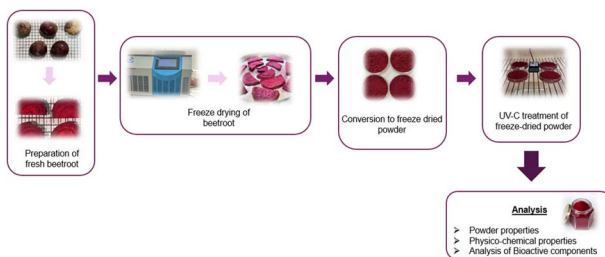
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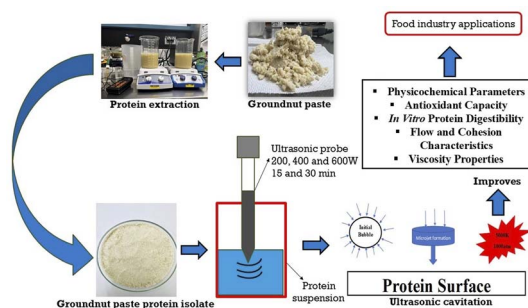


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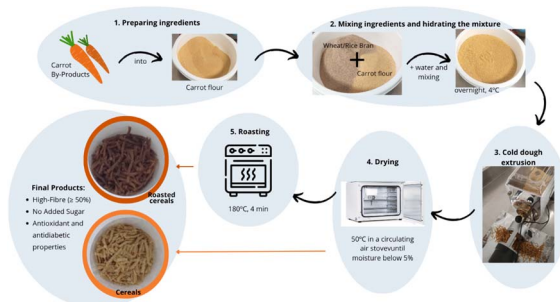
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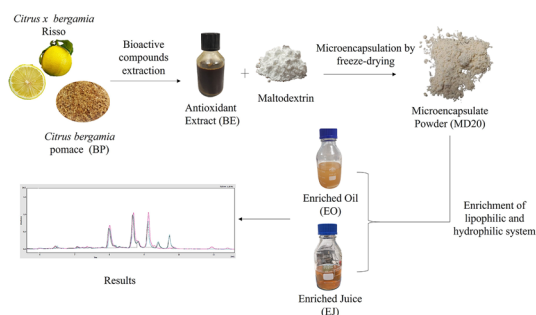
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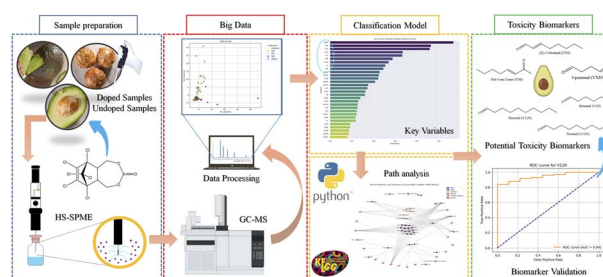
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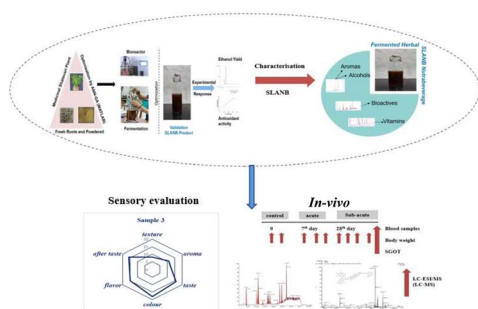
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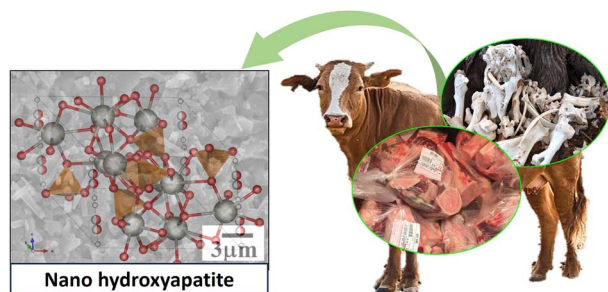
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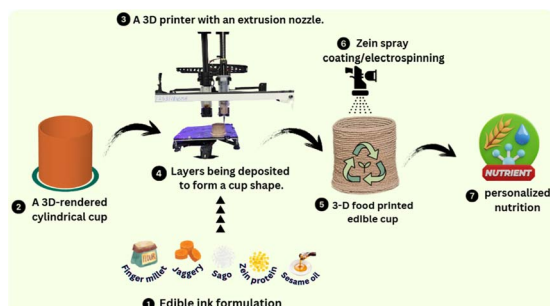
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Anirut Raksujarit and Tanagorn Sangtawesin^{*}

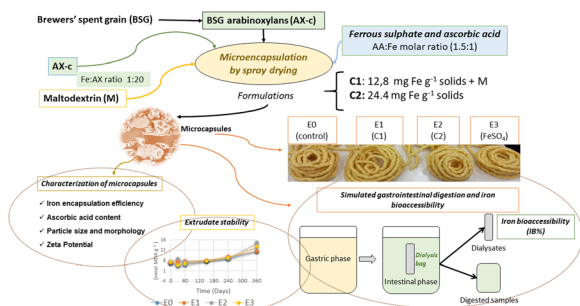
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Dravin Pratap Singh, Harish Ganesan Sudha and Gopinath Packirisamy^{*}

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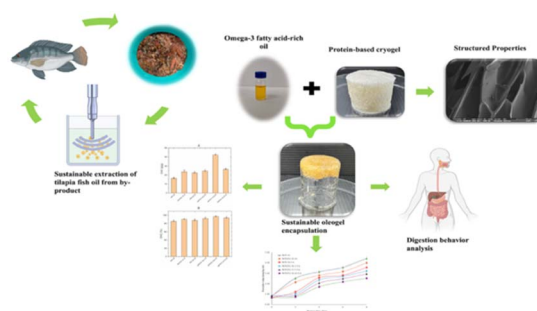
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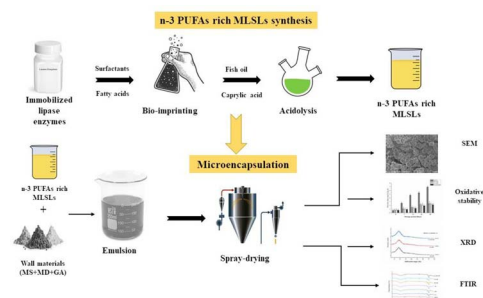
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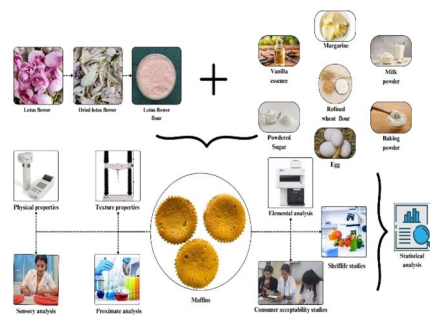
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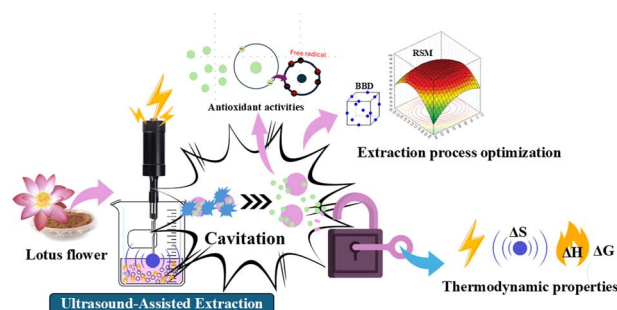
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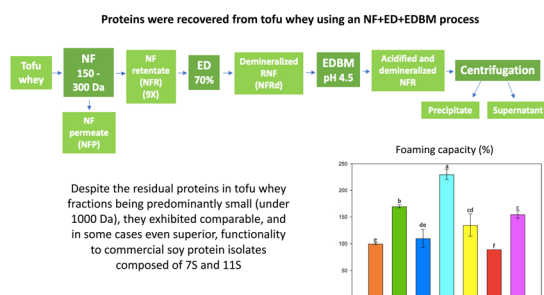
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Thiti Sonphakdi, Mohammad Fikry, Saranya Jansamutr and Kitipong Assatarakul*



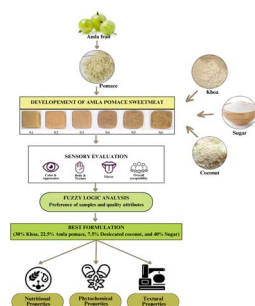
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Rosie Deschênes Gagnon, Marie-Ève Langevin, Florence Lutin and Laurent Bazinet*

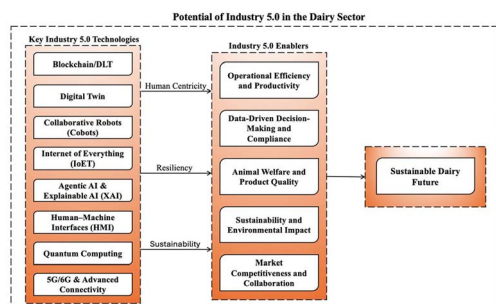
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Sumaiya Fatima and Vivek Kumar*

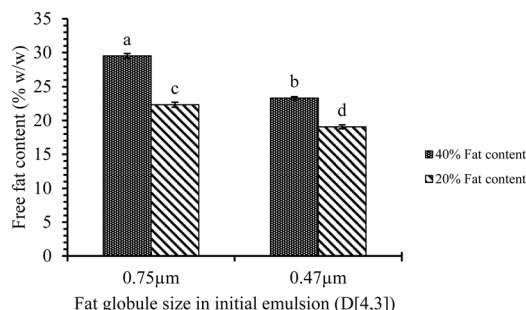
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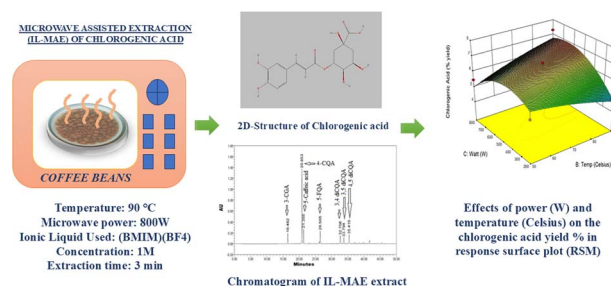
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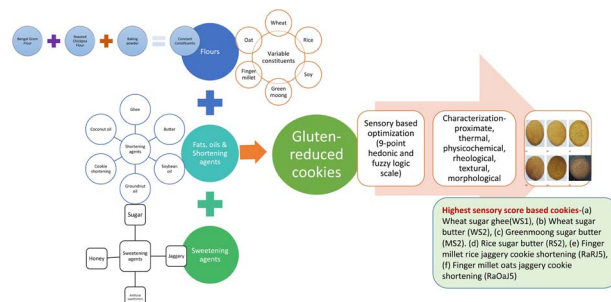
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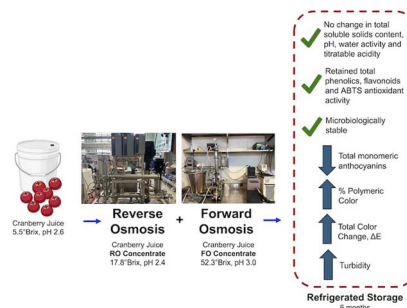
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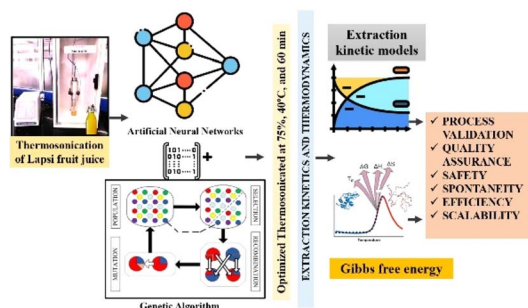
Mark Emile H. Punzalan and Olga I. Padilla-Zakour*

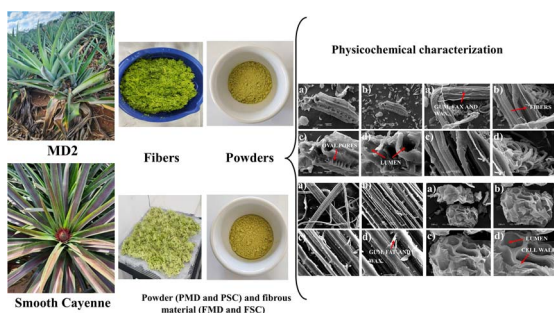


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Puja Das, Prakash Kumar Nayak and Radha krishnan Kesavan*





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Jennifer Patricia Silva-Cardenas, Ma.
Estela Vázquez-Barrios,* Luis F. Zubieta-Otero
and Mario E. Rodriguez-Garcia*

