

# Sustainable Food Technology

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ISSN 2753-8095 CODEN SFTUAG 2(2) 245-486 (2024)

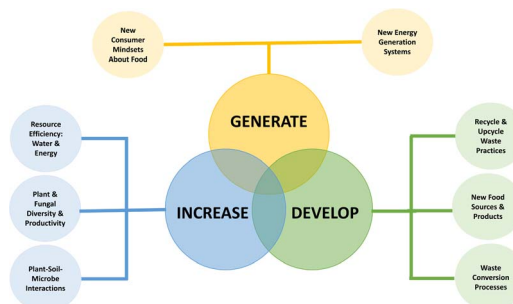


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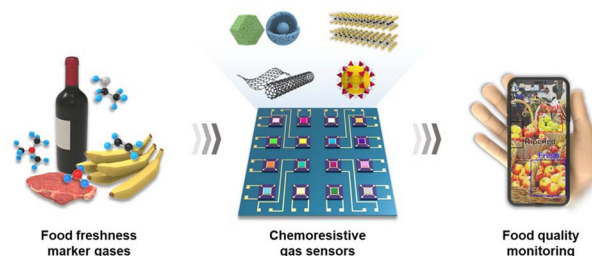
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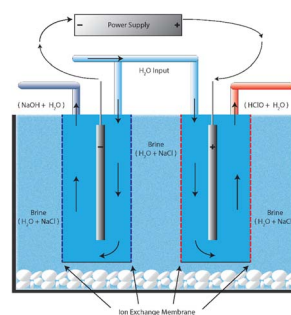


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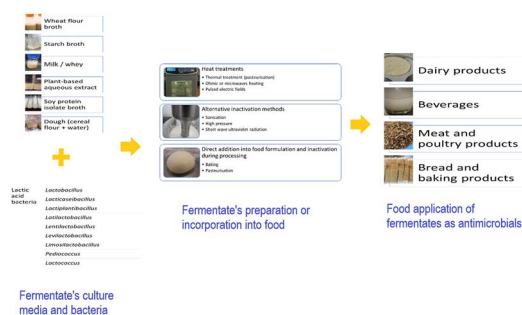
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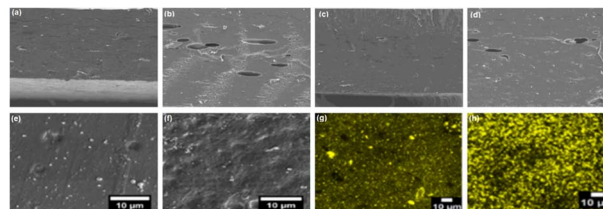
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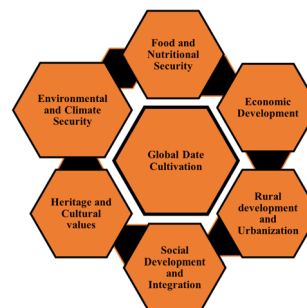
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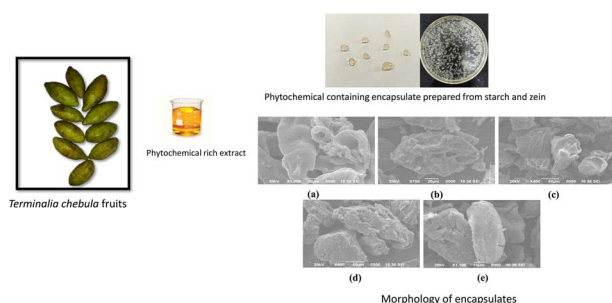
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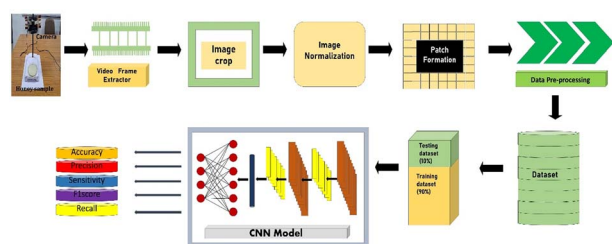


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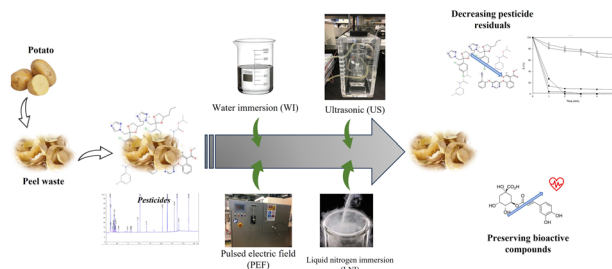
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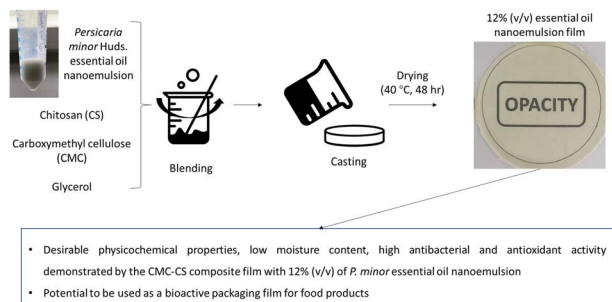
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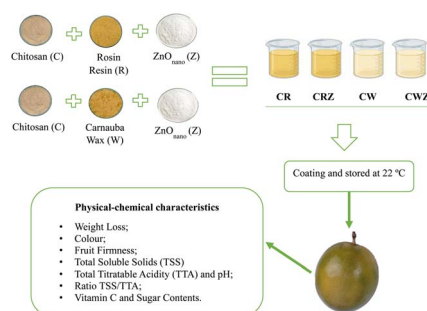
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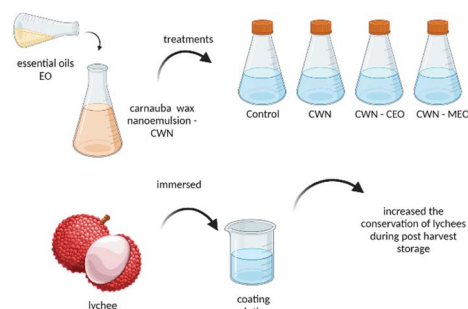
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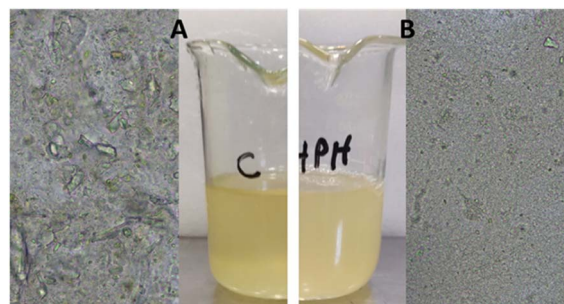
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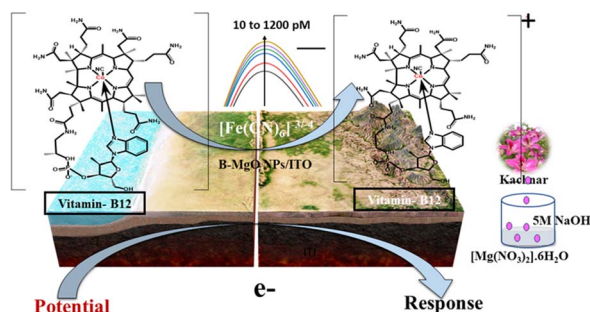
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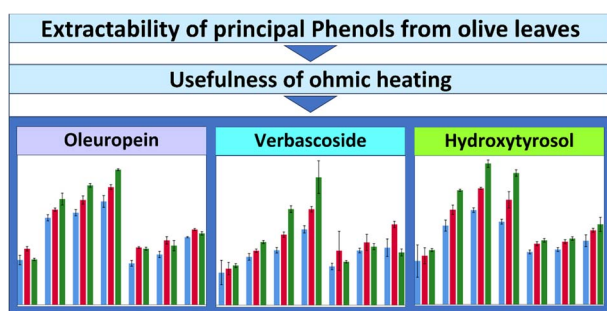
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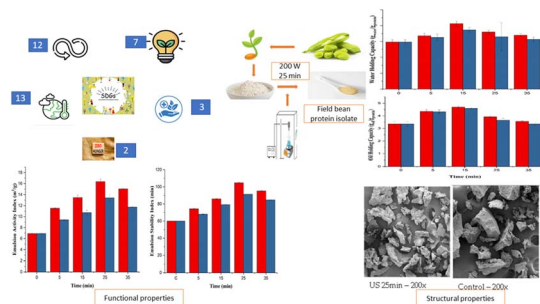
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