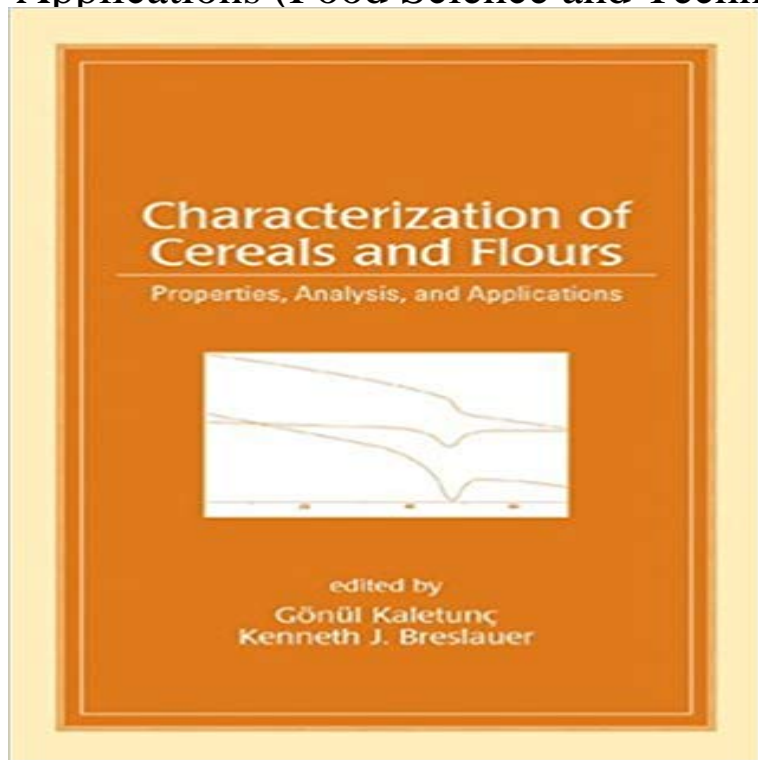


# Characterization of Cereals and Flours: Properties, Analysis, and Applications (Food Science and Technology)



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