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Degradation kinetics of anthocyanins in blackberry juice and concentrate

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3 ¹⁹	Determination of the degradation kinetics of anthocyanins in a model juice system using isothermal and non-isothermal methods. 2008 , 111, 204-208		66
3 ¹⁸	Anthocyanin degradation of blueberry-aronia nectar in glass compared with carton during storage. 2008 , 73, S405-11		31
3 ¹⁷	Kinetic study of anthocyanins, vitamin C, and antioxidant capacity in strawberry juices treated by high-intensity pulsed electric fields. 2008 , 56, 8387-93		35
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