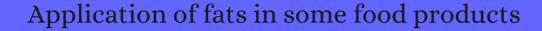
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#	Paper	IF	Citations
92	Quality evaluation of composite flour laddoo containing sprouted and malted ingredients. <i>Nutrition and Food Science</i> , <b>2016</b> , 46, 476-487	1.5	
91	Addition of chia seed mucilage for reduction of fat content in bread and cakes. <i>Food Chemistry</i> , <b>2017</b> , 227, 237-244	8.5	95
90	Optimization of durum wheat bread enriched with bran. <i>Food Science and Nutrition</i> , <b>2017</b> , 5, 689-695	3.2	11
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