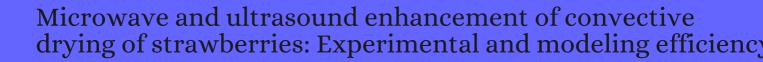
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84	Microwave-assisted food processing technologies for enhancing product quality and process efficiency: A review of recent developments. <i>Trends in Food Science and Technology</i> , 2017 , 67, 58-69	15.3	130
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