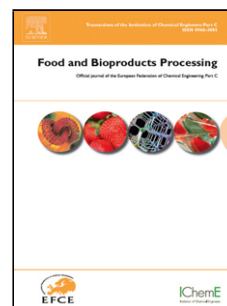


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# Effect of heating method on the microbial levels and acrylamide in corn grits and subsequent use as functional ingredient for bread making

**Running head:** Rapid method for corn grits stabilization

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