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Application of Response Surface Methodology to Acidified Water Extraction of Black Soybeans for Improving Anthocyanin Content, Total Phenols Content and Antioxidant Activity

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Application of Response Surface Methodology to Acidified Water

Extraction of Black Soybeans for Improving Anthocyanin Content, Total

Phenols Content and Antioxidant Activity

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Running title: Optimization of Antioxidant Extraction from Black Soybeans

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