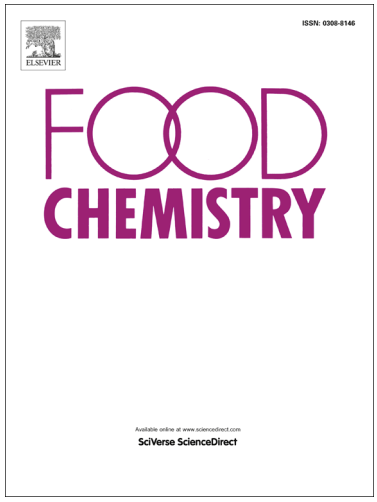


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Micha Peleg, Amy D. Kim, Mark D. Normand

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# Predicting anthocyanins isothermal and non-isothermal degradation with the endpoints method

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Micha Peleg*, Amy D. Kim and Mark D. Normand

Department of Food Science
Chenoweth Laboratory
University of Massachusetts
Amherst, MA 01003, USA

*Corresponding author:

Tel: 413-545-5852

Fax: 413-545-1292

E-mail: micha.peleg@foodsci.umass.edu

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