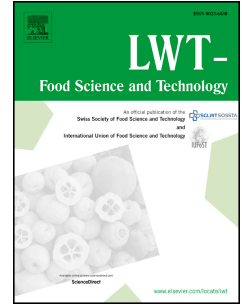


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Improving physicochemical, antioxidative and sensory quality of raw chicken meat by using acorn extracts

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1 **Improving physicochemical, antioxidative and sensory quality of raw chicken meat by**  
2 **using acorn extracts**

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