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Kong Fei Chai, Noranizan Mohd Adzahan, Roselina Karim, Yaya Rukayadi, Hasanah M. Ghazali

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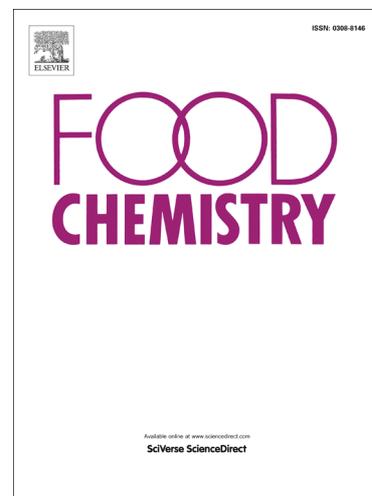
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Kong Fei Chai¹, Noranizan Mohd Adzahan², Roselina Karim³, Yaya Rukayadi⁴, and Hasanah M. Ghazali*

Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400 Serdang, Selangor, Malaysia.

¹chaikongfei@gmail.com

²noraadzahan@upm.edu.my

³rosaz@upm.edu.my

⁴yaya_rukayadi@upm.edu.my

*Corresponding author: H.M. Ghazali

Tel: +603-8946 8345; Fax: +603- 8942 3552

E-mail: hasanah@upm.edu.my

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