### Accepted Manuscript

Stability and colour evaluation of red cabbage waste hydroethanolic extract in presence of different food additives or ingredients

#### Antoanela Patras

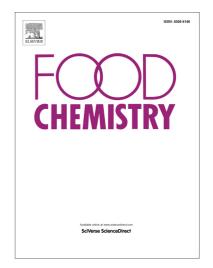
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# ACCEPTED MANUSCRIPT

1	STABILITY AND COLOUR EVALUATION OF RED CABBAGE WASTE
2	HYDROETHANOLIC EXTRACT IN PRESENCE OF DIFFERENT FOOD ADDITIVES
3	OR INGREDIENTS
4	
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