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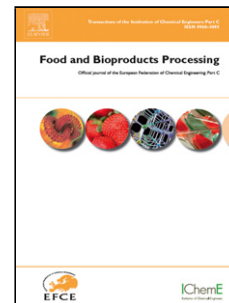
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**Modeling the refining process of an anhydrous hazelnut and cocoa paste in stirred ball mills**

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