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Innovative process combining roasting and tempering to mechanically dehull jicaro seeds (*Crescentia alata* K.H.B)

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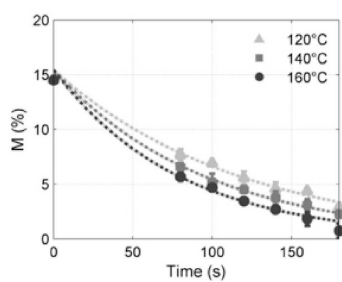
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Graphical abstract



Whole jicaro seeds



Dehulled roasted seeds



Roasted jicaro seeds

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