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Influence of Anti-Caking Agent on the Water Sorption Isotherm and Flow-ability Properties of Vacuum Dried Honey Powder

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Highlights (For Review)

- Effect of anti-caking agent addition to amorphous honey powder on its static and dynamic water sorption
- Effect of anti-caking agent addition to amorphous honey powder on its powder flow ability properties
- Effect of anti-caking agent addition on inhibiting recrystallization of amorphous sugar in vacuum-dried honey powder

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