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Cheese powder as an ingredient in emulsion sausages: Effect on sensory properties and volatile compounds

Chen Xiang, Jorge Ruiz-Carrascal, Mikael A. Petersen, Anders H. Karlsson

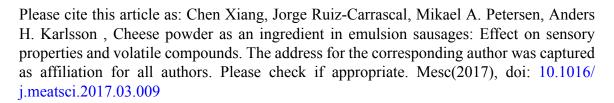
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Author names and affiliations:

Chen Xiang ^{1,2, 3}, Jorge Ruiz-Carrascal ^{2*}, Mikael A. Petersen² and Anders H. Karlsson ^{2, 4}

* Corresponding autor. Email: jorgeruiz@food.ku.dk; Phone number: +45 23810623

1

¹ Wageningen University, Food Technology, 6708 Wageningen, The Netherlands

² Dept. Food Science, University of Copenhagen, Rolighedsvej 30, 1958 Frederiksberg C, Denmark

³ Present address: Qi Xin road no.2885, 48#202, Shanghai, China

⁴ Present address: Department of Animal Environment and Health, Swedish University of Agricultural Sciences, Gråbrödragatan 19, SE-532 31 Skara, Sweden

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