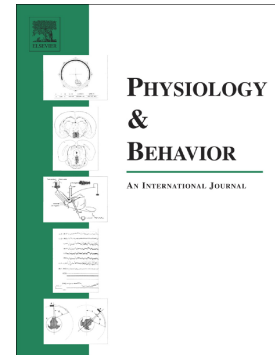


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Deconvoluting physical and chemical heat: Temperature and spiciness influence flavor differently

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Running title: Deconvoluting physical and chemical heat

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