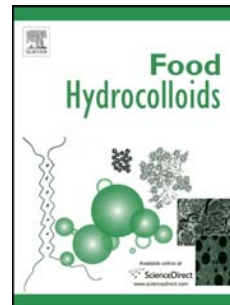


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Comparison of different polyols as total sucrose replacers in muffins: thermal, rheological, texture and acceptability properties

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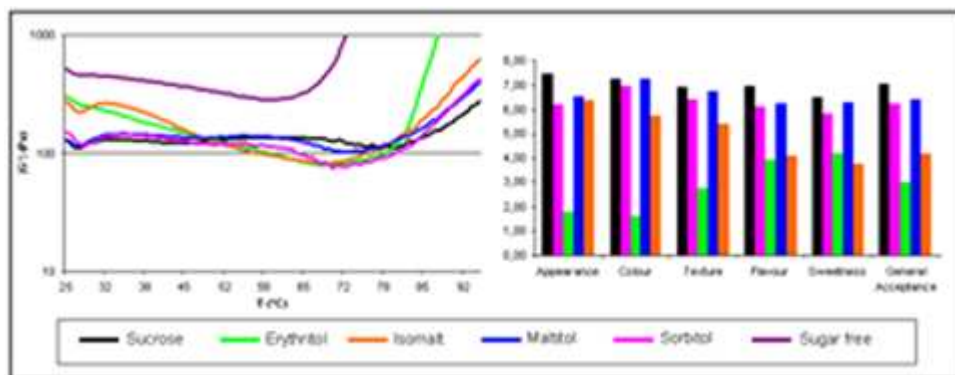
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