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Effect of catalytic infrared dry-blanching on the processing and quality characteristics of garlic slices

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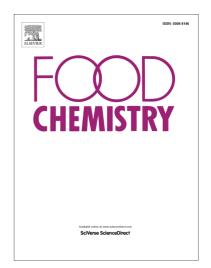
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characteristics of garlic slices

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