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Combination effects of salts and cold storage on the formation of protein-bound N^ϵ -(carboxymethyl)lysine and N^ϵ -(carboxyethyl)lysine in raw and subsequently commercially sterilized ground pork

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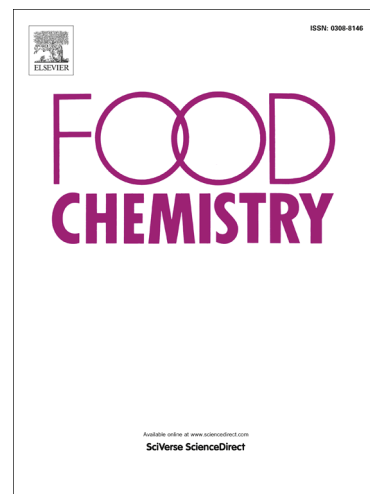
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Running Title: Effects of salts and storage on AGEs in raw and sterile pork

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