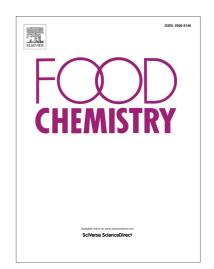
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Comparative study of the quality characteristics of fresh noodles with regular salt and alkali and the underlying mechanisms

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Comparative study of the quality characteristics of fresh noodles with

regular salt and alkali and the underlying mechanisms

--- Understanding the quality differences of salted and alkaline noodles

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