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Compositional Differences among Chinese Soy Sauce Types Studied by ^{13}C NMR Spectroscopy Coupled with Multivariate Statistical Analysis

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Abstract

Soy sauce a well known seasoning all over the world, especially in Asia, is available in global market in a wide range of types based on its purpose and the processing methods. Its composition varies with respect to the fermentation processes and addition of additives, preservatives and flavor enhancers. A comprehensive ^1H NMR based study regarding the metabonomic variations of soy sauce to differentiate among

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