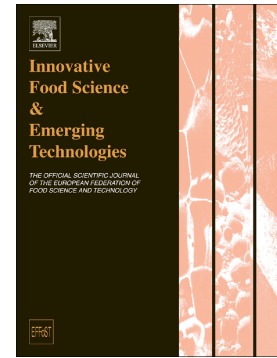


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**Short title:** PEF and osmotic dehydration effect on air drying of goji berry

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