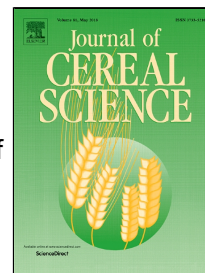


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Effect of deep fat and hot air frying on doughnuts physical properties and kinetic of crust formation



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