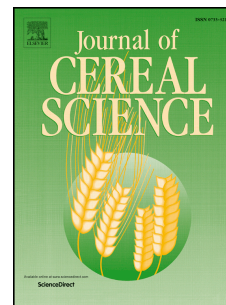


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Mallory Walters^a, Ana Paula Lima Ribeiro^b, Farah Hosseinian^a, Apollinaire Tsopmo^{a,c,*}

^aFood Science and Nutrition Program and ^cInstitute of Biochemistry Carleton University, 1125 Colonel By Drive, K1S 5B6, Ottawa, ON, Canada.

^bDepartment of Food Science Science, Federal University of Lavras (UFLA), Lavras, MG, 37200-000, Brazil.

* To whom correspondence should be addressed. E-mail: apollinaire_tsopmo@carleton.ca

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