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Are the furanic aldehydes ratio and phenolic aldehydes ratios reliable to assess the addition of vanillin and caramel to the aged wine spirit?

Sara Canas, Ofélia Anjos, Ilda Caldeira, A. Pedro Belchior



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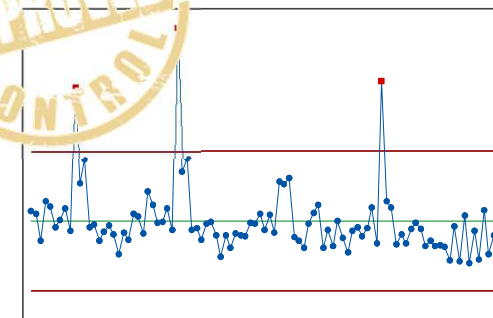
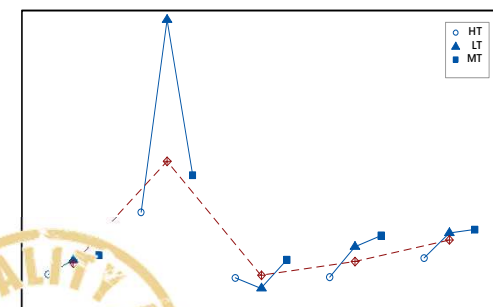
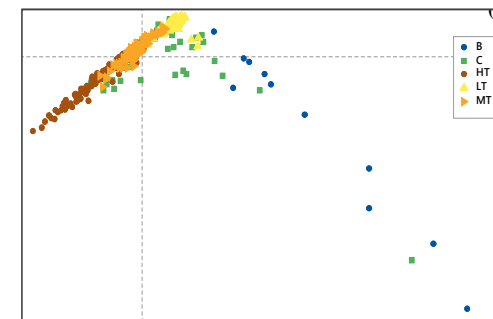
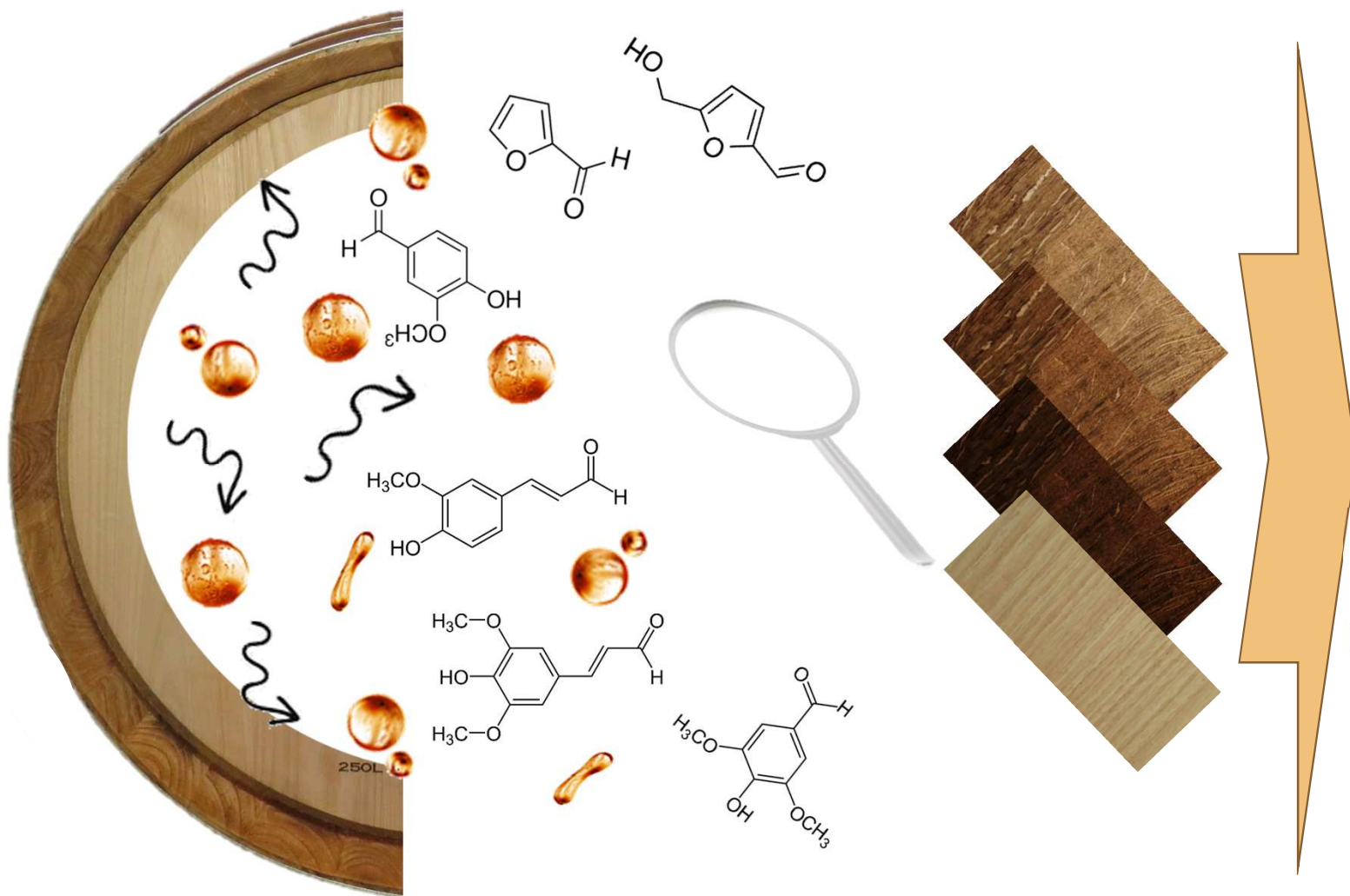
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