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Process optimization and anti-oxidative activity of peanut meal Maillard reaction products

Zeng Qinzhu, Cui Yan-ling, Su Dong-xiao, Bin Tian, He Shan, Yuan Yang

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2	Maillard Reaction Products
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4	Zeng Qinzhu ¹ , Cui Yan-ling ¹ , Su Dong-xiao ¹ , Bin Tian ² , He Shan ¹ *, Yuan Yang ^{1*}
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6	¹ School of Chemistry and Chemical Engineering, Guangzhou University,
7	Guangzhou510006, China
8	² Faculty of Agriculture and Life Sciences, Lincoln University, Lincoln 7647, New
9	Zealand
10	
11	*Corresponding author: He Shan & Yuan Yang, Tel: +86 18922255003;
12	E-mail: he0091@gmail.com
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