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Bee Pollen as a functional ingredient in gluten-free bread: A physical-chemical, technological and sensory approach

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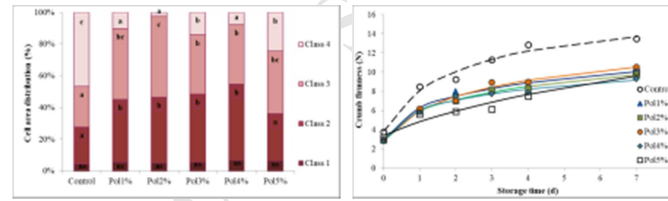
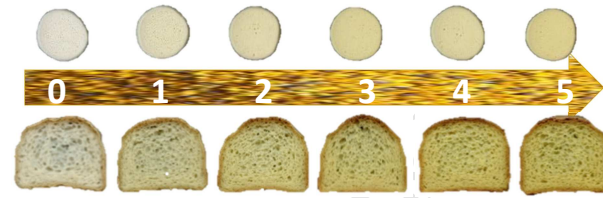
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