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Bread from wheat flour partially replaced by fermented chickpea flour: Optimizing the formulation and fuzzy analysis of sensory data

Chandrima Shrivastava, Snehasis Chakraborty

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## ACCEPTED MANUSCRIPT

1	Bread from Wheat Flour Partially Replaced by Fermented Chickpea Flour: Optimizing
2	the Formulation and Fuzzy Analysis of Sensory Data
3	Chandrima Shrivastava and Snehasis Chakraborty*
4	Department of Food Engineering and Technology
5	Institute of Chemical Technology, Mumbai, India-400019
6	* Corresponding author: Tel: +91-22-3361-2513, Fax: +91-22-3361-1020
7	Email: snehasisftbe@gmail.com
8	
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