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Effect of citrus peel on phenolic compounds, organic acids and antioxidant activity of soy sauce

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1           **Effect of citrus peel on phenolic compounds, organic acids and**  
2                                   **antioxidant activity of soy sauce**

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18  
19   **Abstract**

20   Soy sauce contains a number of bioactive components, which have been shown to  
21   possess strong antioxidative properties. Citrus peel (CP) possesses a complex mixture  
22   of flavonoids and has also show good antioxidant activity. In this study, we

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