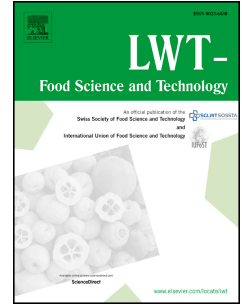


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Optimization of additives and their combination to improve the quality of refrigerated dough

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1 **Optimization of additives and their combination to improve the quality of refrigerated dough**

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