



Patrick Levin (Autor)

Designing the Internal Porous Structure of Soluble Coffee Particles to Improve Freeze-Drying and Functionality



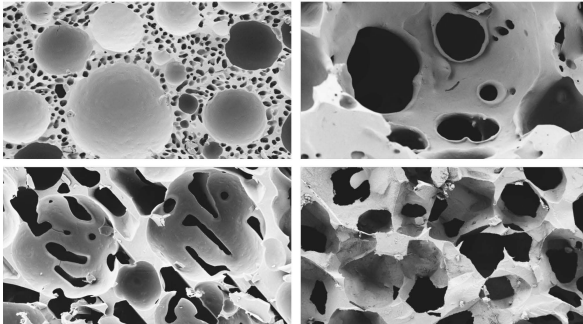
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