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1. Rehydration Capacity
E-mail: emamj@ut.ac.ir

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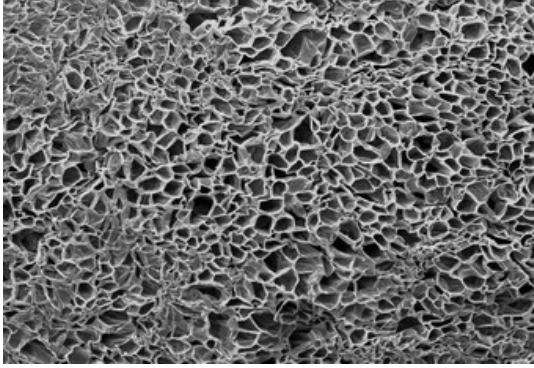
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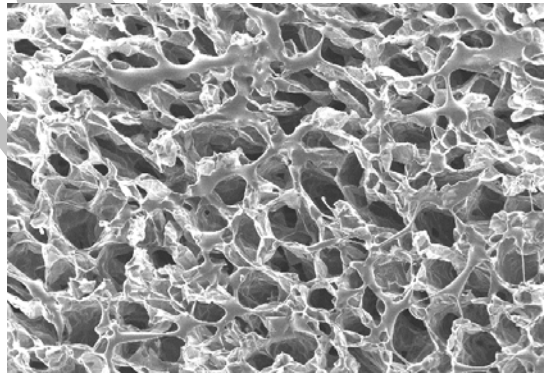
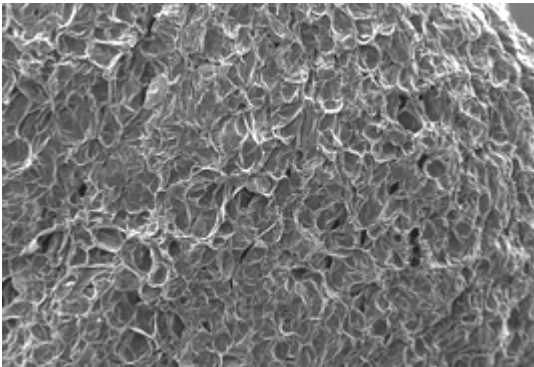
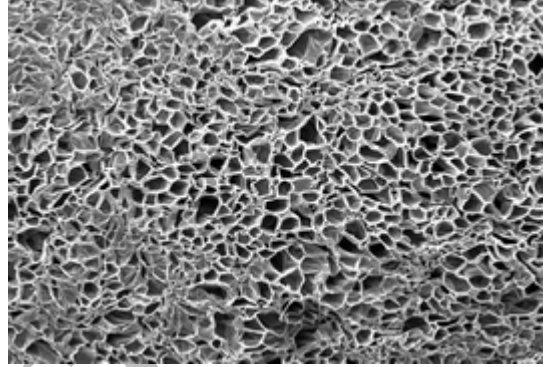
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3. Golden Delicious
 4. Edwards M J. Patterson., England
 5. SEM. Philips .XL 30 ., Netherlands

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1. Bulk Density
 2. Hydration

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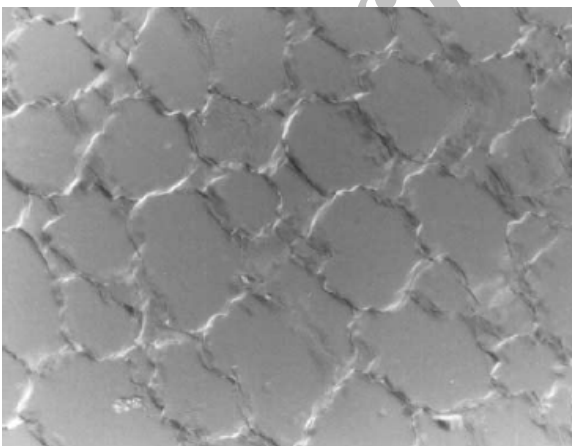
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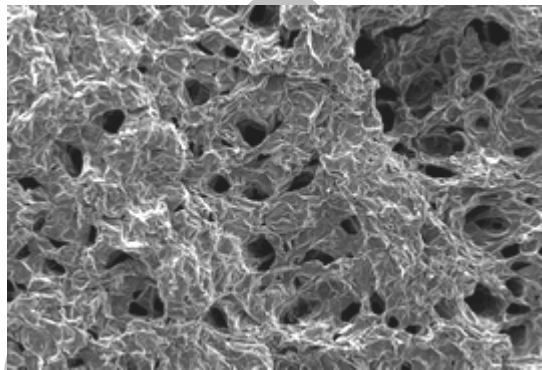
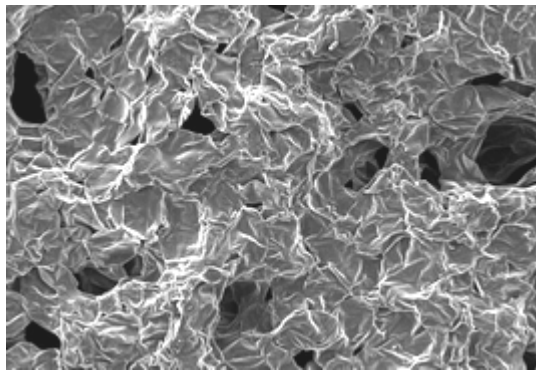
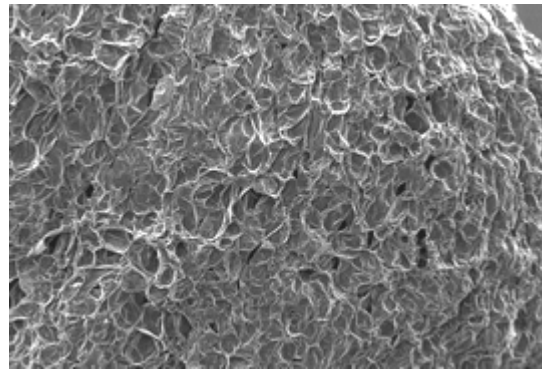
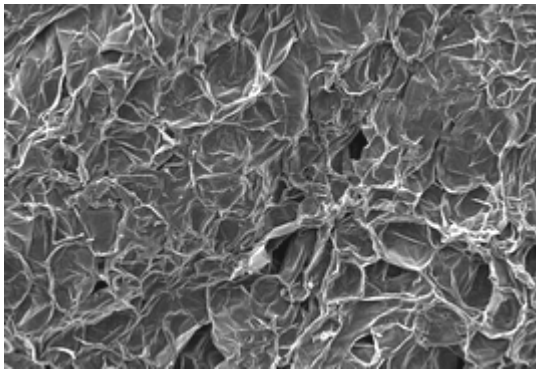
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