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Preparation of Fermented Yacon (<i>Smallanthus sonchifolius</i>) Beverage using Bifidobacterium Strains from Centenarians' Faeces	Wang Yang et al.(445)
Processing of Instant Powder of <i>Momordica grosvenori</i> Swingle Fruit	Zheng Yuanbin et al.(450)
Preparation of Bread with Ultrafine Defatted Rice Bran	Zheng Zhi et al.(453)
Technological Processing of Health Jelly Using Kudzu Powder	Gu Renyong et al.(457)
Preparation Processing of Jerusalem Artichoke Chips by Microwave Puffing	Chen Anhui et al.(461)
Preparation of Fermentation Beverage with Winged Bean	Xiao Zhuobing et al.(465)
Preparation Processing of Microencapsulation with Porcine Bone Soup Powder	Zhang Gensheng et al.(471)
Preparation of Compound Beverage from Germinated Brown Rice and Black Bean	Sun Yue e et al.(476)
Optimizing the Production Process of <i>Bacillus natto</i> -fermented Corn Steep Liquor Beverage	Wang Jiwei et al.(480)