3rd International Congress on Food Technology ICFT3 October 10-12, 2018 Cappadocia/ Nevşehir/Turkey Congress Centum of Nevşehir Hacı Bektaş University Final Poster Presentation Program Updated in October 01, 2018

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Poster session P06; October 12, 10¹⁵-11⁰⁰ Food Ingredients

GUIDELINES FOR POSTER PRESENTATIONS:

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