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Microalgae in bulgarian bottled water

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Technological parameters to obtain gluten-free bread intended for specific health needs

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The influence of trans resveratrol for oxidation of rose wines from Mavrud

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Food Safety – an integral part of Food Security

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Biologically active food - modern formula for a new quality of life

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Carnitine and its applications

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Research on some important from an enological point of view of bentonite properties offered on Bulgarian market

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Influence of bentonite type and dose on the hysicochemical and organoleptic properties of white wine

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Gluten content in Bulgarian and imported beers - I part

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