

مجریان شرقی، ف؛ معین فرد، م؛ فرهوش، ر و مهدویان مهر، ه (۲۰۲۱). بررسی امکان جایگزینی قهوه عربیکا با هسته خرمای برشته شده در تهیه نوشیدنی قهوه. بیست و هفتمین کنگره ملی علوم و صنایع غذایی ایران.

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