

## فهرست منابع

- خالوکرمانی پ., معین فرد م., فرهوش ر., آلوش آ. (۱۴۰۱) توسعه یک روش انالیز جهت تعیین محتوای اکریل آمید در واریته های هسته خرمای برشه. پژوهش‌های علوم و صنایع غذایی ۱۸.
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