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Consumer Requirements And Preferences (Woodhead
Publishing: Food Science, Technology And Nutrition)**

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Figure 3. Internal preference map of Labneh samples: L1 = brand 7 reduced-fat; L2 = brand 2 full-fat; L3 = brand 1 zero-fat; L4 = brand 7 full-fat; L5 = brand 5 full

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Dr. Andrew Rosenthal. Senior Lecturer in Food Modifying Food Texture; Volume 2: Sensory Analysis, Consumer Requirements and Preferences. Cambridge: Woodhead

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