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Título	Título Periódico
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### Título

AS MACROTENDÊNCIAS DO SETOR DE PRODUTOS LÁCTEOS

FRUTAS E HORTALIÇAS: A IMPORTÂNCIA DA QUALIDADE SENSORIAL EA  
ACEITAÇÃO DO CONSUMIDOR

HONEY AS A FUNCTIONAL FOOD

MICROBIOLOGIA DO LEITE E DERIVADOS

## BIBLIOGRÁFICA - TRABALHO EM ANAIS

### Título

ANTOCIANINAS EM ALIMENTOS

ATUAÇÃO DA EMBRAPA AGROINDÚSTRIA DE ALIMENTOS E POSSIBILIDADES DE NOVAS PARCERIAS EM PROJETOS E TRABALHOS COMUNS

ESTUDO COMPARATIVO DA MISTURA NÃO EXTRUDADA E FARINHA EXTRUDADA DE CASCAS E ALBEDO DE MARACUJÁ (PASSIFLORA EDULIS

FLAVICARPA DEGENER) E ARROZ BRANCO (ORYZA SATIVA L.) PELA

DIFRAÇÃO DE RAIO X

'EXTRUSÃO TERMOPLÁSTICA NA INDÚSTRIA DE ALIMENTOS',

INTERAÇÃO ALIMENTOS X EMBALAGEM

OTIMIZAÇÃO DE SISTEMAS DE SECAGEM PARA PEQUENOS PRODUTORES RURAIS

TENDÊNCIAS NA ENGENHARIA DE ALIMENTOS