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Kiosk #3	17 - CONSUMER SENSORY EVALUATION OF GRASS-FED, ANGUS, AND COMMODITY GROUND BEEF - Francisco Najar
Kiosk #4	20 - GENERAL PUBLIC EDUCATION OF FOOD MYTHS AND URBAN LEGENDS: HORMONES, ANTIBIOTICS AND GMOS - Daniel Alexander Tigie
Kiosk #5	32 - USE OF DEHYDRATED PORK STOCK IN LOW COST BOLOGNA - Gits Prabhu
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Kiosk #7	34 - EVALUATION OF AN ALTERNATIVE SKIN-ON GOAT HARVESTING METHOD ON MEAT YIELD AND PROCESSING TIME - Patricia Garcia
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Kiosk #9	36 - EVALUATION OF PORK SKIN GELATIN ON RHEOLOGICAL PROPERTIES OF PORK MYOFIBRILLAR PROTEIN GEL AT DIFFERENT SALT CONCENTRATIONS - Changhoon Lee
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