OCCURRENCE OF CHEMICAL AND SENSORY CHANGES
DURING INTERMITTENT FRYING OF FRENCH FRIES AND
BHAJIAS IN GROUNDNUT AND COTTONSEED OIL AND
STUDYING THE ASSOCIATION BETWEEN THE FRIED
FOOD INTAKE BY THE GUJARATI HOUSEWIVES AND
NON-COMMUNICABLE DISEASES



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A Dissertation Submitted in Partial Fulfillment of the requirement for the

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By

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