

Ziba Barati

**Improving the peeling process of  
cassava tubers through physical  
and biochemical treatment**

***Improving the peeling process of cassava tubers through physical and biochemical treatment***

**Dissertation to obtain the doctoral degree of Agricultural Sciences (Dr. sc. agr.)**

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Hohenheim, February 2020

A handwritten signature in blue ink, appearing to read 'Ziba Barati', with a stylized flourish at the end.

Ziba Barati

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