

Aus dem Institut für Lebensmittelwissenschaft und Biotechnologie
Universität Hohenheim
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**Effects of raw material characteristics and process technology on the
valorization of polyphenols and pectin from mango peels**

Dissertation
zur Erlangung des Grades eines Doktors der Naturwissenschaften
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von
Christian Hubert Geerkens
aus Aachen

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**Der Optimist wird stets am besten fahren,
weil er, geht alles gut, recht behält,
geht's aber schlecht, hat er sich nicht geqält
mit Dingen, die doch unvermeidlich waren.**

Johann Wolfgang von Goethe (1749 – 1832)

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