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**DISSERTAÇÃO**

**Avaliação da oxidação lipídica em sardinhas (*Sardina pilchardus*) enlatadas  
adicionadas de pimenta rosa (*Schinus terebinthifolius* Raddi) como  
antioxidante natural**

**Carla Fernanda Targueta Barreira**

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**ALIMENTOS**

**AVALIAÇÃO DA OXIDAÇÃO LIPÍDICA EM SARDINHAS (*Sardina*  
*pilchardus*) ENLATADAS ADICIONADAS DE PIMENTA ROSA (*Schinus*  
*terebinthifolius* Raddi) COMO ANTIOXIDANTE NATURAL**

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## INTRODUÇÃO GERAL



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## **CAPÍTULO I**

**ARTIGO ENVIADO A REVISTA**

**“FOOD CHEMISTRY”**

**Aluna: Carla Fernanda Targueta Barreira**

**Orientadora: Tatiana Saldanha**

**Coorientadora: Micheli da Silva Ferreira**

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