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LIST OF PUBLICATIONS

1) Pratsanee Kongwong, Ksenia Morozova, Giovanna Ferrentino, Pichaya Poonlarp and Matteo Scampicchio, “Rapid Determination of the Antioxidant Capacity of
Lettuce by an e-Tongue based on Flow Injection Coulometry”, Electroanalysis 2017, Vol. 29, Page No. 1-9.