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The Ettore Majorana Centre For Scientific Culture (Erice, Sicily), 28th, 2024.

GASTRONOMIC BOTANY AND MOLECULAR GASTRONOMY Gastronomy Is A Cultural Object Changing Over Time Depending Mainly On Several Factors: 1) Raw Material For Food, 2) Knowledge About The Properties Of Some Of These Substances, 3) Methods And Techniques For The Use Of These Materials. On The Other Hand, In Recent Years Has Been Expanding And Using The Term "molecular Gastronomy" To

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