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UP Mucus \u0026 Phlegm in Sinus,
Chest, and Lungs | Dr Alan Mandell,
DC PUT APPLE CIDER VINEGAR ON
YOUR FEET AND SEE WHAT~~

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~~Barbara's Olive Oil~~
HAPPENS! No More RUNNY Sauce! I
WISH I knew THIS when I started.

THIS SIMPLE TRICK MAKES YOUR
BATHROOM & TOILET SMELL
AMAZING!!! (Urine Stink Gone) |

Andrea Jean Italian Grandma Makes
Canned Tomato Puree How To Cook
The Perfect Italian Tomato Sauce |

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~~Balsamic Olive Oil And
removing water from tomatoes -~~

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MAKE FRESH TOMATO JUICE SHE

IS 52 BANANA AND TOMATO MADE

HER LOOK 20 AGE REDUCTION

MASK 3 Minute Tomato Pasta Sauce |

Jamie Oliver \u0026amp; Davina McCall

How to Make Tomato Sauce From

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Fresh Tomatoes : Italian Cuisine How
to Make Homemade Tomato Sauce

Low Histamine Diets for MCAS and
Long COVID Patients Tomato
Concasse Fresh Tomato And With
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A South Carolina chef combines
culinary sensibilities of Italy and the

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American South to showcase seasonal ingredients, like fresh summer tomatoes.

3 Italian-inspired tomato recipes for morning, noon and night

When a summer heat wave strikes, a fresh tomato really proves its worth in

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the kitchen. There's no need to turn on a stove or oven to make the perfect summer lunch or dinner, all starring this perfect ...

Tomatoes are the perfect no-cook food for a heat wave

Getting the same fresh food from a

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supermarket is more difficult. The nearest supermarket is more than a half-mile away for many in this modest neighborhood. The sidewalk fridges, food trucks and ...

Advocates bring fresh food options to
ignored neighborhood

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And for the toppings for this low-carb feast, you'll need ... No pesky taco shells. Fresh tomatoes and meat and veggies. Perfect. My family LOVED this. Offering constructive criticism ...

[The Pioneer Woman's Ree Drummond's Low-Carb Taco](#)

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Tomatoes Will Make You Forget Taco
Shells: [Trust Me on This Guys]

Case in point: the pesto tomato galette
in the latest episode of Alt-Baking
Bootcamp. [If you're not familiar with a
galette, a galette is a traditional French
tart,] nutrition coach and trained chef

...

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Balsamic Olive Oil And
This Fuss-Free Pesto Tomato Galette
Is a Summer Gathering Showstopper
and Fights Inflammation With Every
Bite

Topping perfectly grilled beef patties
with heirloom tomatoes, creamy
burrata and a sweet balsamic glaze

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gives this cookout staple a gourmet upgrade. Like us on Facebook to see similar stories ...

Enjoy a low-carb burger topped with burrata, tomatoes and fresh basil |

Saucy

Salads can be a smart and satisfying

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fast-food meal option, but just because they have lettuce and veggies, doesn't necessarily make them all healthy.

□ Many fast food companies are catching on to the ...

8 healthier salads at Chick-fil-A,
Panera, Wendy's and more

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Thursday evening, we took a family trek to L&T Farms for U-Pick peaches. Little did we realize we were headed to the Disneyland of U-Pick. The magnificent crimson Independence nectarines and ...

L&T Farms ▯ nectarines and peaches |

Read Book Fresh Tomato And With Reduced Sweet Basil and the Bee And

For this comforting soup, Alex Guarnaschelli cooks fresh and canned tomatoes ... Add the Pernod and cook over moderately low heat, breaking up the tomatoes, until a chunky sauce forms, about ...

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Two-Tomato Soup with Fennel

In this dish, grilled slices of eggplant and onion are simmered in a quick, golden-hued, paprika-and-turmeric-spiced tomato sauce, then served layered with garlicky yogurt and showered with fresh mint ...

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Grilled eggplant with tomatoes and yogurt is a summer dish to have on repeat

Cook bacon and onion in a medium oiled frying pan over a low heat for 8 to 10 minutes or until ... Alternatively, place lamb into a deep baking dish and spoon bacon and tomato mixture

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Oven baked tomato and bacon lamb cutlets

Add the fresh tomatoes and garlic and cook over moderate heat, stirring, until the tomatoes release their juices, about 3 minutes. Add the basil and

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Chicken Stock, cover and simmer over low heat ...

Spinach-Ricotta Cavatelli with Tomato Sauce

A new QR-code payment and invoicing app, tomato pay, has launched to offer an easy and

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affordable way for small businesses
and sole traders to receive digital
payments from their ...

QR code payment app tomato pay to
offer low-cost digital payment option
for SMEs

500g halved cherry tomatoes and 1/2

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thinly sliced small red onion between bread; dollop 2/3 cup low-fat ricotta cheese between pizzas. Bake about 10 minutes. Serve sprinkled with 60g baby rocket leaves ...

Ham, tomato and rocket pizza

Top with leftover vanilla ice cream.

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SHOPPING LIST: medium uncooked shrimp, canned reduced-sodium cannellini beans, cherry tomatoes, fresh or frozen green beans, Kalamata olives, olive oil ...

Menu planner for the week of June 27
Top with leftover vanilla ice cream.

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SHOPPING LIST: medium uncooked shrimp, canned reduced-sodium cannellini beans, cherry tomatoes, fresh or frozen green beans, Kalamata olives, olive oil ...

7-DAY MENU PLANNER: Adding pimento peppers to a BLT is sure to

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Topping perfectly grilled beef patties with heirloom tomatoes, creamy burrata and a sweet balsamic glaze gives this cookout staple a gourmet upgrade. June 29, 2021 ...

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A witty guide from the chef-owners of Brooklyn's neighborhood restaurant that presents pared-down Italian food full of flavor, not pretense (Bon Appétit). From urban singles to families with kids, local residents to the Hollywood set, everyone flocks to Frankies Spuntino—a tin-ceilinged,

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brick-walled restaurant in Brooklyn's Carroll Gardens for food that is "completely satisfying" (wrote Frank Bruni in The New York Times). The two Franks, both veterans of gourmet kitchens, created a menu filled with new classics: Italian American comfort food re-imagined with great

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ingredients and greenmarket And.

This witty cookbook, with its gilded edges and embossed cover, may look old-fashioned, but the recipes are just what we want to eat now. The entire Frankies menu is adapted here for the home cook—from small bites including Cremini Mushroom and Truffle Oil

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Costini, to such salads as Escarole with Sliced Onion & Walnuts, to hearty main dishes including homemade Cavatelli with Hot Sausage & Browned Butter. With shortcuts and insider tricks gleaned from years in gourmet kitchens, easy tutorials on making fresh pasta or tying braciola, and an

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amusing discourse on Brooklyn-style Sunday "sauce" (ragu), The Frankies Spuntino Kitchen Companion & Kitchen Manual will seduce both experienced home cooks and a younger audience that is newer to the kitchen. "The team behind the popular Brooklyn eatery divulges light Italian

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Secrets in this beautiful tome worthy of any bookshelf. [Entertainment Weekly] When we're craving the comforts of red sauce classics, the Frankie's cookbook is full of reliable recipes guaranteed to keep us satiated. [Time Out New York] A cookbook that's as useful as it is artfully conceived. [GQ]

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Examines the greenhouse tomatoes industry and its effects on the fresh tomatoes industry in North America.

A comprehensive guide to home preserving and canning in small batches provides seasonally arranged

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Recipes for 100 jellies, spreads, salsas and more while explaining the benefits of minimizing dependence on processed, store-bought preserves.

In addition to being served as a fresh

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Vegetable, tomato is also consumed in the form of various processed products, such as paste, juice, sauce, puree and ketchup. Generally, in processing these products, different by-products including peels, seeds and pulps are produced. The rational disposal of Tomato waste represents

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not only a resource problem but also an environmental and economic one for the Tomato Processing Industry. Tomato Processing By-Products: Sustainable Applications indicates the alternative sustainable solutions for the recovery of tomato processing by-products as a source for animal feed

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and valuable components as well as their possible approaches for value-added utilization in energy, environmental and agricultural applications. Aimed at agricultural or food engineers who work in the Tomato processing industry and are seeking to improve their by-products

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Management by actively utilizing them in effective applications. Includes tomato processing by-products, their quantification and classification Approaches tomato waste for animal feeding Brings successful case study of tomato processing by-products valorization

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This comprehensive work discusses those factors which contribute to the overall quality of the major vegetables grown in North America for the fresh market as well as methods for storing and preserving these crops. The qualities which determine the

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suitability of a crop for processing is also discussed since the majority of vegetables, with the exception of lettuce and celery, are processed for the retail market. The selection of vegetables is based on their economic importance although several others are included for completion.

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Fresh? Juice? Paste? Canned?
Stewed? Diced? Pureed? Sun Dried?
Salsa? Sauce? Ketchup? Rare is the
cuisine that does not make use of the
tomato in some way, shape, or form,
and the resulting culinary popularity of
the tomato has led to its proliferation in**

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fields and farms around the world.

While some may still argue whether the tomato is a fruit or a vegetable, few would argue that tomato crops are highly lucrative, attractive to farmers in both developing and developed countries and on large and small farms alike. In fact, for those crops with

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Significant global volume and market share, tomatoes are the highest valued among those crops that lack an affiliation to mind-altering drugs. But, the tomato can be a persnickety critter. The tomato doesn't like it too hot, too chilly, too wet, too dry, or too fertile. Many don't ripen at the same time.

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Most are easily bruised. And, the selective breeding that has yielded a larger, more attractive, and deep red tomato has also mercilessly drained much of the taste and flavor from a once sweet and delectable fruit. Enter the world of sensors and modern sensing technology. The Internet of

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Things (IOT), when using well chosen, well networked, and well aggregated sensors, has shown tremendous potential to support precision agriculture, providing a more detailed picture of crops than was previously possible using conventional crop monitoring techniques. But, the

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stringent resources and tight profit margins that are a fact of life among many tomato growing operations, large and small, mean that sensor technologies must be chosen and used carefully. There is no doubt that each sensor must earn its keep in producing the perfect tomato. With that

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in mind, this book explores key opportunities to marry the potential of sensors that are networked within the IOT to the needs of tomato production in ways that are economically fruitful, technologically robust, and sustainable overall.

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The ethylenebisdithiocarbamates (EDBCs) represent an important group of the surface protectant fungicides that are widely used to control a wide spectrum of plant pathogens. These fungicides are chemically unstable; they decompose to yield a variety of products mainly ethylenethiourea

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(ETU). Although the EDBCs have a low LD50, toxicological concern has been raised about their use because of their decomposition to ETU which was demonstrated to be carcinogenic, goitrogenic, mutagenic, and teratogenic. To find out to what extent ETU is formed or decomposed under

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greenhouse and local field conditions, the fruits of tomatoes, cucumbers, and beans were sprayed with (14 C) zineb or (14 C) maneb and assayed for ETU content and total ¹⁴C content by liquid scintillation counting. A sharp reduction in ETU content was observed in the first 24 hours after

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treatment, followed by a slow decline in the following five days. At day seven after treatment, a slight increase in percent ETU was observed. After day seven, ETU content decreased rapidly until reaching very low levels at day 20th. In fact, the amount of ETU was reduced by about 80% after 20 days

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from the fungicidal application.

Therefore, ETU did not accumulate with time on treated crops. As for the total (14 C) - labeled residues, they persisted up to 20 days on the sprayed fruits although their concentration decreased slightly with time. The decrease in the residue levels was

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Mainly due to growth of the fruits.

Weather conditions, such as rainfall, did not have any apparent effect on the removal of the total (14 C) residues. With commercial zineb or maneb, sprayed five to six times at the recommended rate, ETU residues declined to very low levels (0.015

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ppm) on tomato fruits and to undetectable levels on bean and cucumber fruits, at day 20th after the last application On cucumber leaves, ETU residues were higher than on the fruits. The formation of ETU is known to increase during cooking plant material previously treated with the

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EBCs. In fortification experiments with (14 C) maneb, no change in the amount of ETU was observed after the pickling process of cucumbers.

However, there was an 87% increase in ETU content after storage at room temperature for a period of today's.

Studies with beans and tomatoes

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fortified with (14 C) ETU, just before processing them into pickled beans and tomato paste, showed that ETU persisted in the processed products. ETU was slowly degraded and its content was reduced by about 3 - 4% in the processed products after a storage period of 40 days.

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Ethyleneuria was identified as a degradation product of ETU and the EDBC's on treated crops and in processed food. To determine the effect of washing on ETU levels on crops treated five to six times with the commercial EDBC's at the recommended rate, washing

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experiments were conducted at different time intervals after the last fungicidal application. Washing the vegetables with water or with soap and water greatly reduced (by about 70 - 80%) the amount of ETU residues. Assays for ETU content in fresh tomatoes and canned tomato paste

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products collected from local greenhouses and the local market showed no detectable ETU in analyzed tomato paste products and fresh tomato fruits and low levels of ETU (0.21 ppm) on tomato leaves.

With the current Second Growth and

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Transformation Plan (2015-2020), the Government of Ethiopia expects the agro-industrial sector to play key role in economic growth of the Country. Accordingly, the creation of Integrated Agro-Industrial Parks has been identified as one of the key mechanisms for accelerating the

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development of the sector and the structural transformation of agriculture. Agro-industrial parks will play a significant role in transitioning Ethiopia from an agricultural-led into an industrial-led economy. In view of that, the development of Integrated Agro-Industrial Parks has been prioritized in

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Ethiopia's national development strategy and four Agro Industrial Growth Corridors have been selected for piloting the establishment of four Integrated Agro-Industrial Parks. The initiative aims at driving the structural transformation of the Ethiopian economy while reducing rural poverty

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And creating a better environment for increased investments in agro-processing and allied sectors. Since 1981, FAO has been a strong partner of the Government of Ethiopia towards the achievement of national food security and economic growth goals. FAO is working closely with the

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Ministry of Agriculture and Natural Resources to empower value chain actors and to promote inclusive, efficient and sustainable agricultural value chains. The present document is the fourth one of a series of detailed analyses of prioritized commodities, which will lead to inclusive, sustainable

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and stronger agricultural value chains
in the Agro-Commodities Procurement
Zone of the pilot Integrated Agro-
Industrial Park in Central-Eastern
Oromia.

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