

**INVESTIGATING SYNERGISTIC EFFECTS OF MICROCRYSTALLINE  
CELLULOSE AND SODIUM CARBOXYMETHYL CELLULOSE ON OIL  
UPTAKE, PHYSICOCHEMICAL PROPERTIES, AND SENSORY  
ACCEPTABILITY OF YEAST-LEAVENED FRIED DOUGHNUT**



**Food Science &  
Nutrition**

By

Marcheline Angela Christy

22010109

School of Health and Life Sciences

i3L University

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