

# International Food Research Journal

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Dear Saloko,

## MANUSCRIPT IFRJ-2012-299

Your Manuscript entitled "Encapsulation of coconut shell liquid smoke in chitosan-maltodextrin based nanoparticles" has been accepted for publication in the International Food Research Journal. We thank you for your contribution to the International Food Research Journal and encourage you to submit other articles to the Journal.

Please fill and sign the attached forms and return to me to enable us to process your manuscript for publication.

Thank you.

Yours sincerely,



Professor Dr. Son Radu

Editor

International Food Research Journal

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