EXHIBITS

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EX1012	International Pub. No. WO 2013/010042 A1 to Brown et al., published January 17, 2013
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EX1014	U.S. Patent Publication No. 2011/0287467 A1 to Crane et al., published November 24, 2011
EX1015	U.S. Patent No. 3,519,437 to Giacino, issued July 7, 1970
EX1016	Boye et al., *Pulse Proteins: Processing, Characterization, Functional Properties and Applications in Food and Feed*, 43 FOOD RESEARCH INT'L 414-31 (2010)

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EX1028	Calkins & Hodgen, *A Fresh Look at Meat Flavor*, 77 MEAT SCI. 63-80 (2007)
EX1029	Williamson et al., *Red Meat in the Diet*, 30 NUTRITION BULLETIN 323-55 (2005)
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EX1031	McGorrin, *The Significance of Volatile Sulfur Compounds in Food Flavors*, *in* VOLATILE SULFUR COMPOUNDS IN FOOD 3-31 (Qian et al., eds., 2011)

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EX1032	Cerny & Davidek, *Formation of Aroma Compounds from Ribose and Cysteine during the Maillard Reaction*, 51 J. ARGRIC. FOOD CHEM. 2714-21 (2003)
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