

References Citing Baranauskienė et al., Published Before September 27, 2010

The references below were identified using the “Cited by” link on Google Scholar (*see* EX-1041) for Baranauskienė et al., *Retention of Peppermint (Mentha piperita L.) Essential Oil Spray-Dried in Modified Starches during Encapsulation and Storage*, **Journal of Agricultural and Food Chemistry**, with the Google Scholar custom date range end filter set to September 27, 2010 (the priority date of the '776 patent).

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