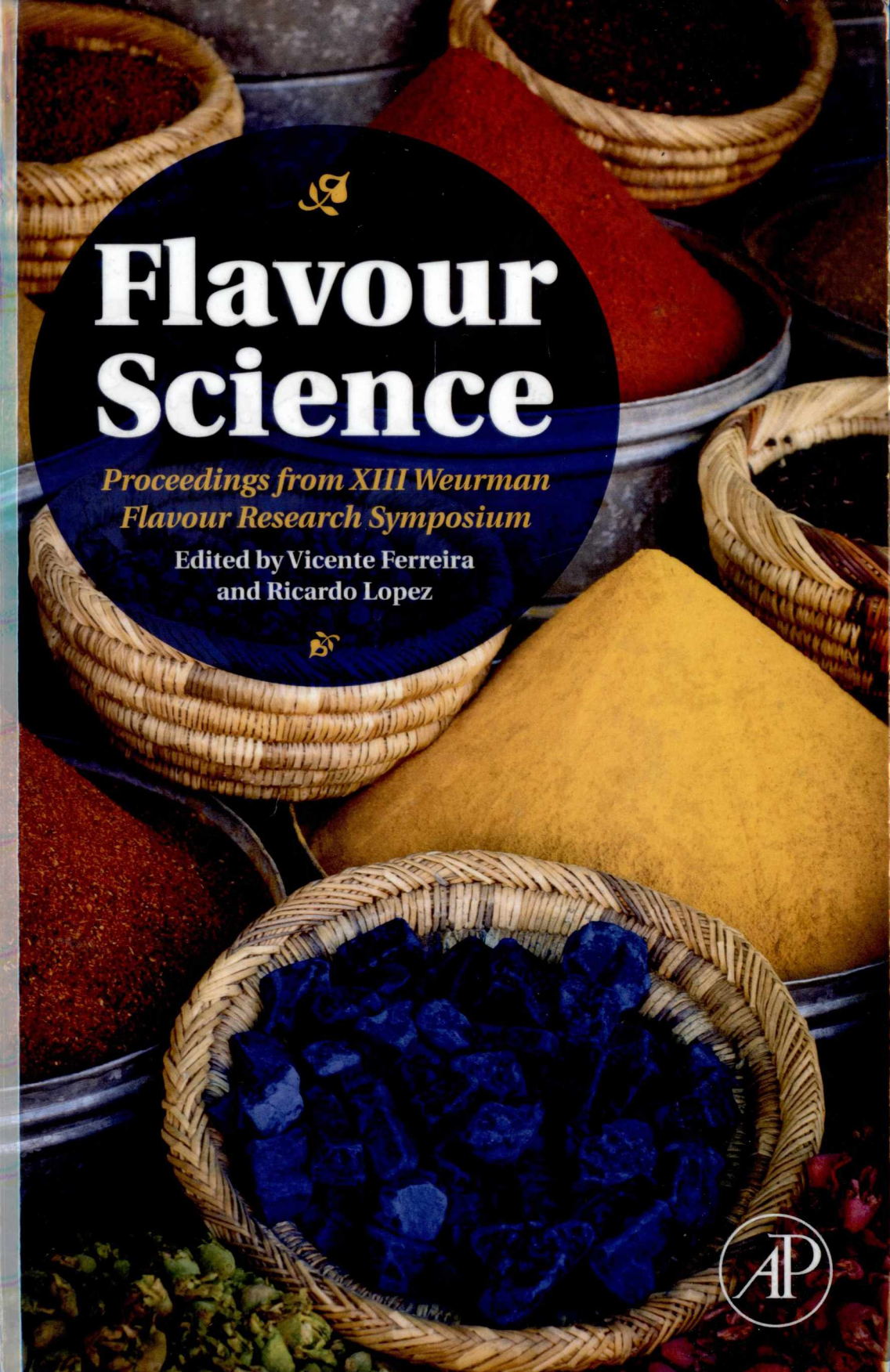


The background of the cover is a photograph of several woven baskets filled with different types of spices. In the foreground, a basket is filled with bright blue, irregularly shaped crystals. To its right, a large pile of fine yellow powder is visible. Above the blue crystals, a basket contains a vibrant red powder. Other baskets in the background hold dark brown and reddish-brown powders. The lighting is warm, highlighting the textures of the spices and the weaving of the baskets.

Flavour Science

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