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# Publications

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## Papers

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2023

- SIGRIST Marie, BIANQUIS Isabelle, **MICHAUD Maxime**, "The informal commercial cooking of Brazilian women in France: Between assignment, emancipation and networking", *Revue européenne des migrations internationales*, 2022/1-2 (Vol. 38), p. 239-260. DOI: 10.4000/remi.20535.
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### [Book chapters and Books 2015 - 2007](#)

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## Career

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