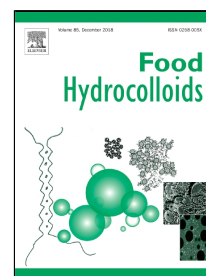


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Enhancing the aqueous solubility of curcumin at acidic condition through the complexation with whey protein nanofibrils

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1 **Enhancing the aqueous solubility of curcumin at acidic condition through the**
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