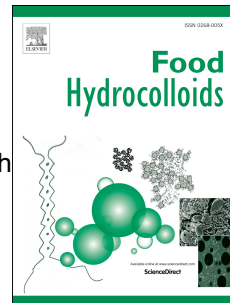


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A study on the structure formation and properties of noni juice microencapsulated with maltodextrin and gum acacia using single droplet drying

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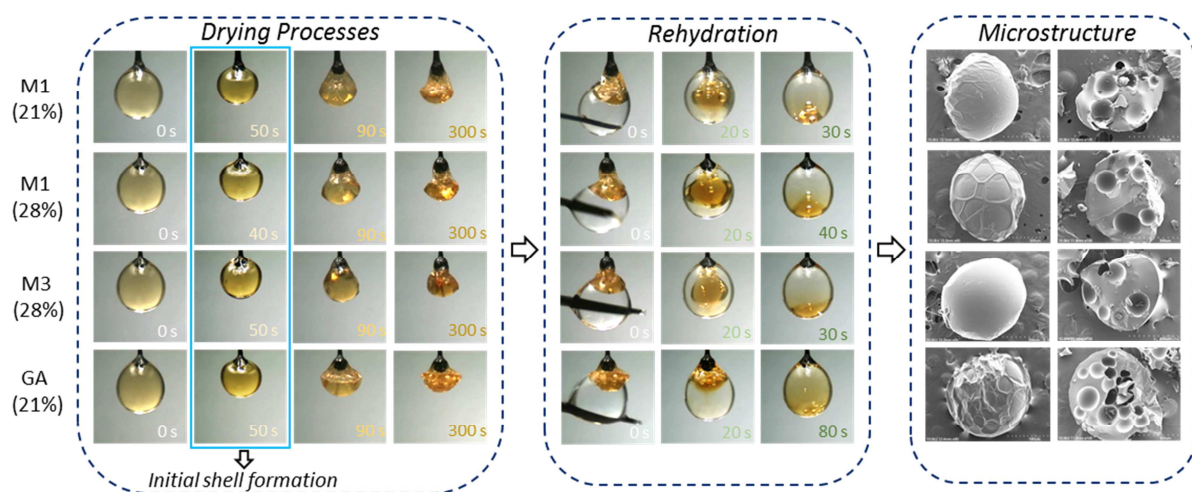
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