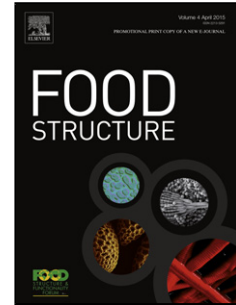


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Relation between structure and rheological/thermal properties of agar

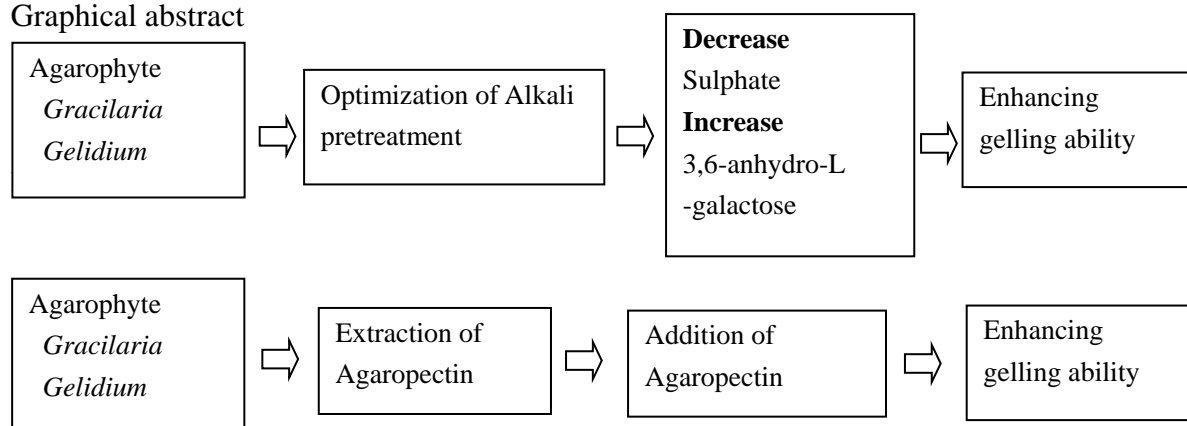
A mini-review on the effect of alkali treatment and the role of agaropectin

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