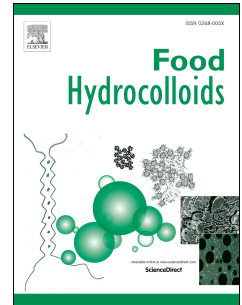


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Formation and structural properties of acid-induced casein–agar double networks:
Role of gelation sequence

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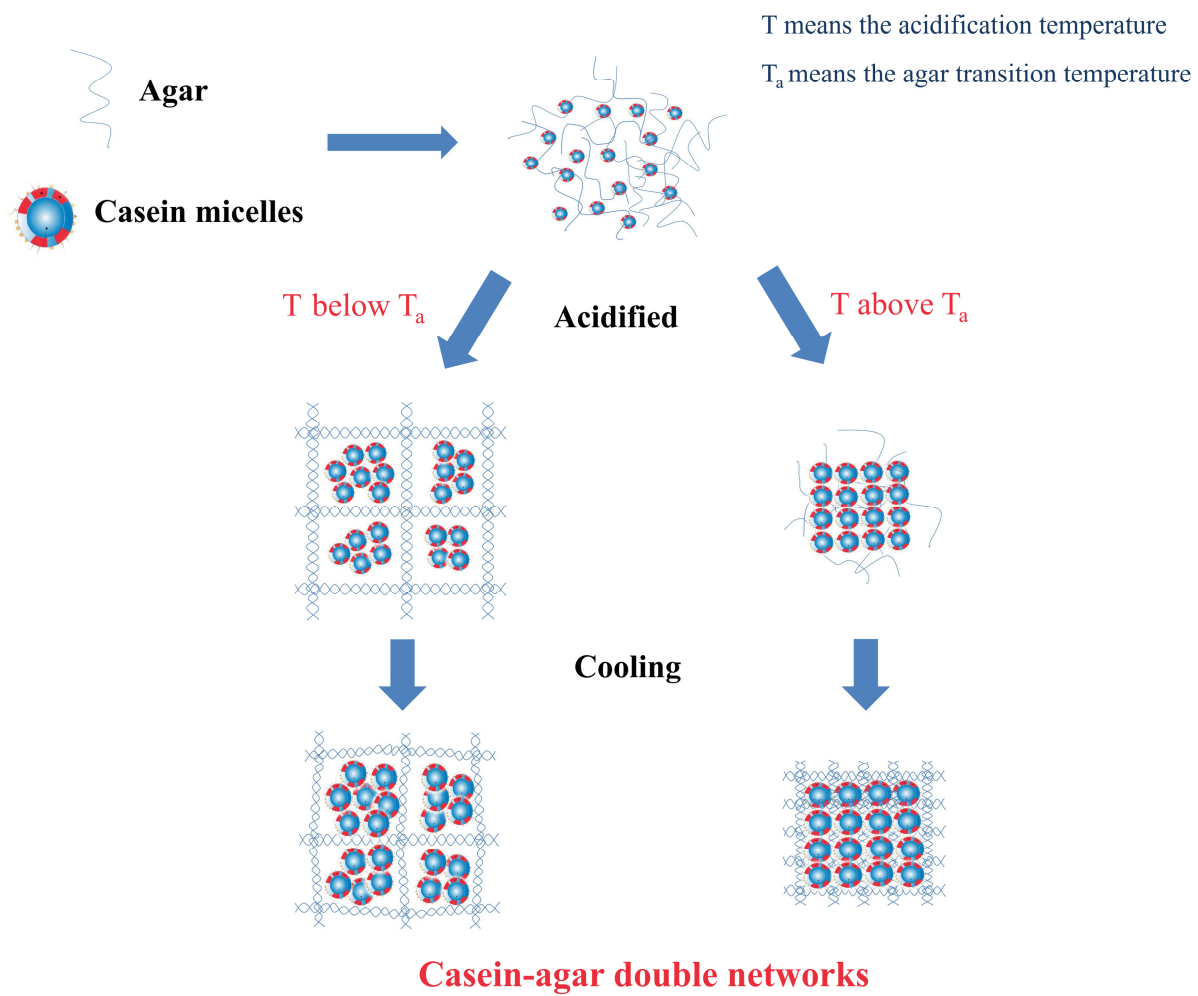
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