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The Effect of Ultrasound Treatment on the Structural, Physical and Emulsifying Properties of Animal and Vegetable Proteins

Jonathan O'Sullivan, Brian Murray, Cal Flynn, Ian Norton



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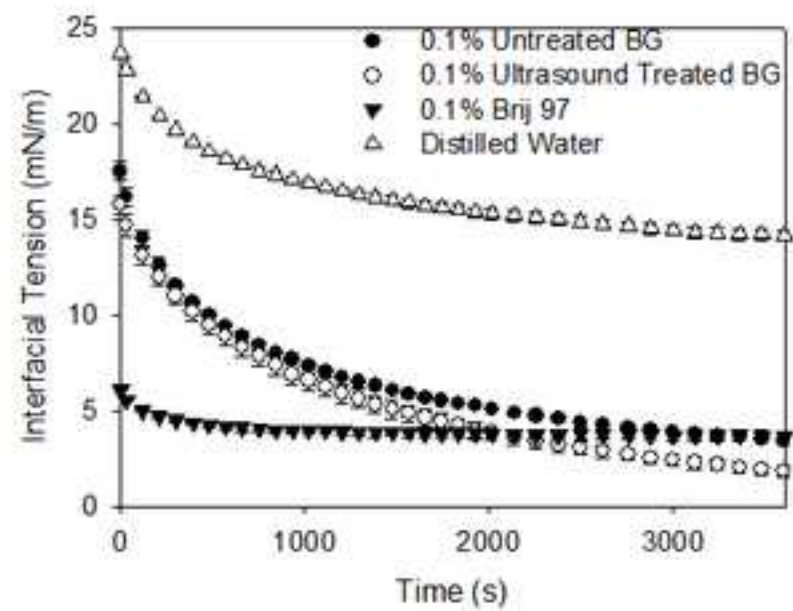
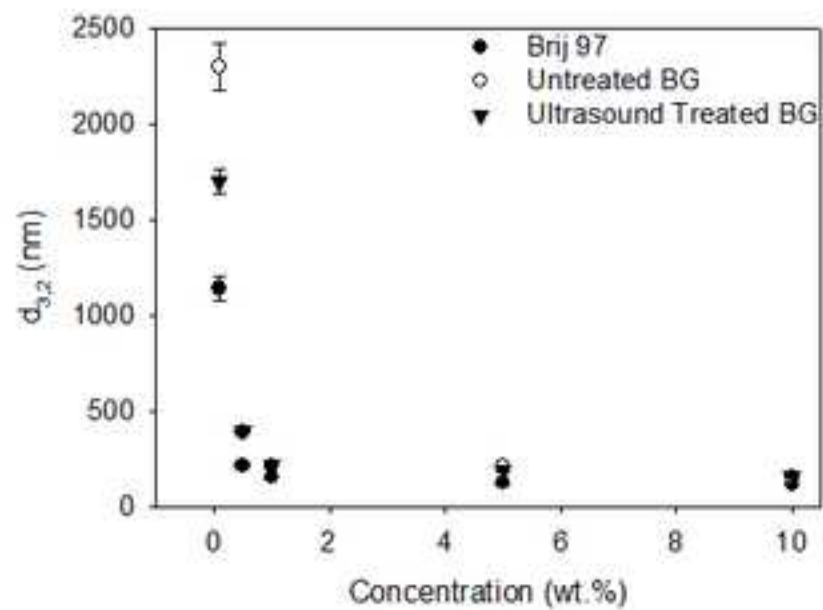
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