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Stabilizing emulsions using high-pressure-treated corn starch

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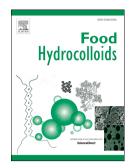
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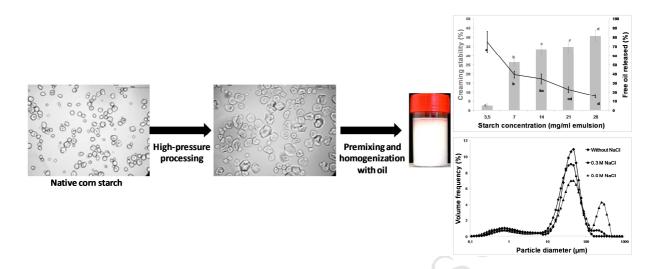
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