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High pressure processing of food-grade emulsion systems: Antimicrobial activity, and effect on the physicochemical properties

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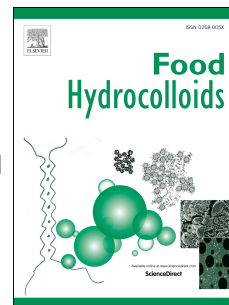
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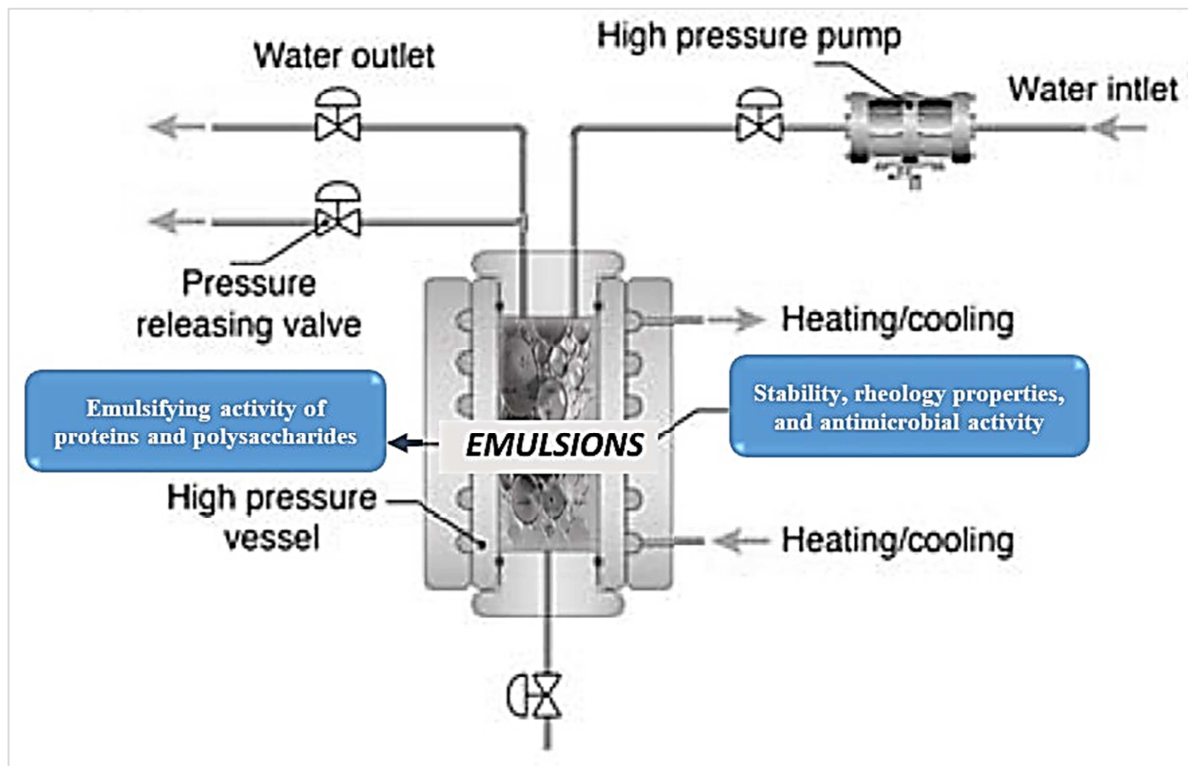
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