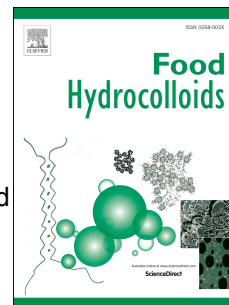


# Accepted Manuscript

Interfacial competitive adsorption of different amphipathicity emulsifiers and milk protein affect fat crystallization, physical properties, and morphology of frozen aerated emulsion

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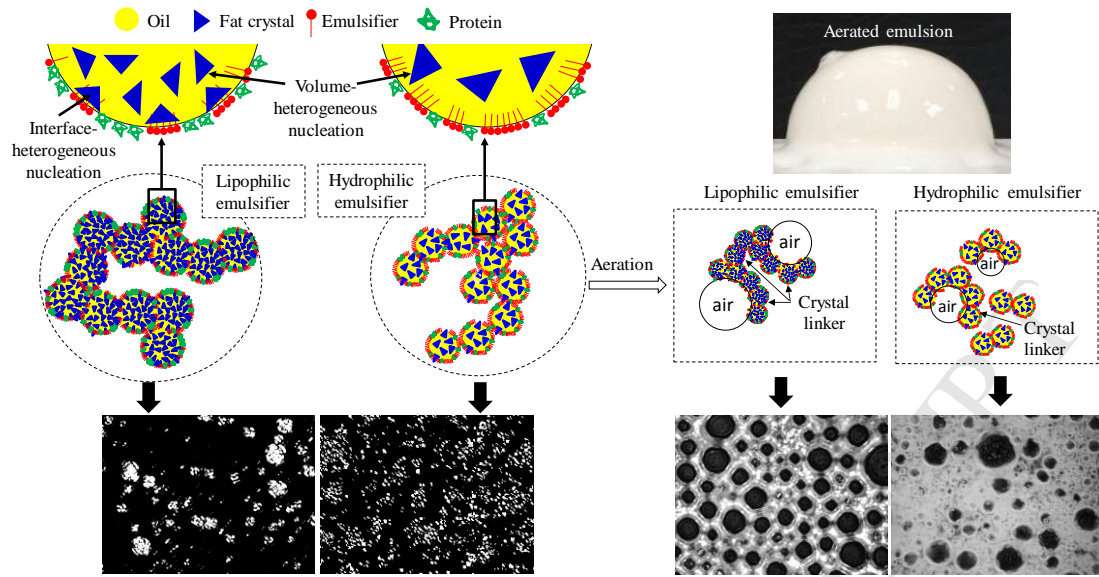
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