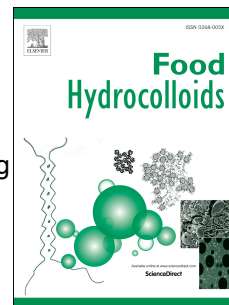


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Gelation of rapeseed protein and whey protein mixtures at neutral pH and two heating temperatures: The impact of mixing on rheological and water holding properties

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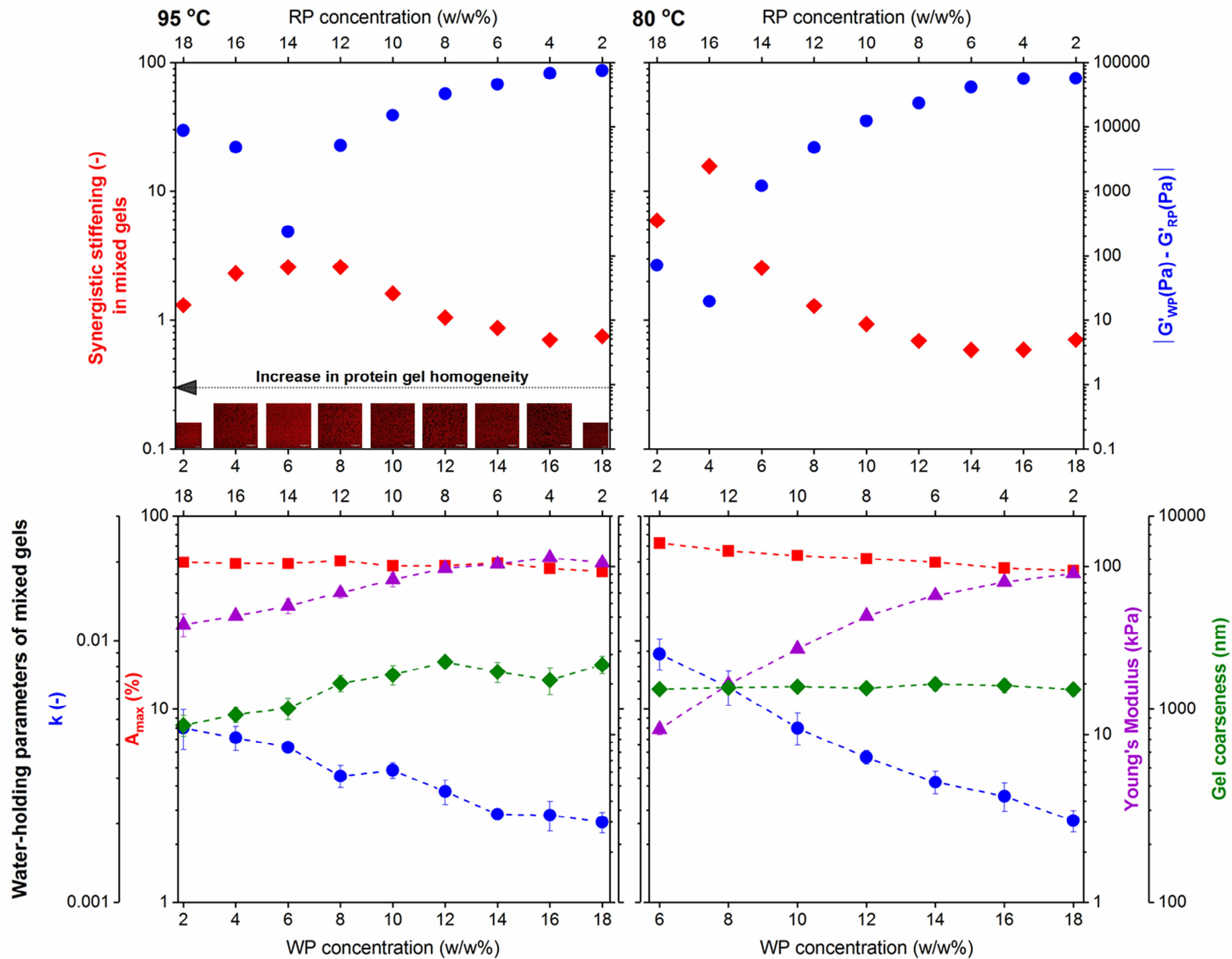
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