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Characterization of ethyl cellulose and beeswax oleogels and their suitability as fat replacers in healthier lipid pâtés development

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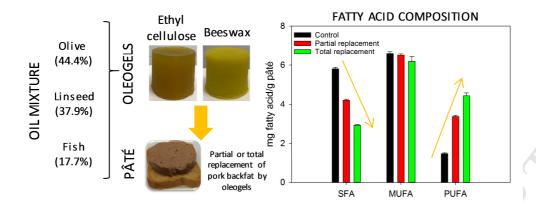
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