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Rheological, micro-structural and sensorial properties of camel milk yogurt as influenced by gelatin

Priti Mudgil, Balsam Jumah, Fathalla Hamed, Mudasir Ahmed, Sajid Magsood

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3	Priti Mudgil ¹ , Balsam Jumah ¹ , Fathalla Hamed ² , Mudasir Ahmed ¹ and Sajid Maqsood ¹ *
4	
5	¹ Food Science Department, College of Food and Agriculture, United Arab Emirates University,
6	Al-Ain, 15551, United Arab Emirates.
7	² Department of Physics, College of Science, United Arab Emirates University, Al-Ain, 15551,
8	United Arab Emirates.
9 10	
11	*Corresponding author:
12	Sajid Maqsood
13	Food Science Department
14	College of Food and Agriculture, United Arab Emirates University, UAEU
15	Tel: +971 37134519
16	Fax: +971 37675336
17	Email: sajid.m@uaeu.ac.ae
18 19	

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