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Structure and property changes of the maltose-glycated caseinate prepared through the Maillard reaction in an ionic liquid medium

Wei Xu, Xin-Huai Zhao



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4 Wei Xu, Xin-Huai Zhao*

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6 *Key Laboratory of Dairy Science, Ministry of Education, Northeast Agricultural University,*7 *150030 Harbin, PR China*

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* Corresponding author: zhaoxh@neau.edu.cn, xzhao63@sina.com.cn

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