## Journal Pre-proof

Emulsifying peptides from potato protein predicted by bioinformatics: Stabilization of fish oil-in-water emulsions

Food Hydrocolloids

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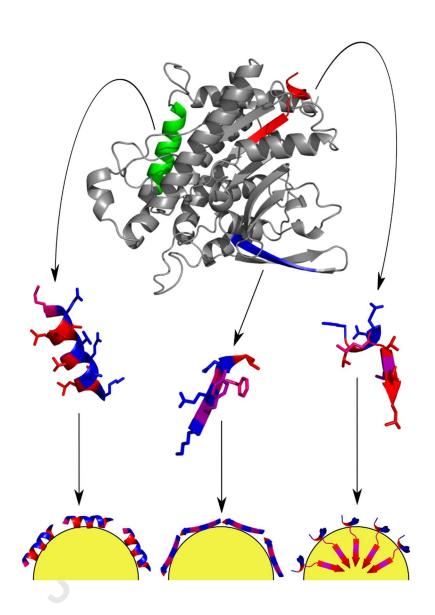
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