

Author's Accepted Manuscript

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PII: S2212-4292(17)30002-0
DOI: <http://dx.doi.org/10.1016/j.fbio.2017.05.002>
Reference: FBIO192

To appear in: *Food Bioscience*

Received date: 4 January 2017
Revised date: 26 April 2017
Accepted date: 9 May 2017

Cite this article as: Namfon Samsalee and Rungsinee Sothornvit, Effect of natural cross-linkers and drying methods on physicochemical and thermal properties of dried porcine plasma protein, *Food Bioscience* <http://dx.doi.org/10.1016/j.fbio.2017.05.002>

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Effect of natural cross-linkers and drying methods on physicochemical and thermal properties of dried porcine plasma protein

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