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Influence of acid hydrolysis and dialysis of κ -carrageenan on its ice recrystallization inhibition activity

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Highlights

Ice recrystallization inhibition activity decreases with decreasing molecular weight

Salt concentration influences ice recrystallization inhibition activity

Aggregation of κ -carrageenan helices reduces ice recrystallization inhibition activity

Small NaCl concentration increases ice recrystallization inhibition activity

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