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Physico-chemical and viscoelastic properties of high pressure homogenized lemon peel fiber fraction suspensions obtained after sequential pectin extraction

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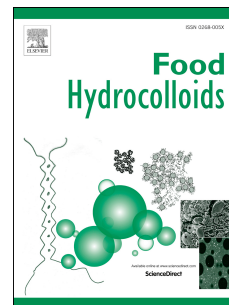
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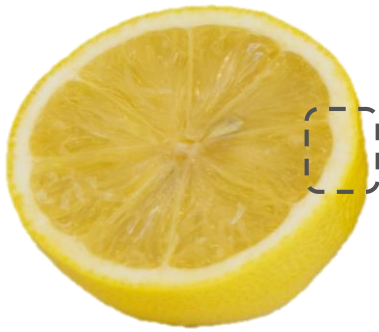
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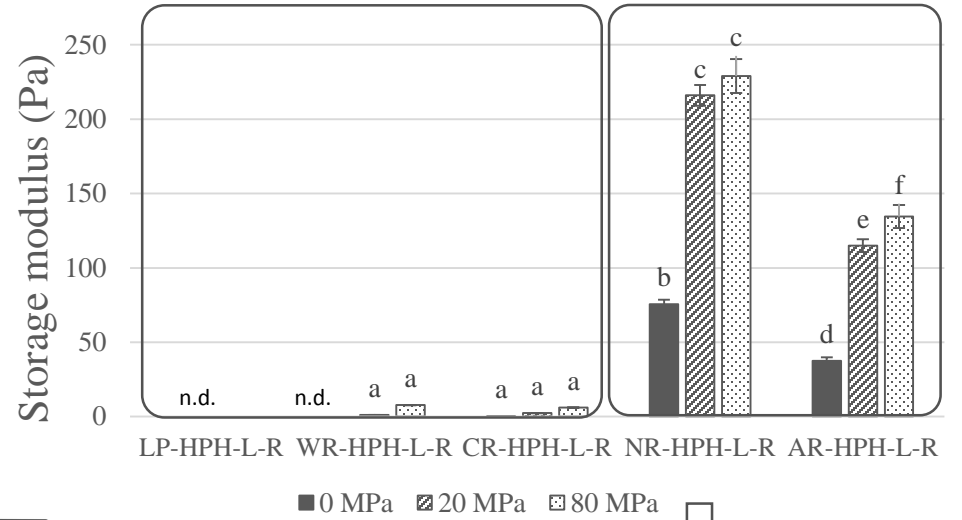
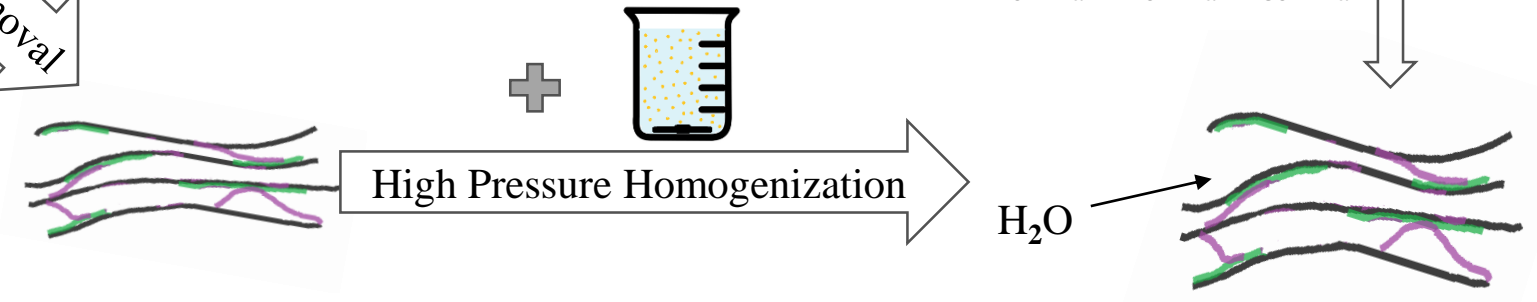
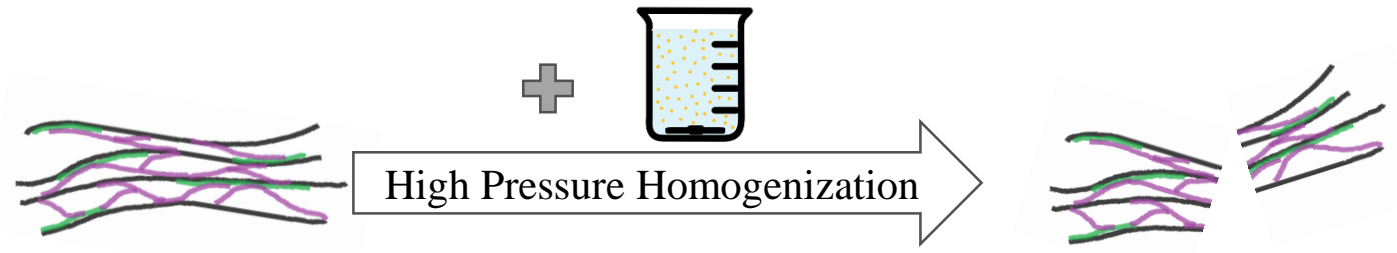
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No/moderate pectin removal
Extensive pectin removal



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