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Investigation of the fabrication and subsequent emulsifying capacity of potato protein isolate/k-carrageenan electrostatic complexes

Jonathan O'Sullivan, Daniel Kurukji, Ian Norton, Fotis Spyropoulos



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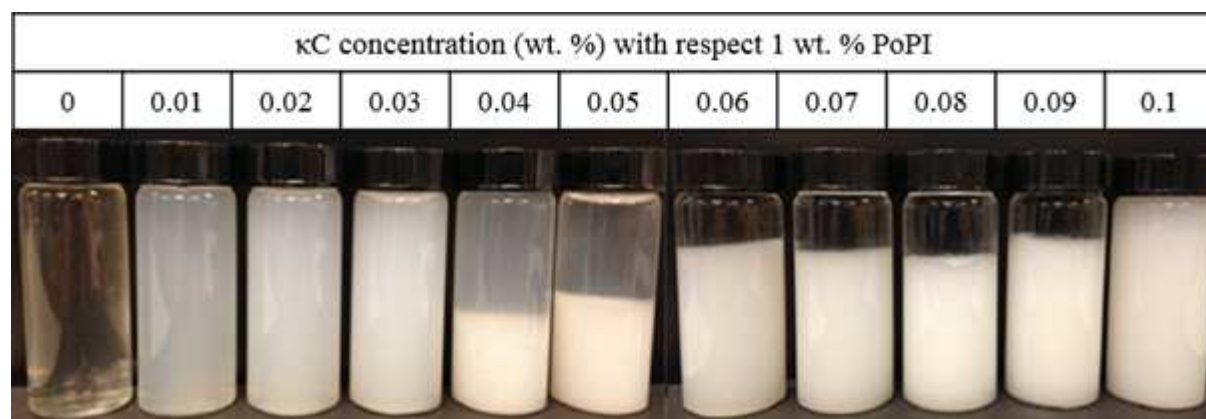
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