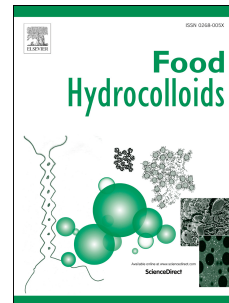


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Role of gel structure in controlling in vitro intestinal lipid digestion in whey protein emulsion gels

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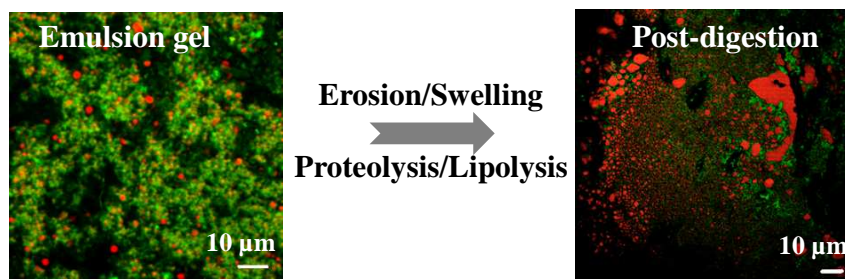
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