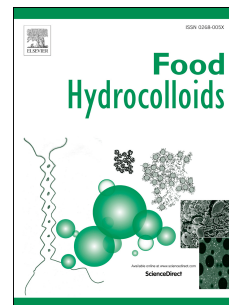


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Use of natural emulsifiers in model coffee creamers: Physical properties of quillaja saponin-stabilized emulsions

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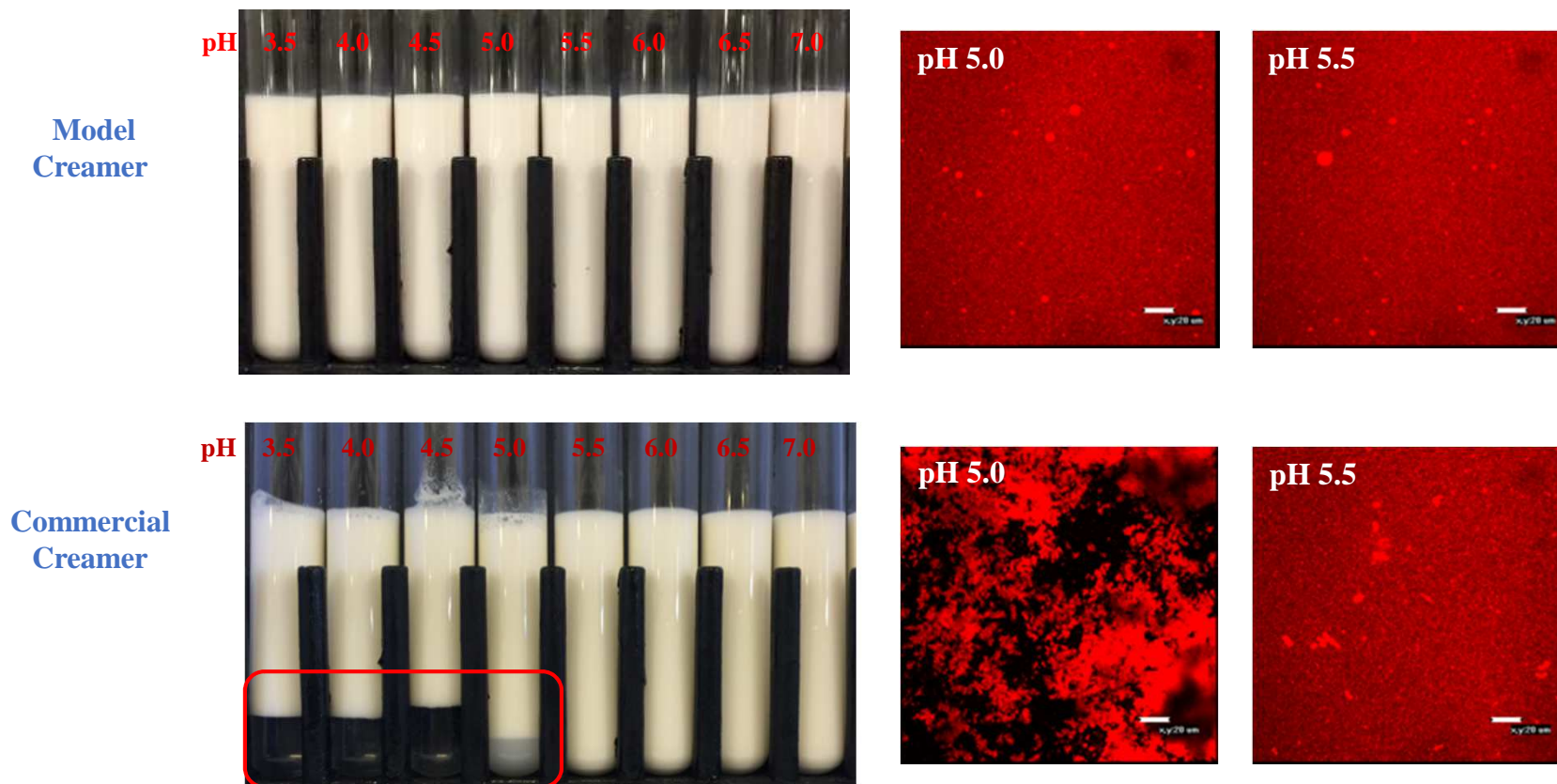
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Graphical Abstract

“Use of Natural Emulsifiers in Model Coffee Creamers: Physical Properties of Quillaja Saponin-stabilized Emulsions” by Chung *et al.*
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