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Multilayer emulsions as A STRATEGY for linseed oil microencapsulation: EFFECT OF PH and alginate concentration

Silvana A. Fioramonti , María J. Martinez , Ana M.R. Pilosof , Amelia C. Rubiolo , Liliana G. Santiago



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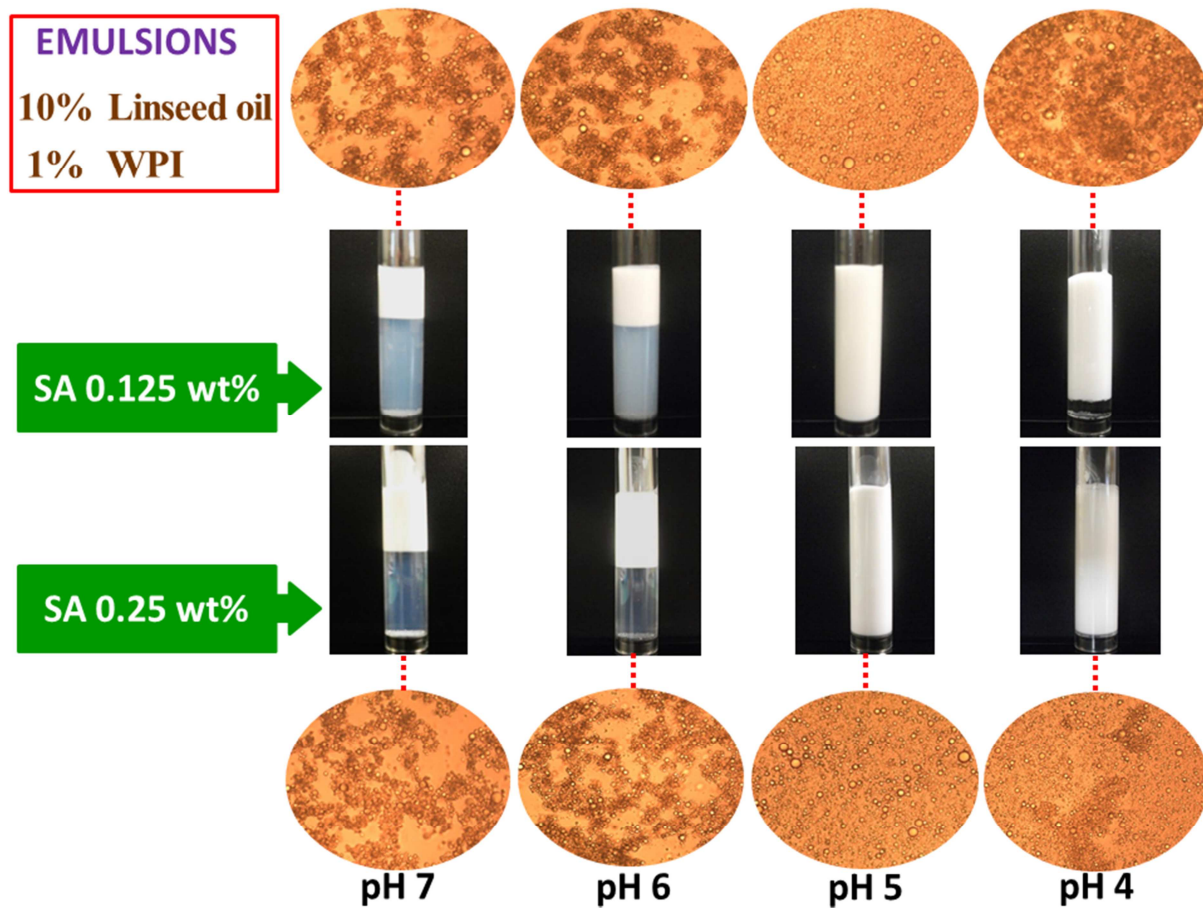
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