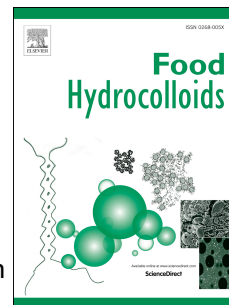


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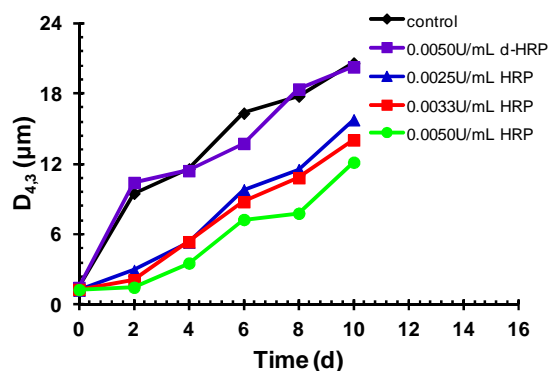
Graphical abstract

Emulsification properties of sugar beet pectin after modification with horseradish peroxidase

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