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Crosslinking agents effect on gelatins from carp and tilapia skins and in their biopolymeric films

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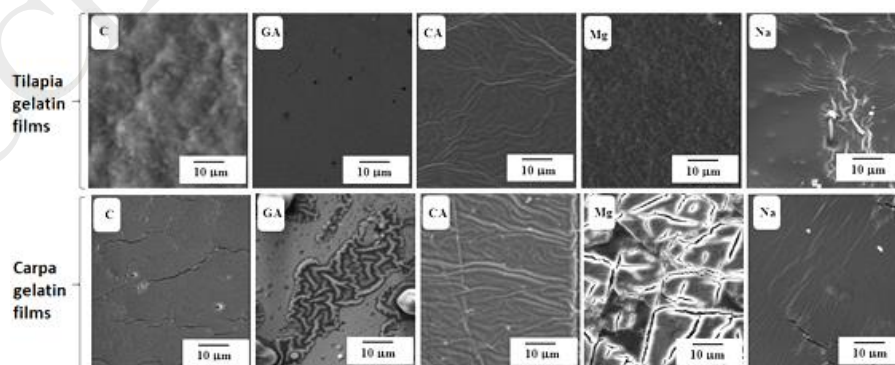
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Graphical abstract



SEM micrographs of pure and crosslinked gelatins films.
Legend: C= control (non-crosslinked); Na= NaCl; Mg= MgSO₄; CA= citric acid; GA= gallic acid.

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