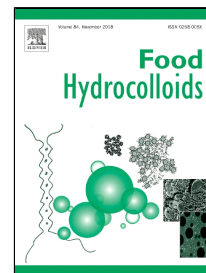


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Heat-induced gelation of egg yolk as a function of pH. Does the type of acid make any difference?

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