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Improvement of emulsifying properties of Brea gum by controlled thermal treatment

Virginia Castel, Amelia C. Rubiolo, Carlos R. Carrara

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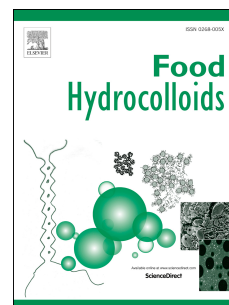
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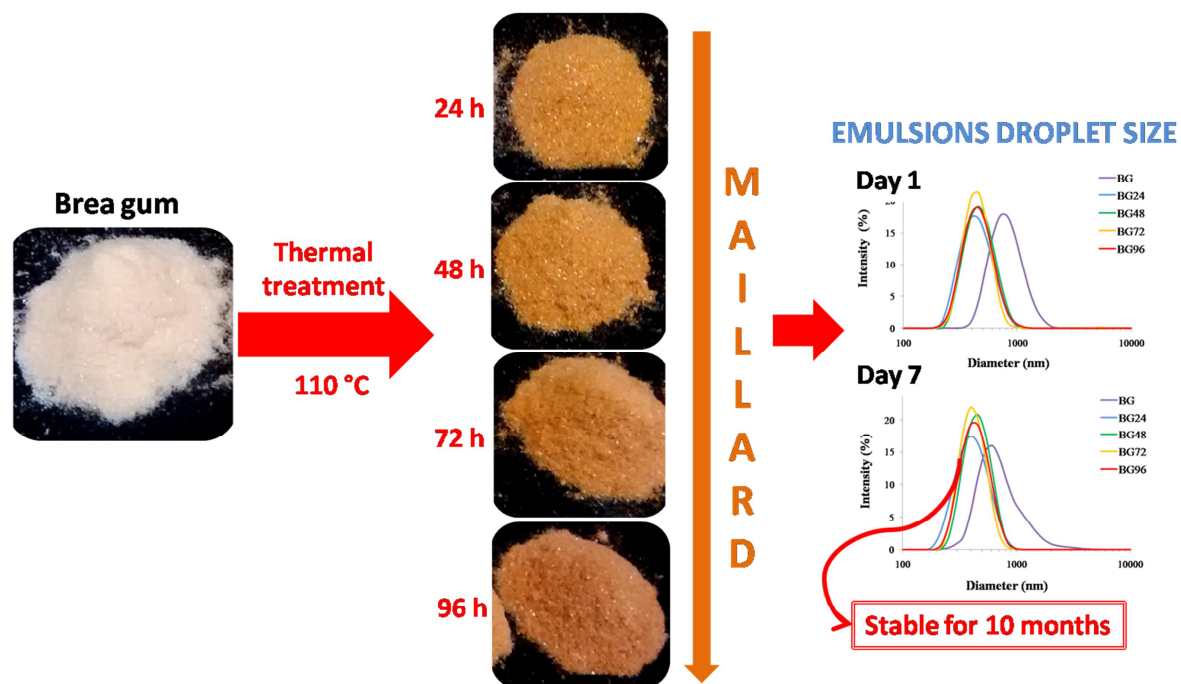
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