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Effect of gum arabic on the storage stability and antibacterial ability of β -lactoglobulin stabilized D-limonene emulsion

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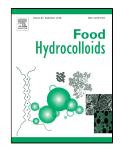
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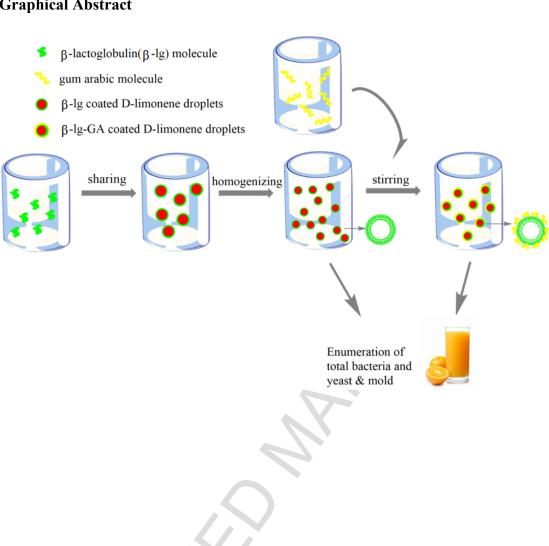
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