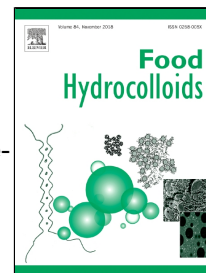


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Microencapsulation of gallic acid through the complex of whey protein concentrate-pectic polysaccharide extracted from *Ulmus davidiana*

Yu-Ra Choi, Yoon Hyuk Chang

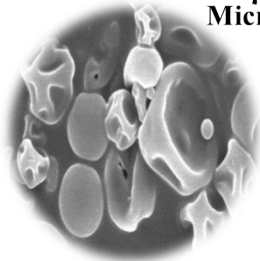
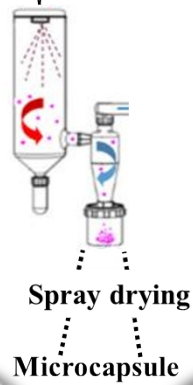
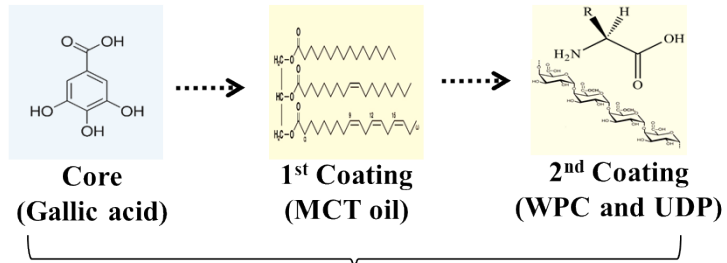


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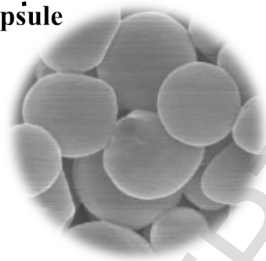
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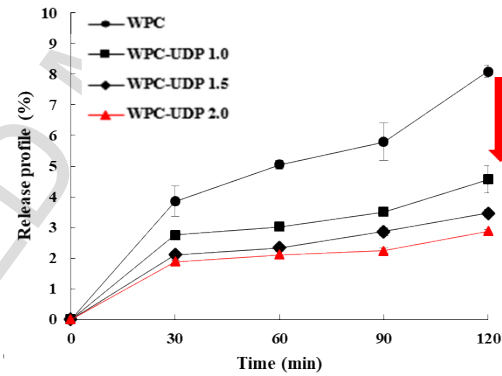
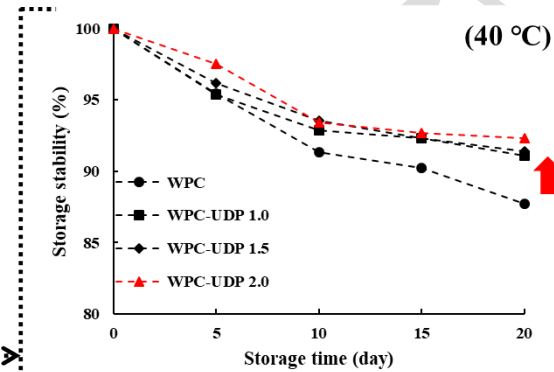
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Microcapsule coated with only WPC



Microcapsule coated with WPC-UDP complex



Storage stability ↑  
Gallic acid release ↓  
Microcapsule coated with  
WPC-UDP complex

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