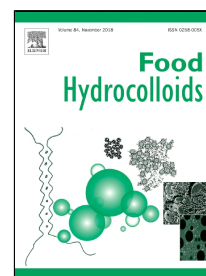


# Accepted Manuscript

Functional properties of soy protein isolate edible films as affected by rapeseed oil concentration

Sabina Galus



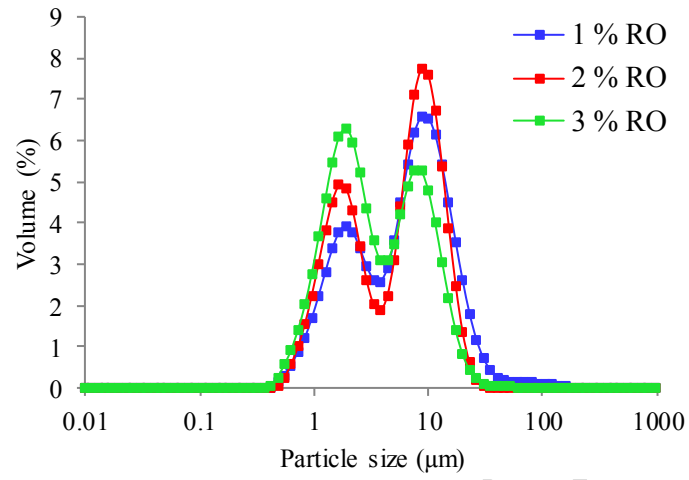
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## Graphical abstract

SPI  
+  
GLY  
+  
Rapeseed oil (RO)



Emulsion films  
with  
improved  
barrier and  
sorption properties

ACCEPTED MANUSCRIPT

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