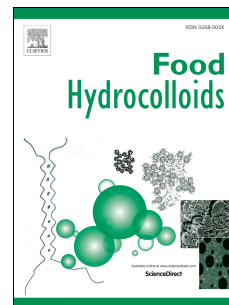


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Physicochemical properties of dietary fibers extracted from gluten-free sources: Quinoa (*Chenopodium quinoa*), amaranth (*Amaranthus caudatus*) and millet (*Panicum miliaceum*)

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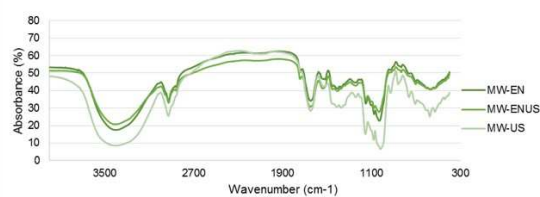
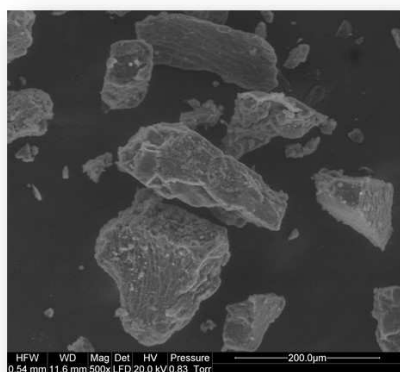
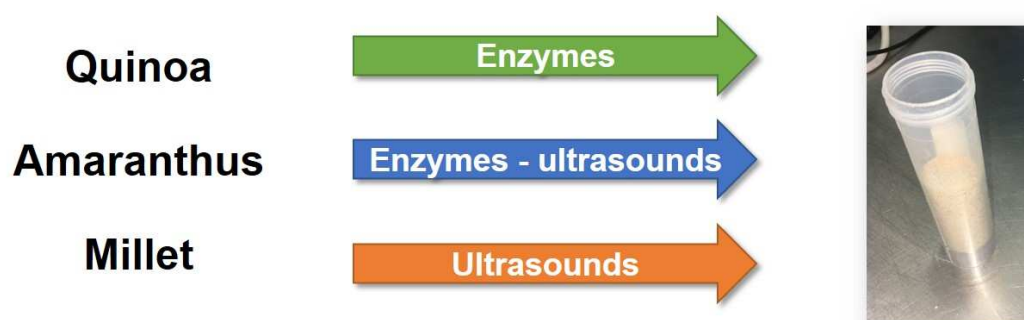
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