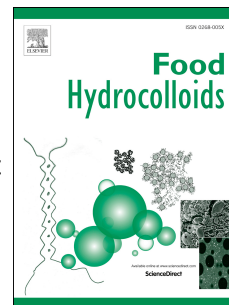


# Accepted Manuscript

Tribo-rheometry behaviour and gel strength of  $\kappa$ -carrageenan and gelatin solutions at concentrations, pH and ionic conditions used in dairy products

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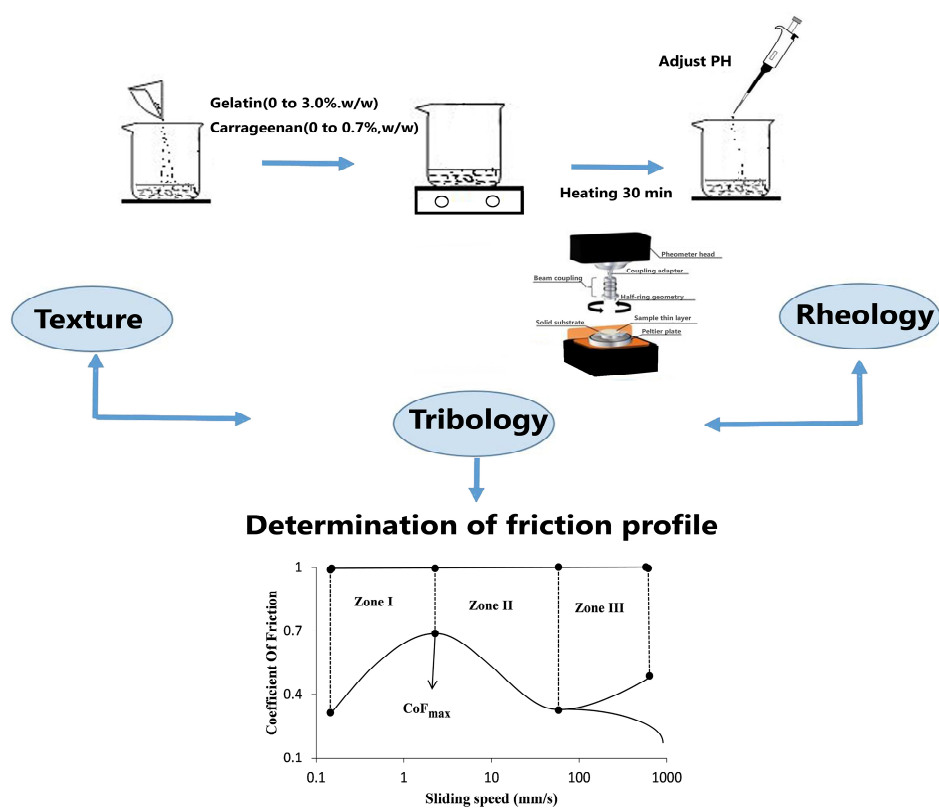
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