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Fabrication and characterization of quercetin loaded almond gum-shellac nanoparticles prepared by antisolvent precipitation

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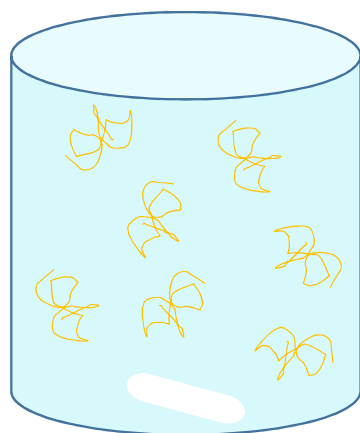
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Shellac and quercetin
in ethanol

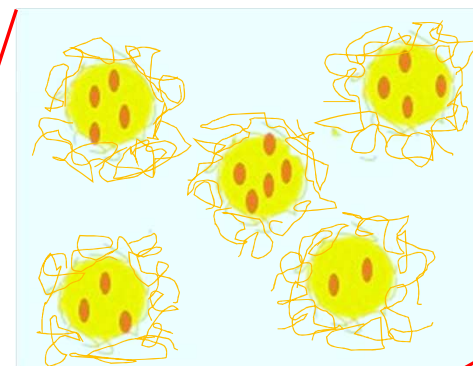


Almond gum

Solvent evaporation



Quercetin loaded nanoparticles



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