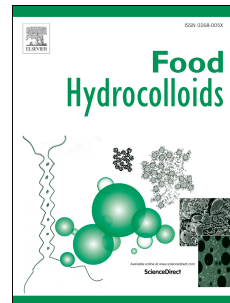


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Sodium caseinate-corn starch hydrolysates conjugates obtained through the Maillard reaction as stabilizing agents in resveratrol-loaded emulsions

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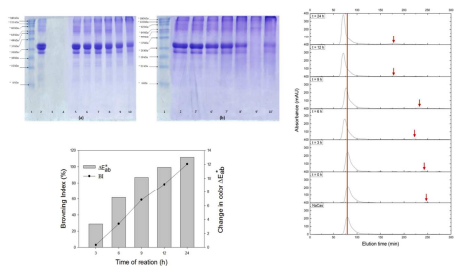
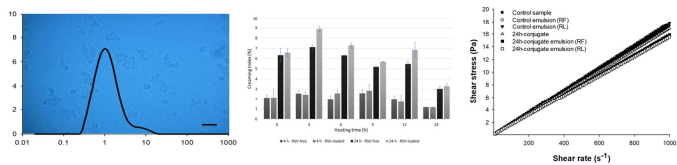
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Maillard-glycated protein-polysaccharide conjugates**Emulsion formation****Emulsion properties**

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