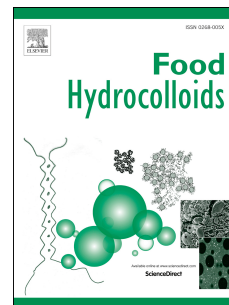


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Influences of the different chemical components of sugar beet pectin on the emulsifying performance of conjugates formed between sugar beet pectin and whey protein isolate

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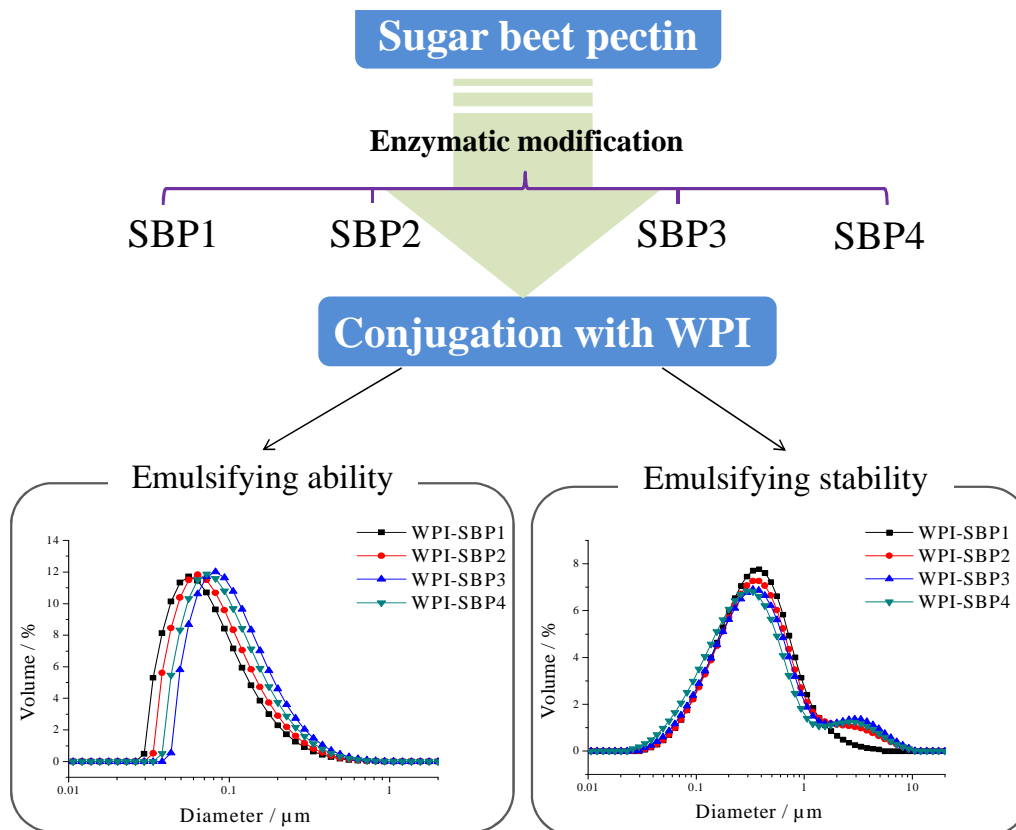
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