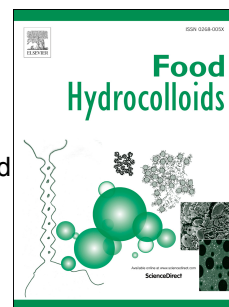


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Effect of pH and salts on microstructure and viscoelastic properties of lemon peel acid insoluble fiber suspensions upon high pressure homogenization

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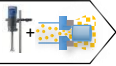
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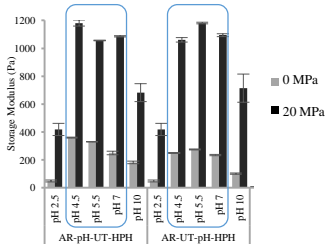


Extensive
pectin extraction



Optimal
viscoelastic properties

pH 4.5-pH 7



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