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Synergistic and antagonistic effects of plant and dairy protein blends on the physicochemical stability of lycopene-loaded emulsions

A.Kacie K.H.Y. Ho, Karin Schroën, M. Fernanda Martín-González, Claire C. Berton-Carabin



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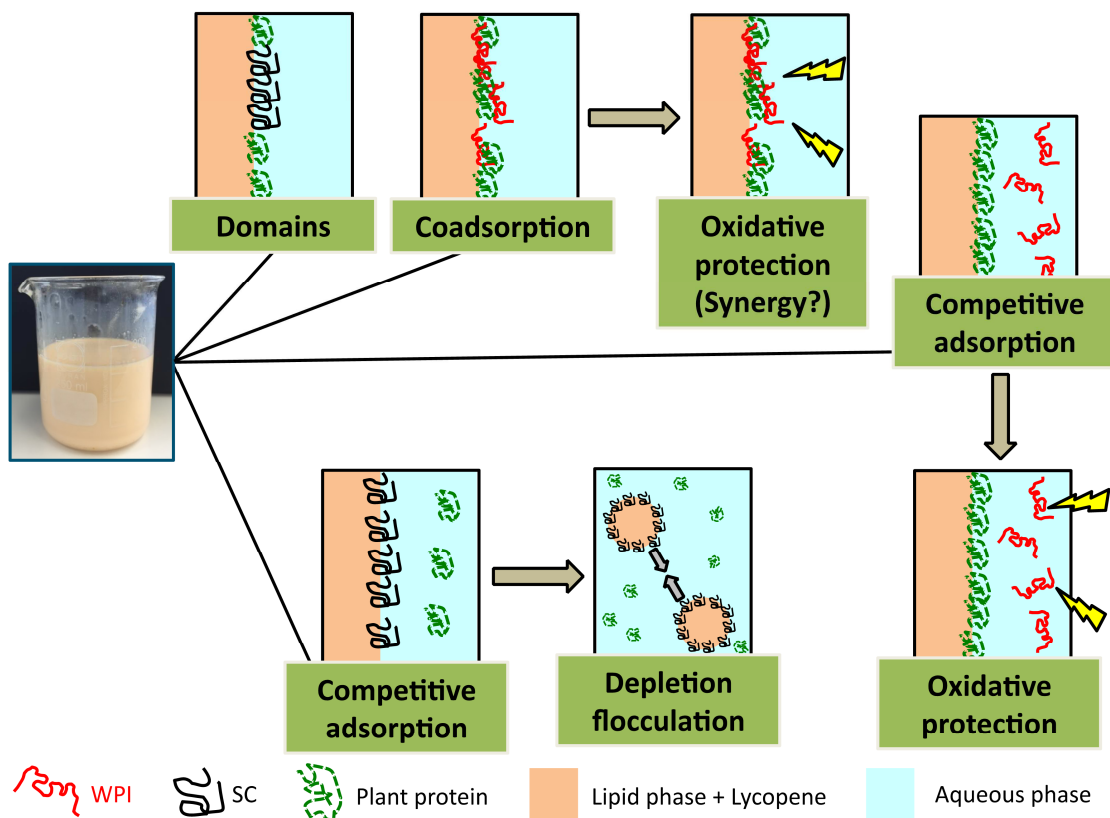
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