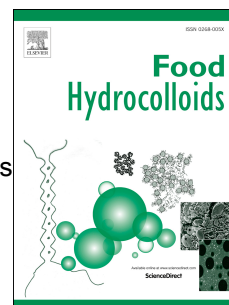


# Accepted Manuscript

Physical and oxidative stability of functional avocado oil high internal phase emulsions collaborative formulated using citrus nanofibers and tannic acid

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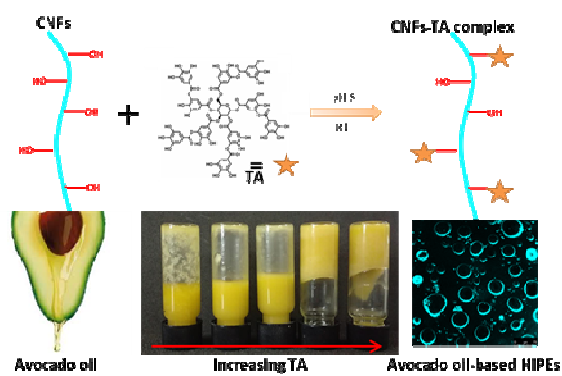
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