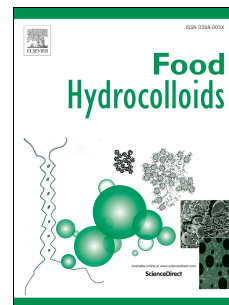


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Heat-induced gelation of aqueous micellar casein suspensions as affected by globular protein addition

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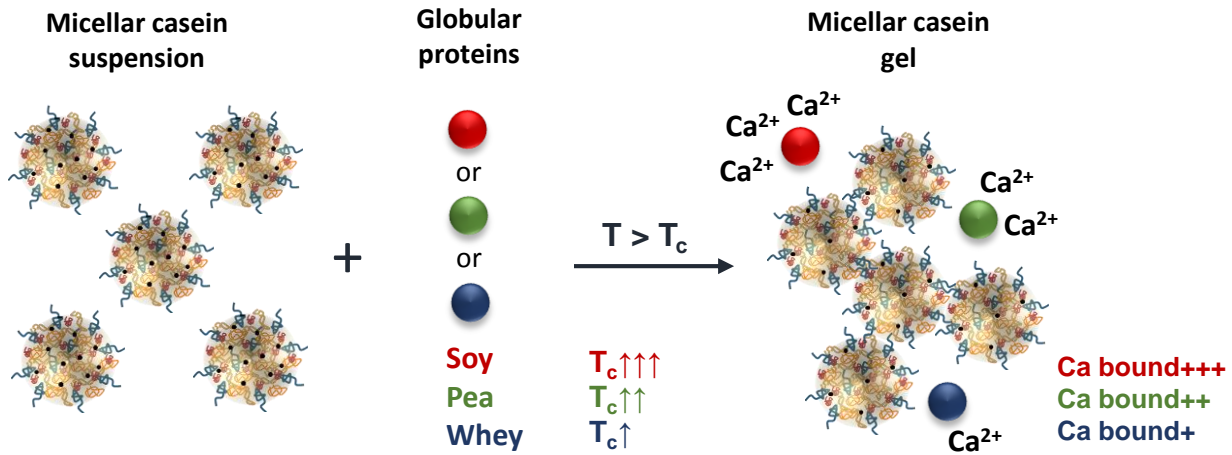
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T_c = Critical temperature of gelation

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