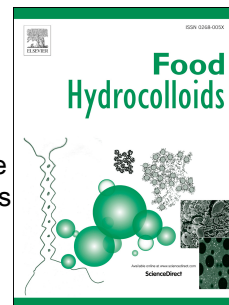


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Physicochemical, textural, rheological and microstructural properties of protein isolate gels produced from European eel (*Anguilla anguilla*) by heat-induced gelation process

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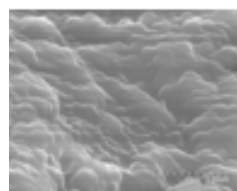
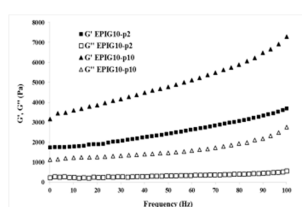
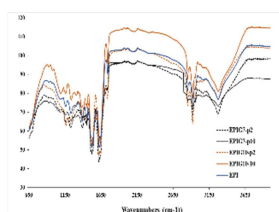
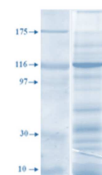
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European eel protein

isolate gel (EPIG)



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