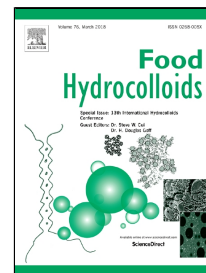


Accepted Manuscript

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PII: S0268-005X(17)30489-7
DOI: 10.1016/j.foodhyd.2017.12.025
Reference: FOOHYD 4201
To appear in: *Food Hydrocolloids*
Received Date: 24 March 2017
Revised Date: 30 November 2017
Accepted Date: 17 December 2017

Please cite this article as: Gal Sason, Amos Nussinovitch, Characterization of κ -carrageenan gels immersed in ethanol solutions, *Food Hydrocolloids* (2017), doi: 10.1016/j.foodhyd.2017.12.025

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