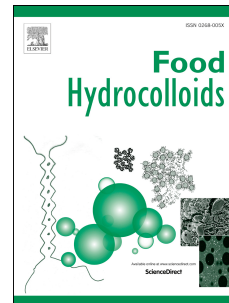


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The phase properties of soy protein and wheat gluten in a blend for fibrous structure formation

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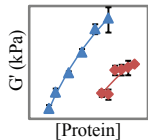
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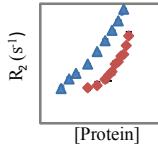
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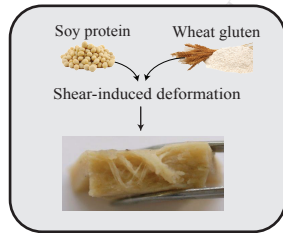
Polymer blending law



Phase behavior



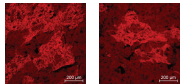
Rheology



Phase volume

Water distribution

Spatial distribution



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