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Influence of flaxseed gum and NaCl concentrations on the stability of oil-in-water emulsions

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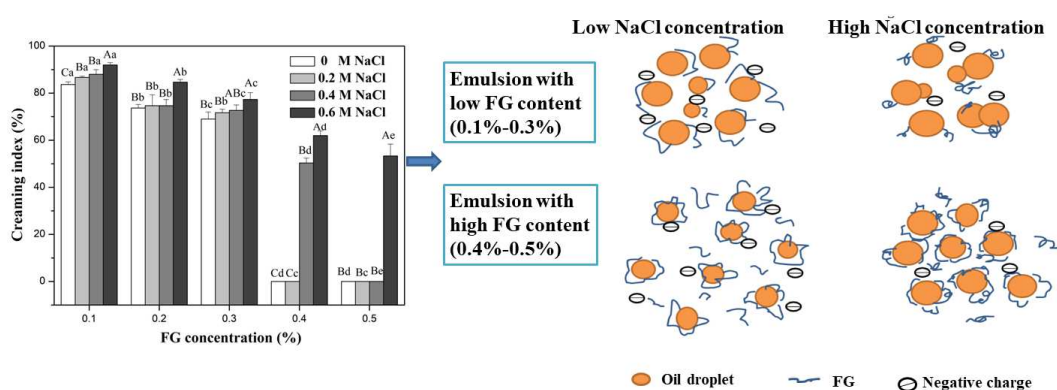
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