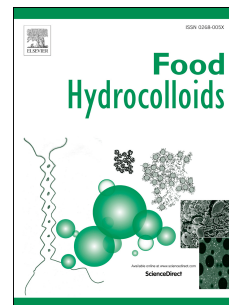


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Low methoxyl pectin gelation under alkaline conditions and its rheological properties:
Using NaOH as a pH regulator

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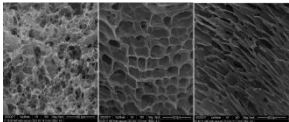
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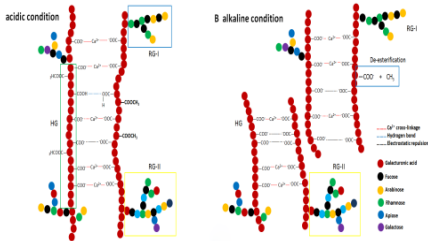
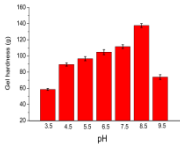
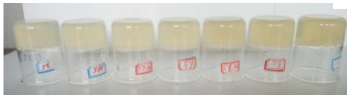
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