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Double emulsion followed by complex coacervation as a promising method for protection of black raspberry anthocyanins

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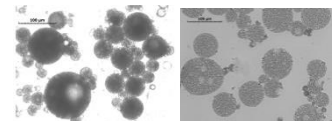
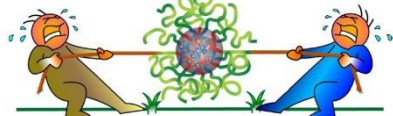
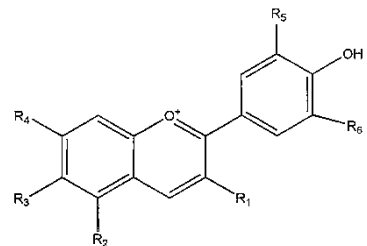
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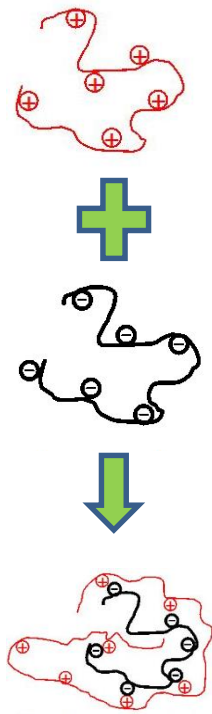
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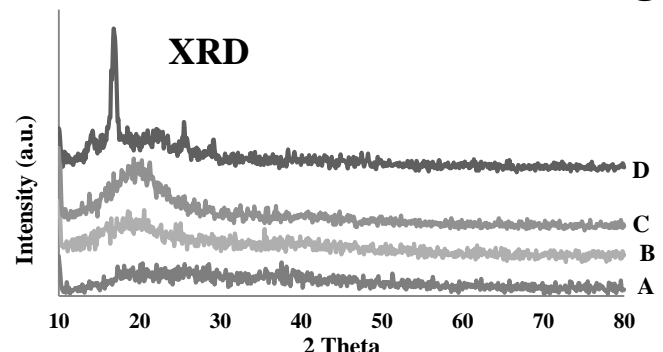
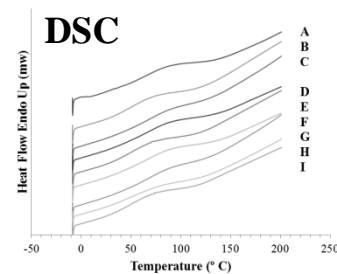
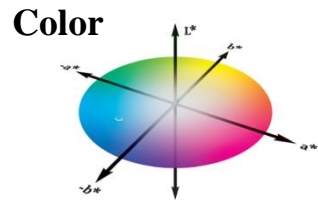
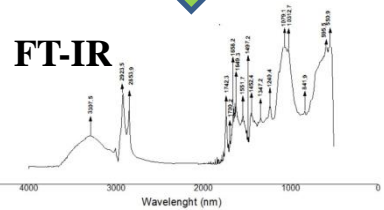
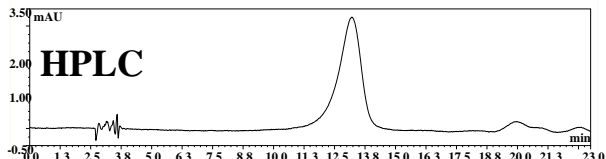
Extraction of anthocyanins



In vitro click



Complex Coacervation (Gelatin/Gum Arabic)



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