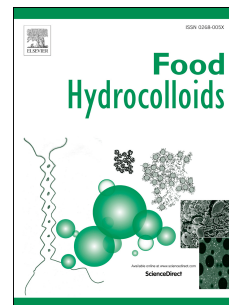


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Covalent conjugation of bovine serum albumin and sugar beet pectin through Maillard reaction/laccase catalysis to improve the emulsifying properties

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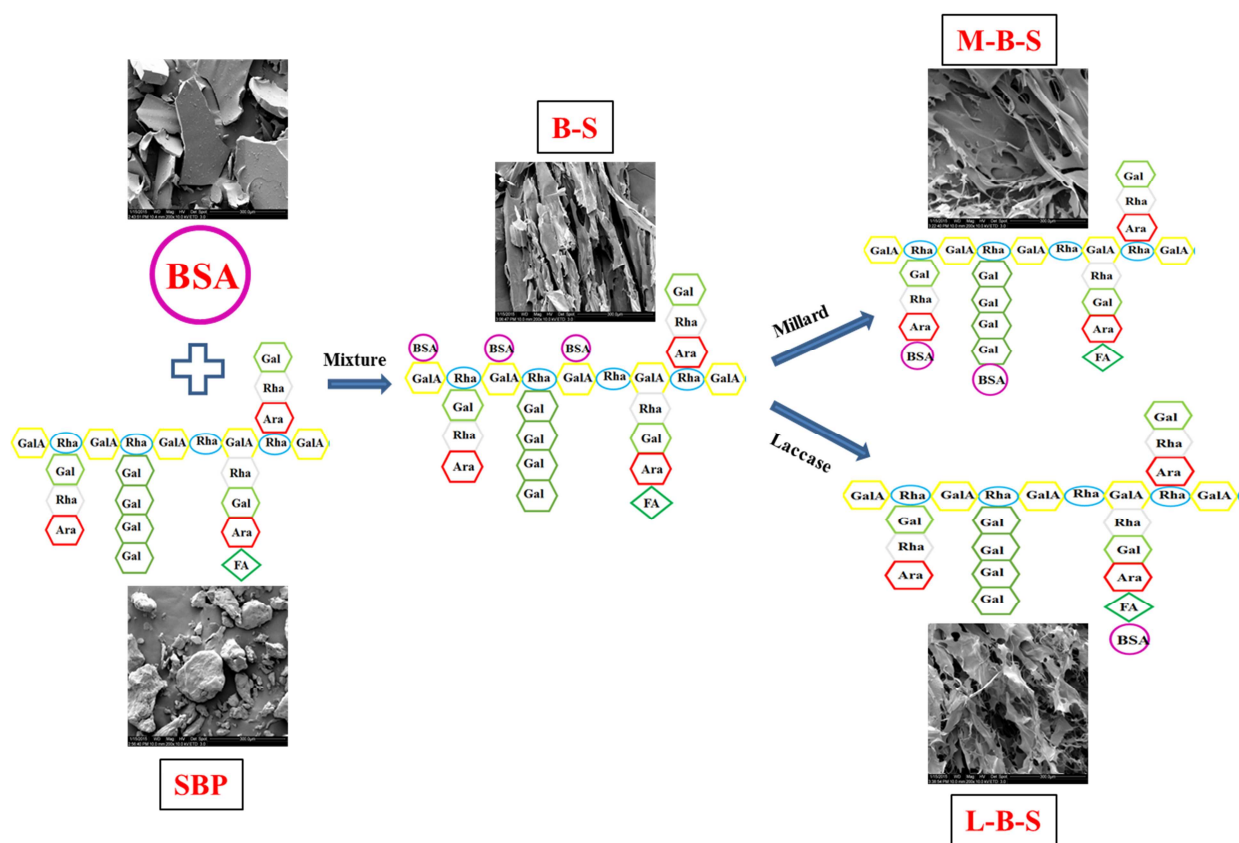
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