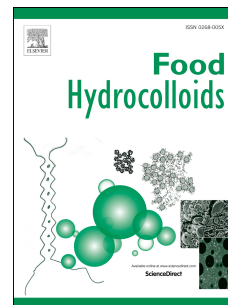


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The influence of rice protein content and mixed stabilizers on textural and rheological properties of jasmine rice pudding

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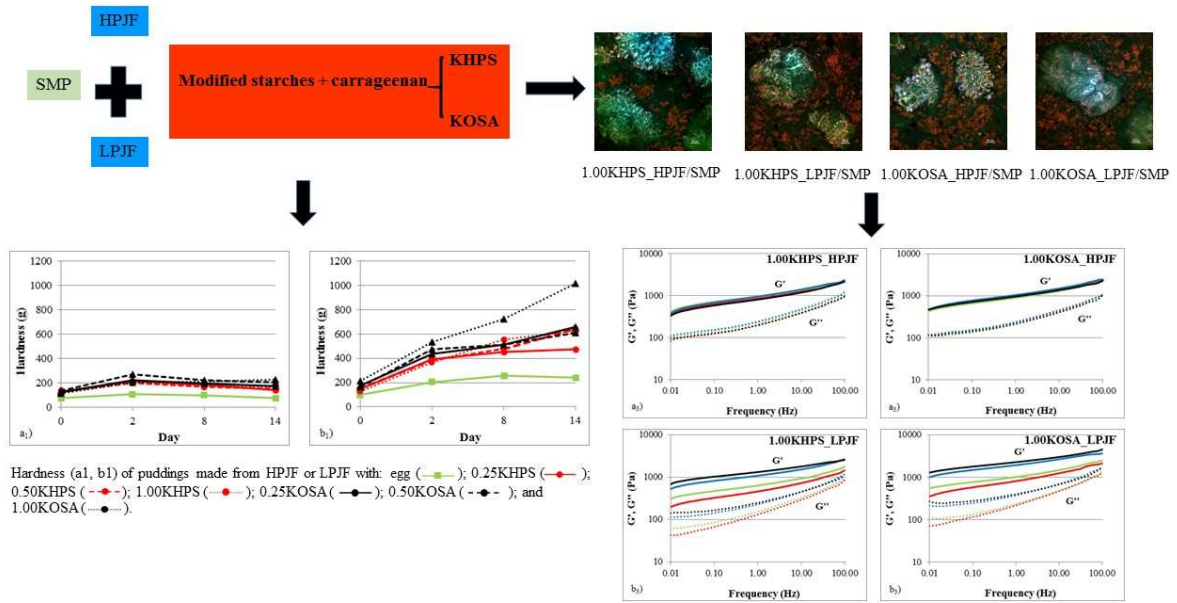
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