

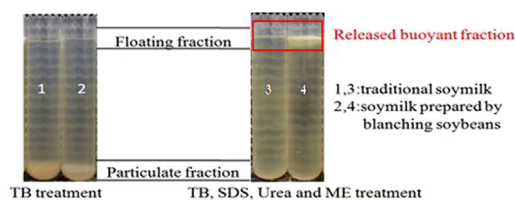
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Characterization of particles in soymilks prepared by blanching soybeans and traditional method: A comparative study focusing on lipid-protein interaction

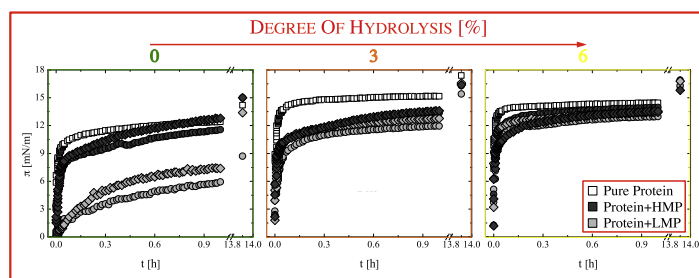
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**Impact of enzymatic hydrolysis on the interfacial rheology of whey protein/pectin interfacial layers at the oil/water-interface**

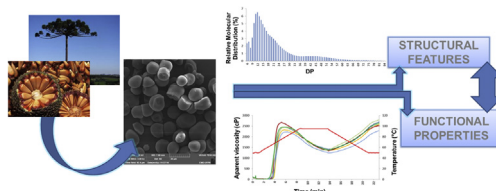
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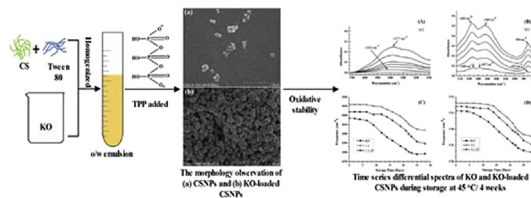
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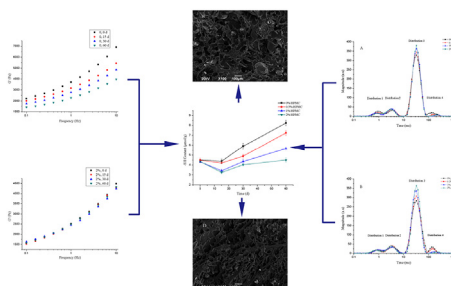
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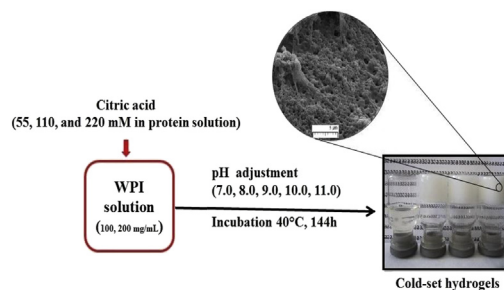
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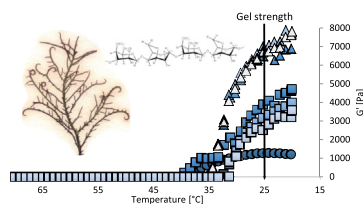
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