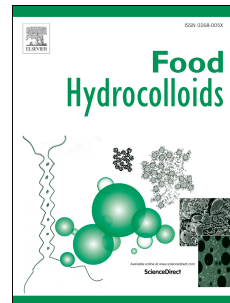


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Inhibition of lipid oxidation in nanoemulsions and filled microgels fortified with omega-3 fatty acids using casein as a natural antioxidant

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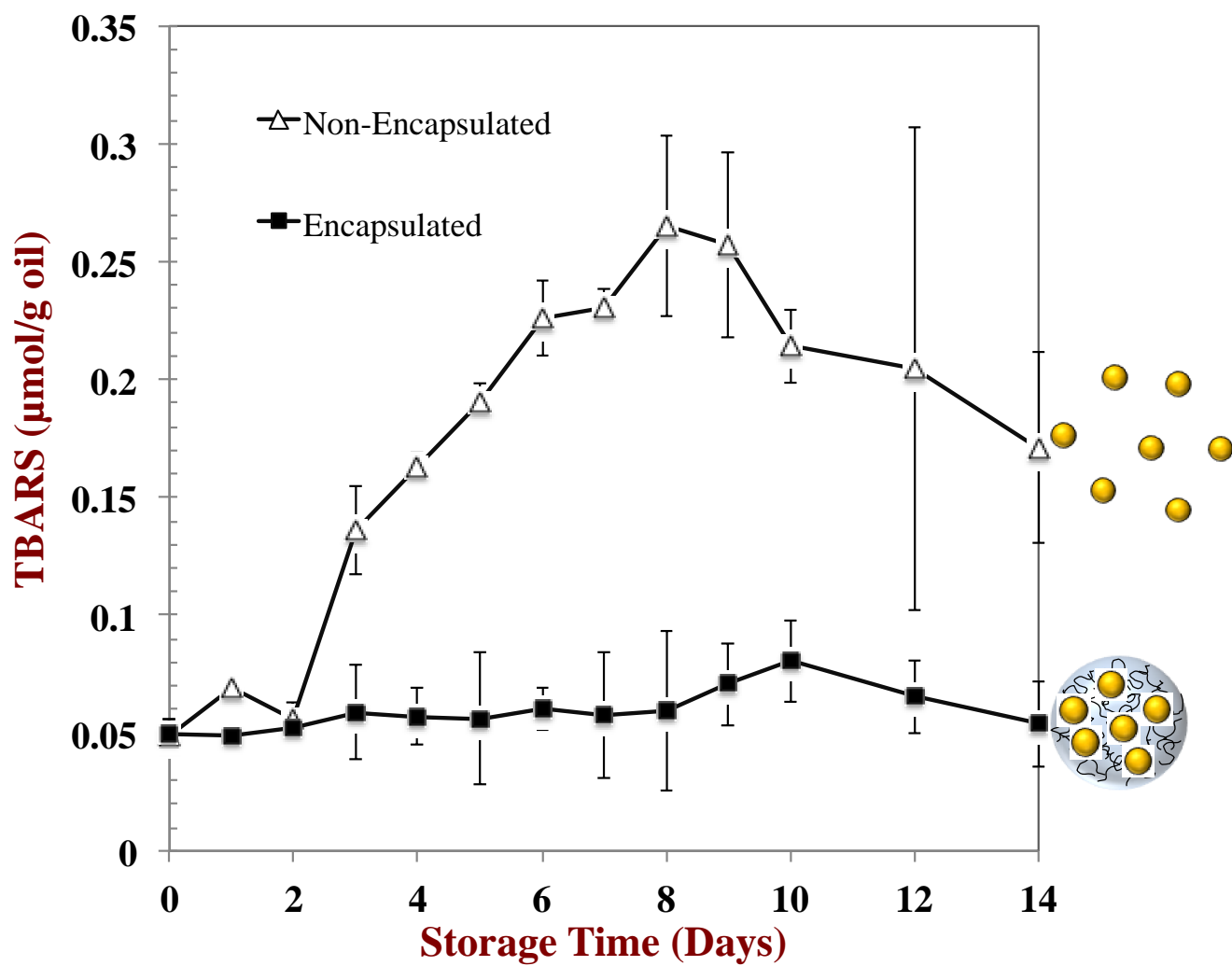
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Graphical Abstract

“Influence of casein on the oxidation stability of omega-3 nanoemulsions and hydrogel beads: Antioxidation effects of casein”



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