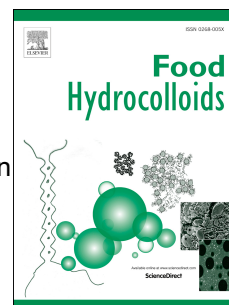


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The effects of calcium chloride on the gel properties of porcine myosin–κ-carrageenan mixtures

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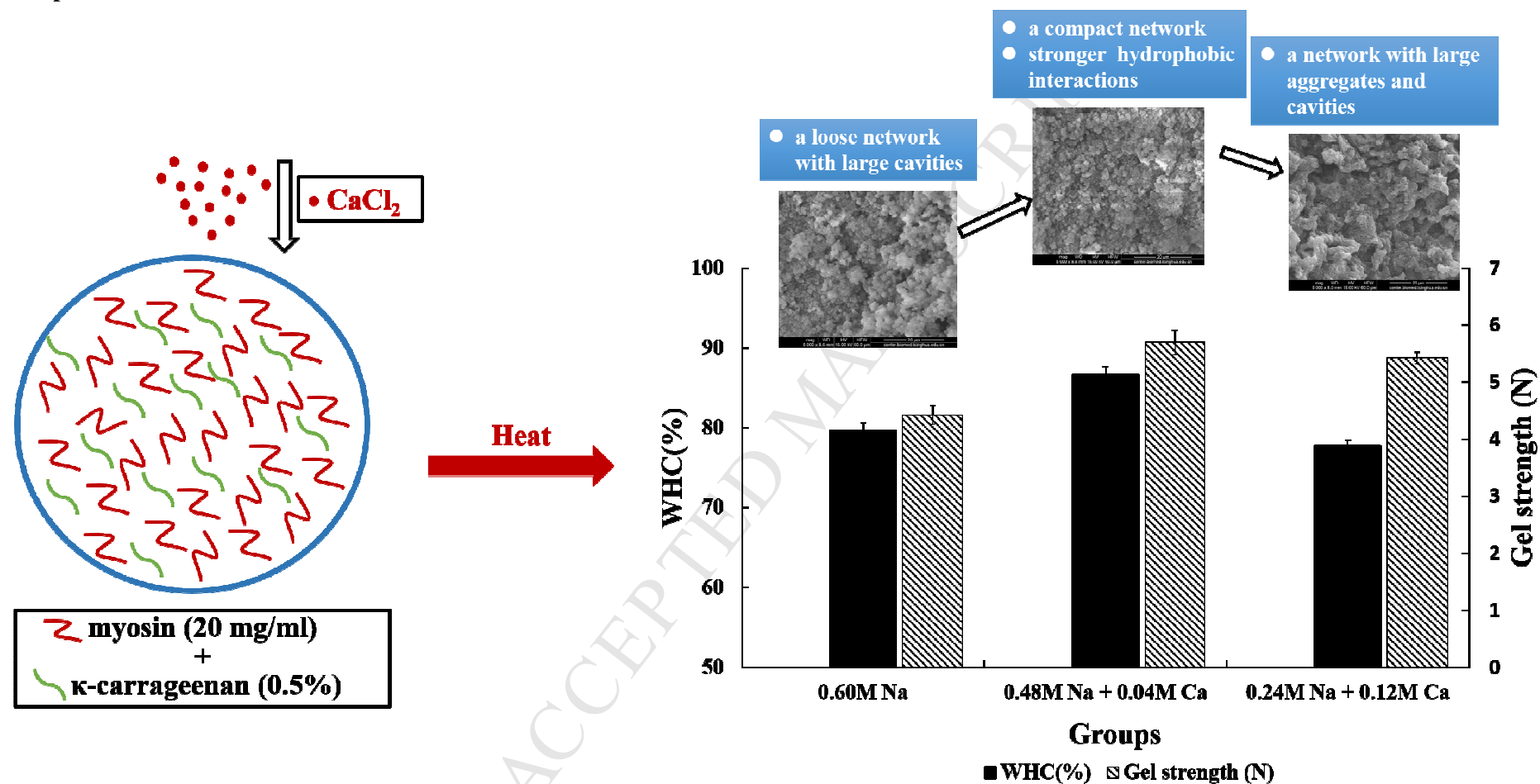
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Graphic Abstract



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