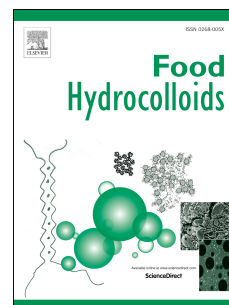


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Evaluation of cation-facilitated pectin-gel properties: Cryo-SEM visualisation and rheological properties

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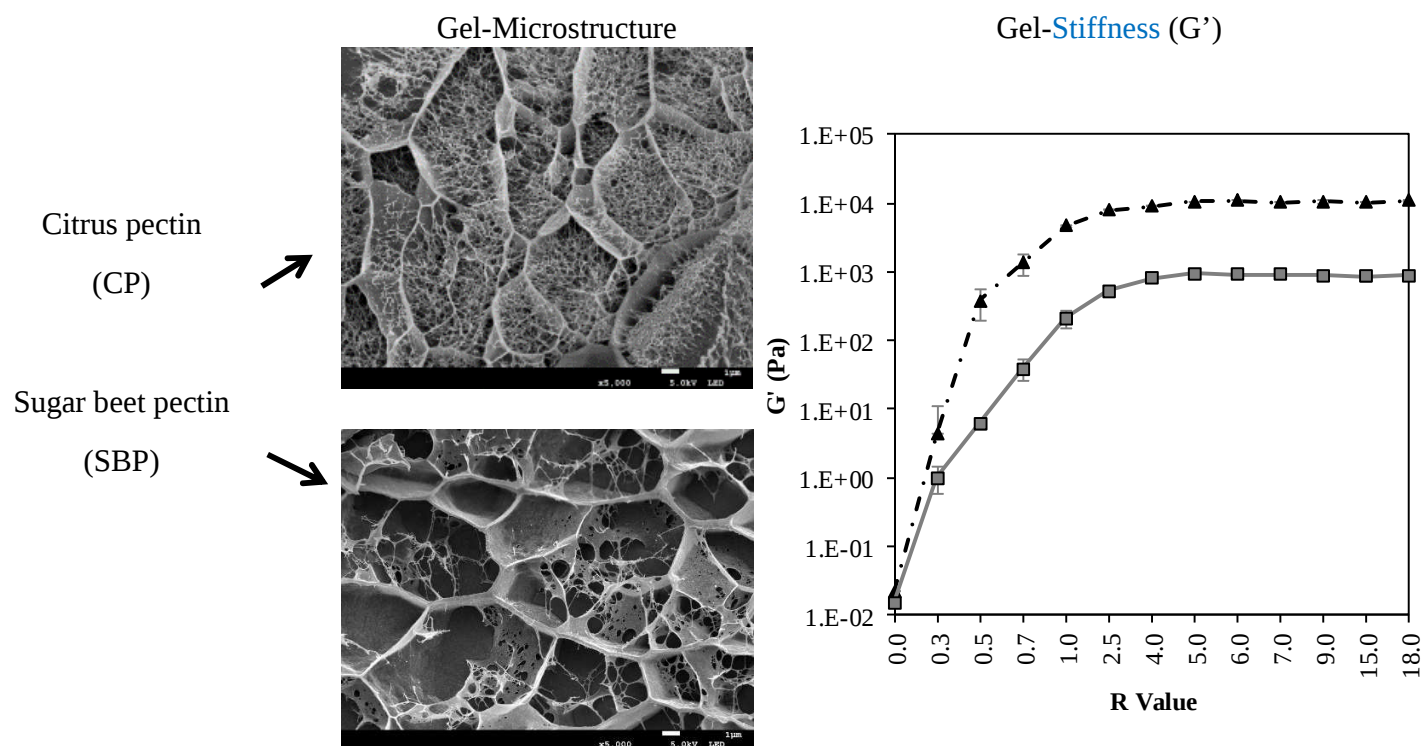
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Ca^{2+} -mediated pectin gels

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