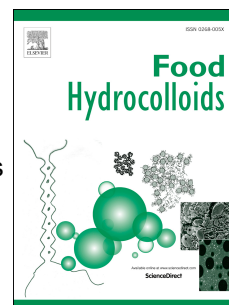


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Influence of the degree of esterification on the emulsifying performance of conjugates formed between whey protein isolate and citrus pectin

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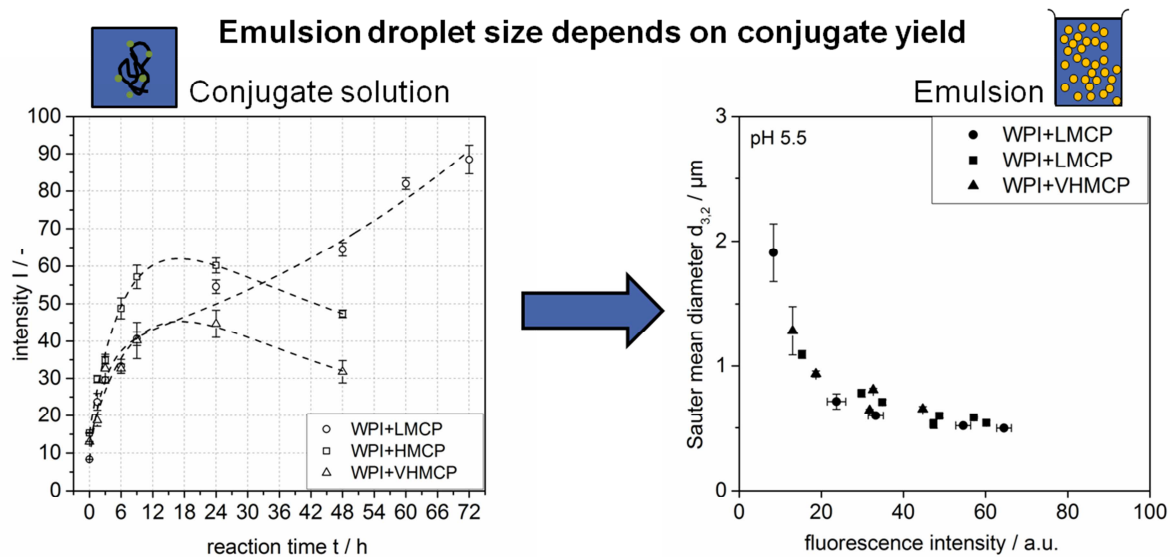
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