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Interfacial structures of whey protein isolate (WPI) and lactoferrin on hydrophobic surfaces in a model system monitored by quartz crystal microbalance with dissipation (QCM-D) and their formation on nanoemulsions

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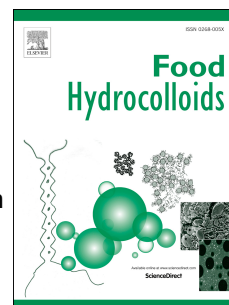
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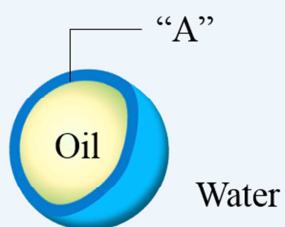
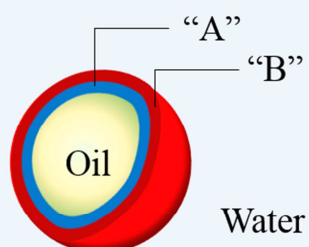
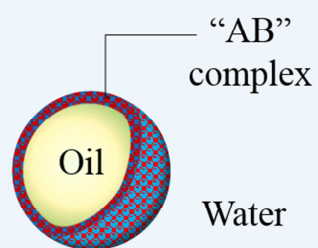
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**Types of Interfacial Structures****(a) Mono-layer****(b) Bi-layer****(c) Mixed layer**

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