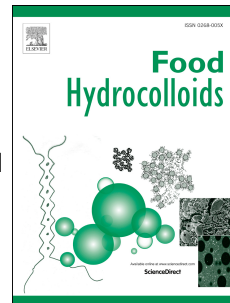


# Accepted Manuscript

Effect of different combinations of glycerol and/or trehalose on physical and structural properties of whey protein concentrate-based edible films

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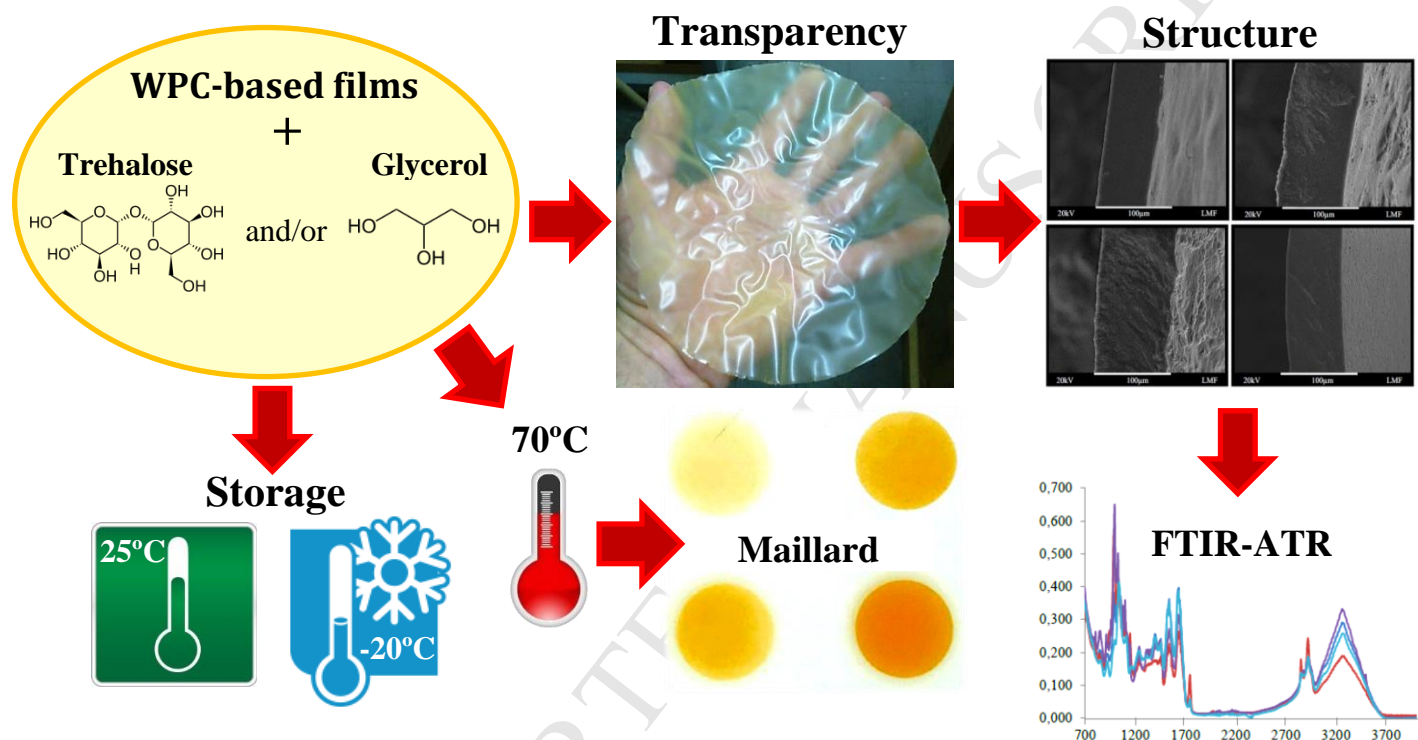
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## Graphical Abstract



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