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Physicochemical Properties, Rheological Behavior and Morphology of Pectin-Pea Protein Isolate Mixtures and Conjugates in Aqueous System and Oil in Water Emulsion

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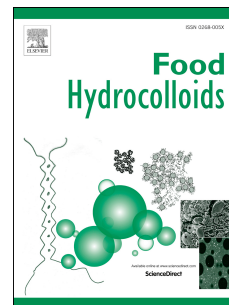
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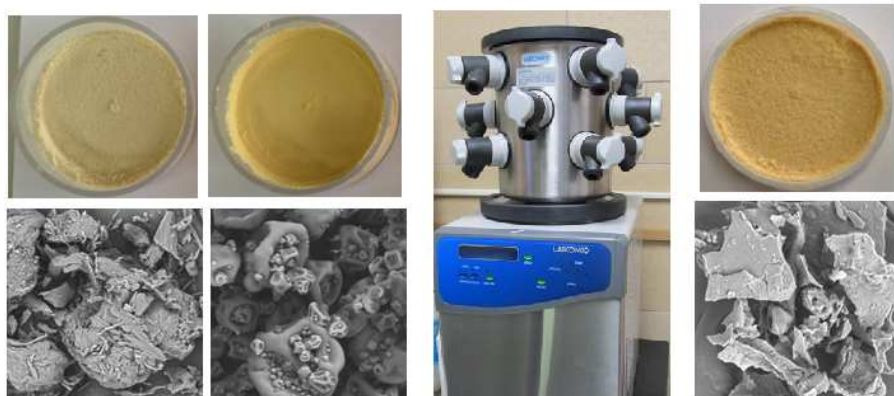
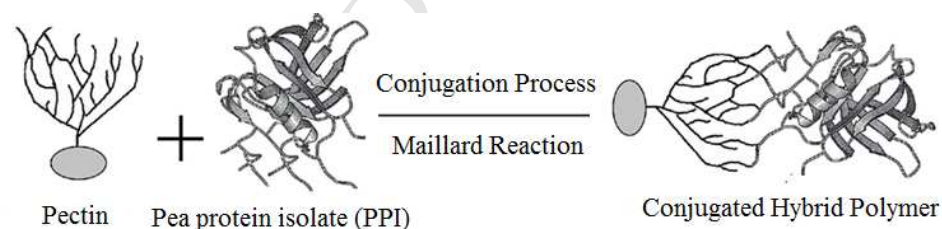
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