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Stability properties of different fenugreek galactomannans in emulsions prepared by high-shear and ultrasonic method

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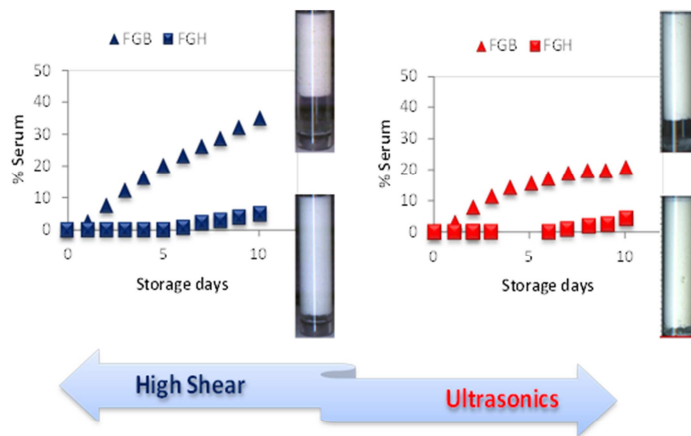
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Fenugreek gums: FGB: with protein, unpurified  
FGH: purified without any protein

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