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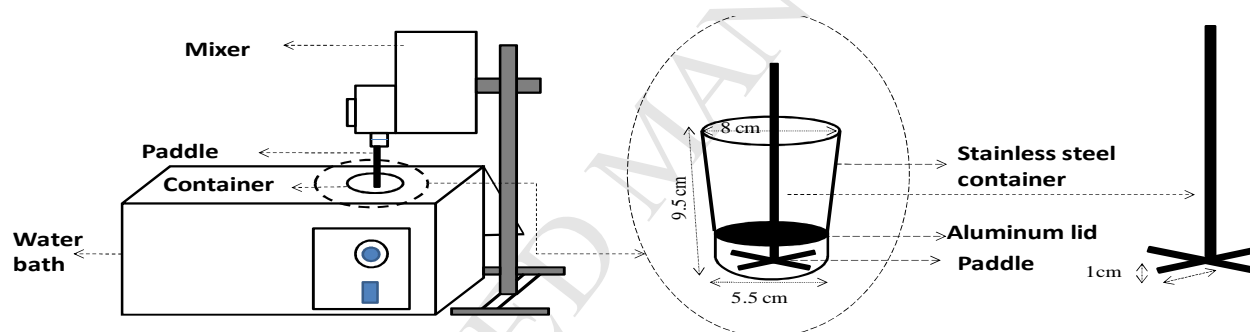
Physicochemical and textural properties of corn starch gels: effect of mixing speed and time

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Schematic representation for preparation of corn starch paste.

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