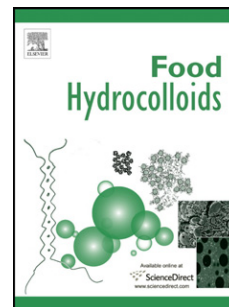


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Incorporation of vitamin E into chitosan and its effect on the film forming solution (viscosity and drying rate) and the solubility and thermal properties of the dried film

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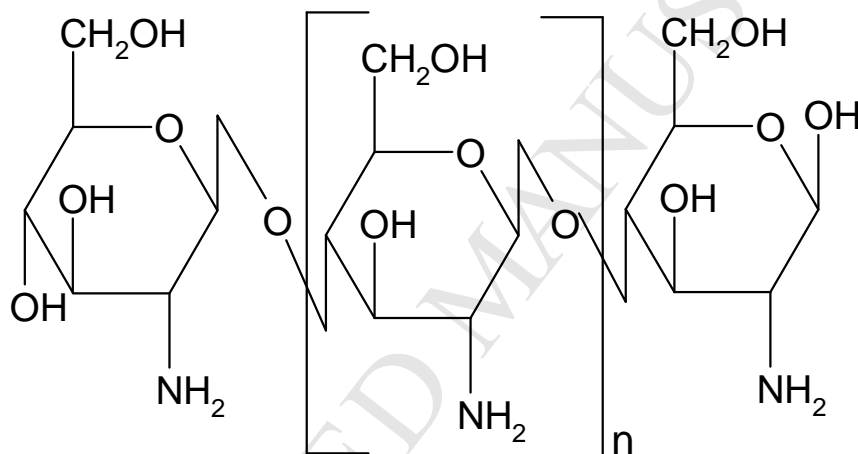
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Graphical Abstract

The chemical structure of chitosan.



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