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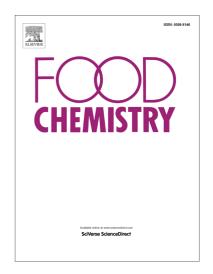
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ACCEPTED MANUSCRIPT

Catechin modulates the copigmentation and encapsulation of anthocyanins in polyelectrolyte complexes (PECs) for natural colorant stabilization

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