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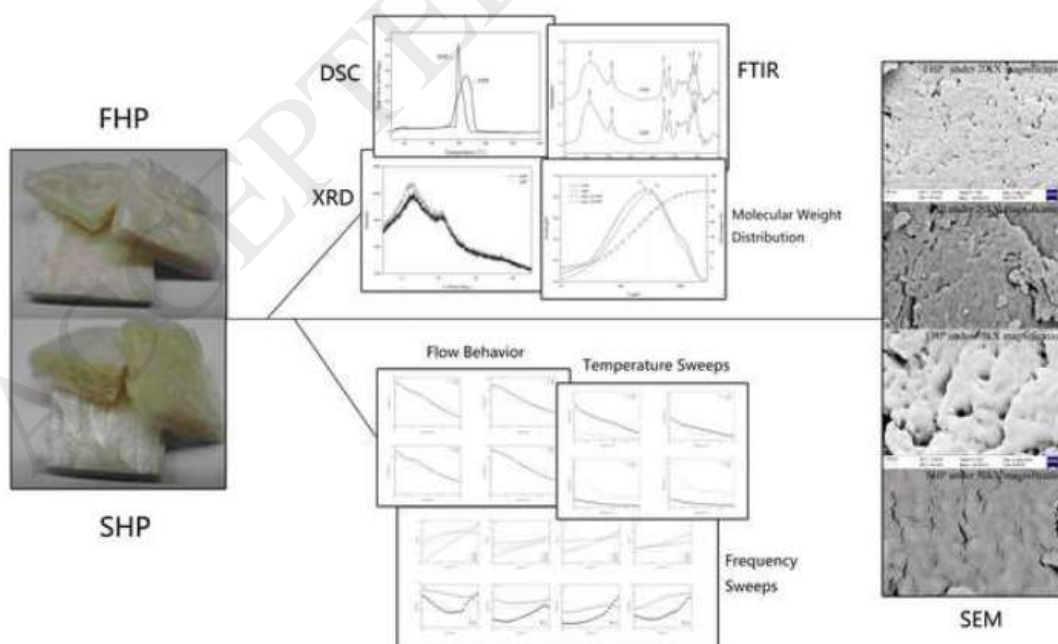
## Properties of Pectin Extracted from Fermented and Steeped Hawthorn Wine Pomace: A Comparison

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