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Synergistic effect of polysaccharides, betalain pigment and phenolic compounds of red prickly pear (*Opuntia stricta*) in the stabilization of salami

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Abbreviations: PPE: Prickly pear extract, FAs: Fatty acids, FAMES: fatty acid methyl esters, MIC: Minimum inhibitory concentration, MBC: Minimum bactericidal concentration, WHC: water holding capacity.

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