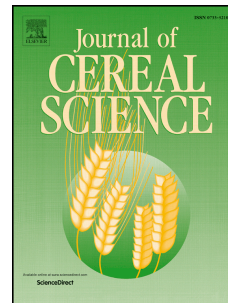


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Impact of protein content on processing and texture properties of waxy rice flour and glutinous dumpling

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1 **Impact of protein content on processing and texture properties of**
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