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*Moringa oleifera* seed extracts as promising natural thickening agents for food industry: Study of the thickening action in yogurt production

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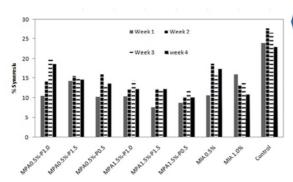
#### ACCEPTED MANUSCRIPT





### Moringa extract

- √ Reduction of syneresis
- √ Texture improvement
- ✓Increase in protein content
- √Improvement in microstruture



Permeated Extract (Ptn < 30 Kda) Concentrated Extract (Ptn > 30 Kda)

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