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A novel process for peanut tofu gel: Its texture, microstructure and protein behavioral changes affected by processing conditions

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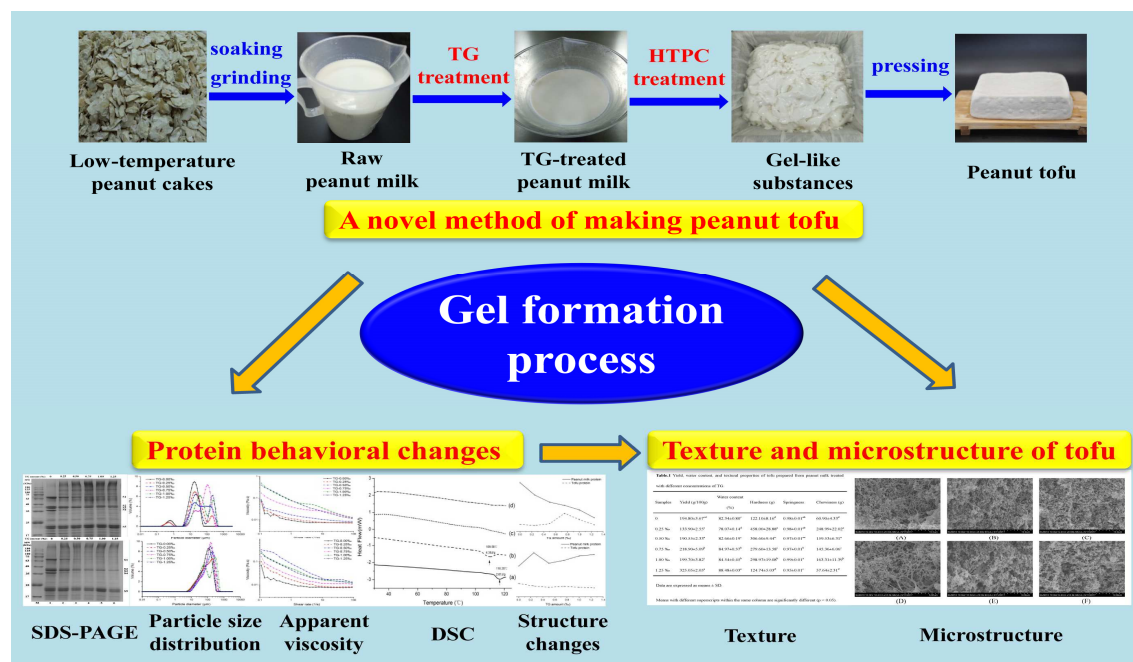
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Supplementary materials-graphical abstract



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