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Technological properties of sour cassava starches: Effect of fermentation and drying processes

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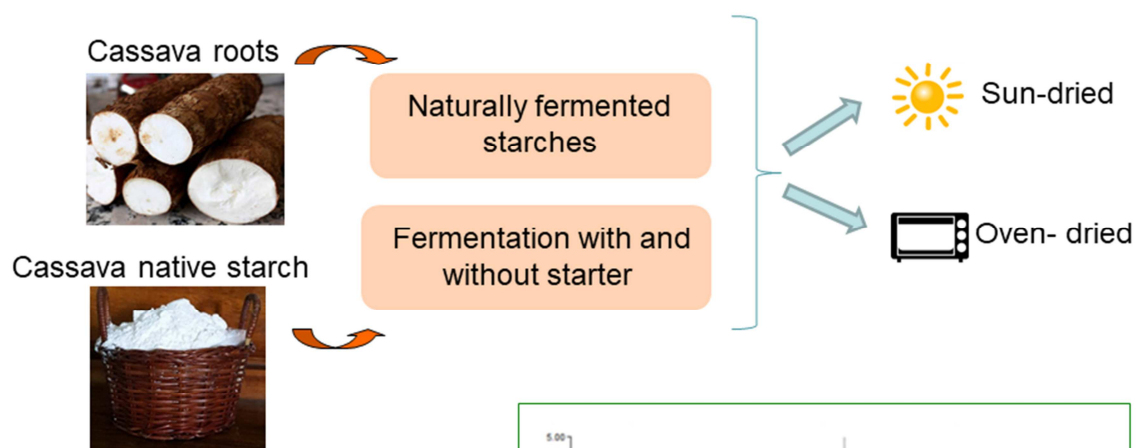
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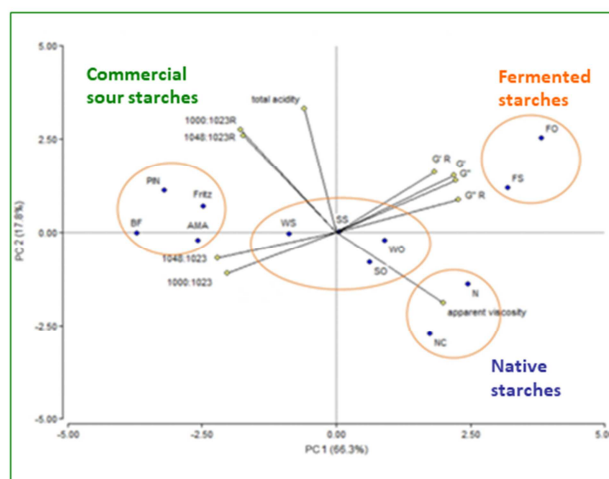
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Relationships among distinctive features of cassava sour starches that may condition their potential applications in food.



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