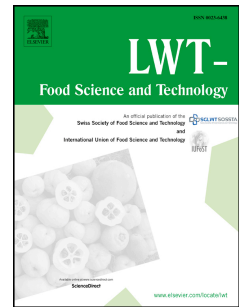


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Microencapsulation of α -amylase in beeswax and its application in gluten-free bread as an anti-staling agent

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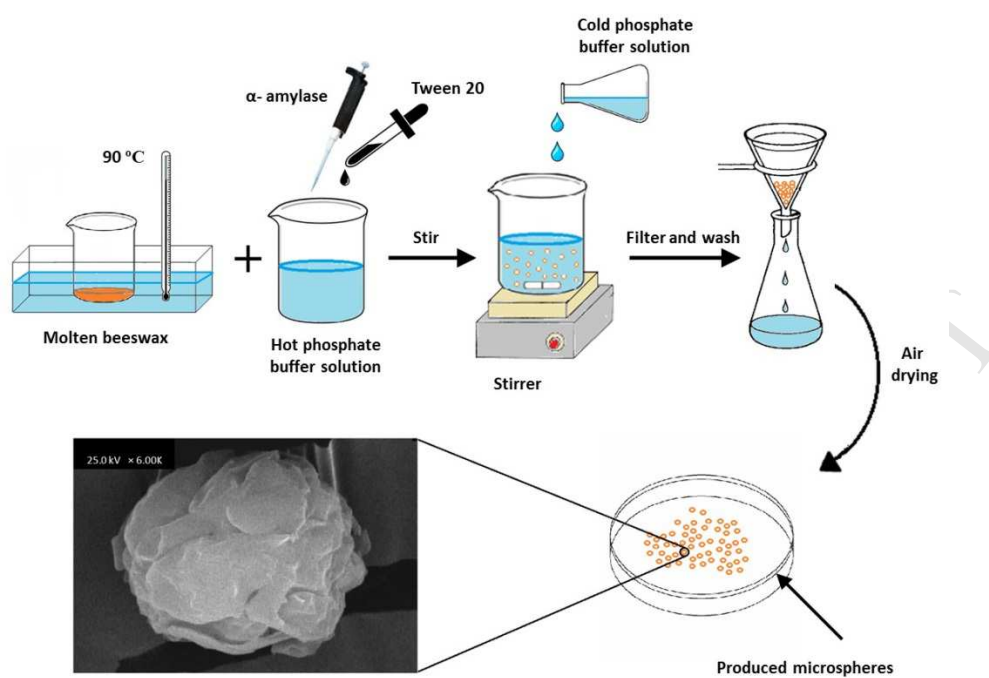
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A preparation of beeswax microspheres loading α -amylase.

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