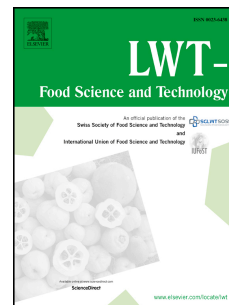


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Effect of micellar κ -casein dissociation on the formation of soluble protein complexes and acid gel properties

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