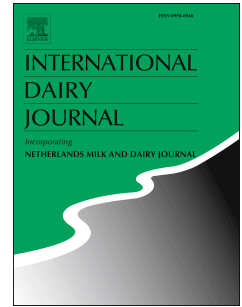


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Enhanced foaming and emulsifying properties of high-pressure-jet-processed skim milk

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