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Self-assembled nanoparticles from heat treated ovalbumin as nanocarriers for polyunsaturated fatty acids

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Structural characterization and rheological properties of the water extracted mucilage of *Basella alba* and the starch/aqueous mucilage blends

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Encapsulation of curcumin in zein/ caseinate/sodium alginate nanoparticles with improved physicochemical and controlled release properties

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