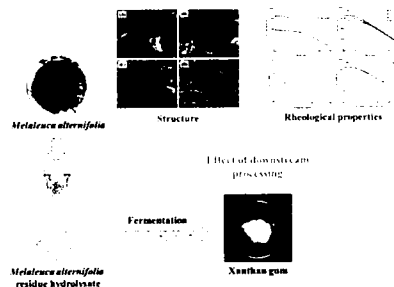


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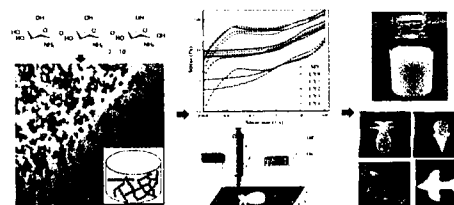
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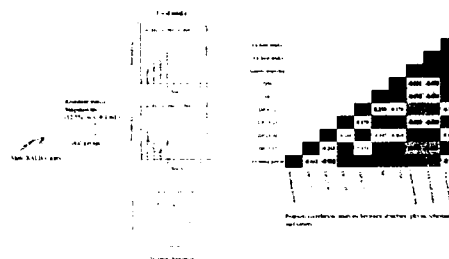
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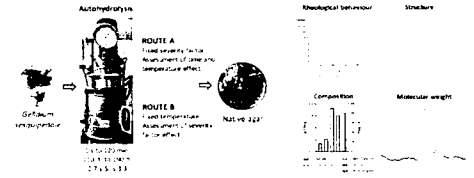
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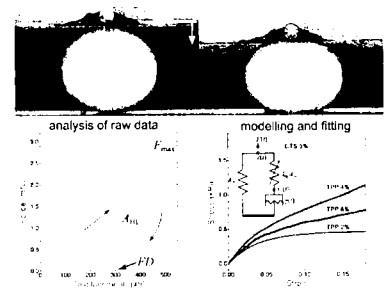
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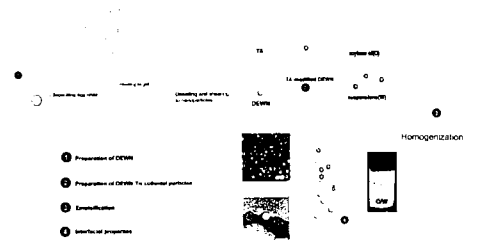
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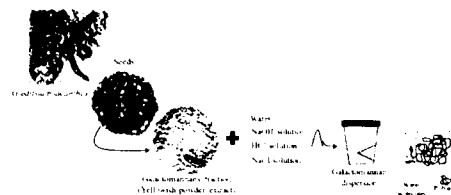
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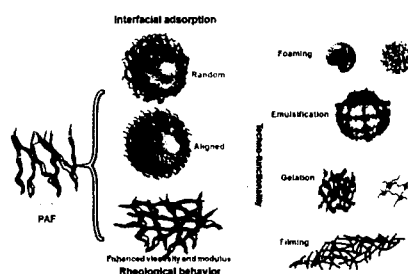
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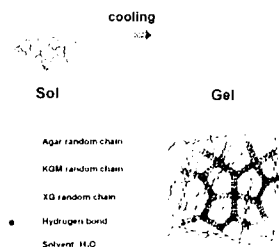
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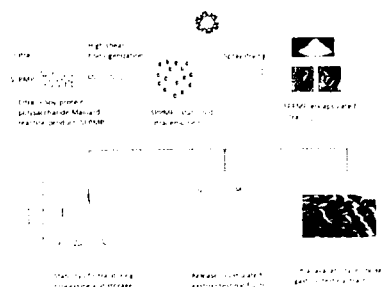
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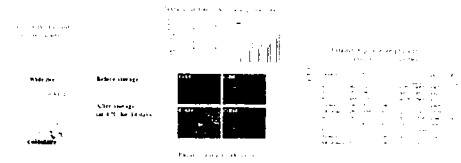
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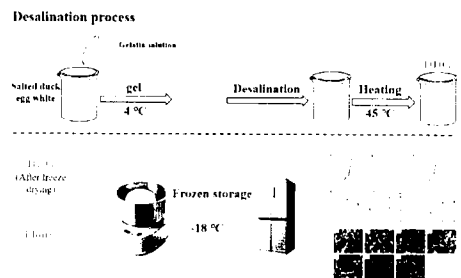
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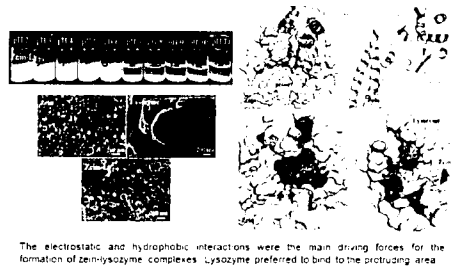
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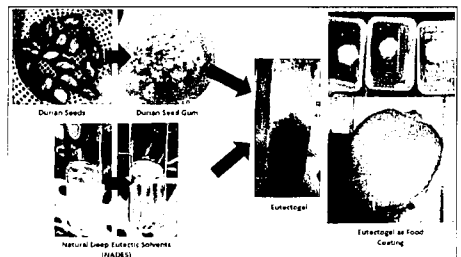
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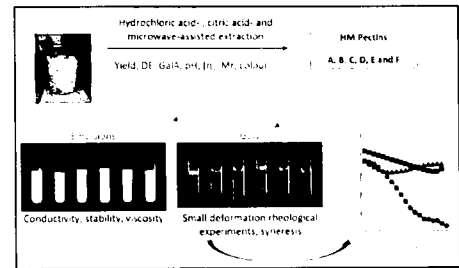
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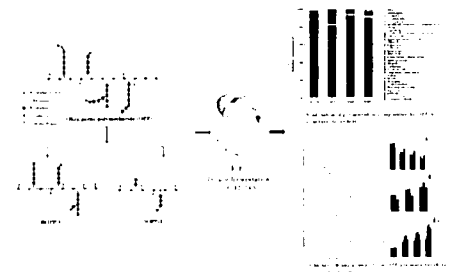
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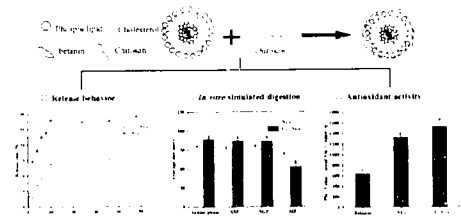
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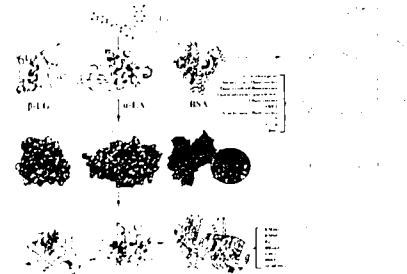
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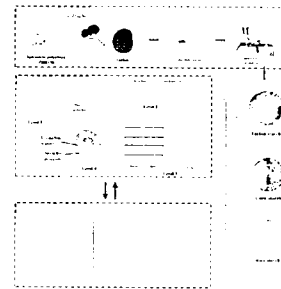
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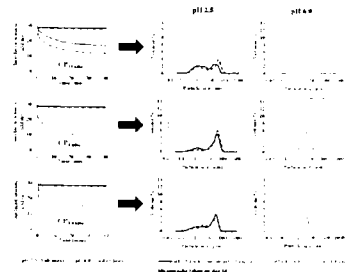
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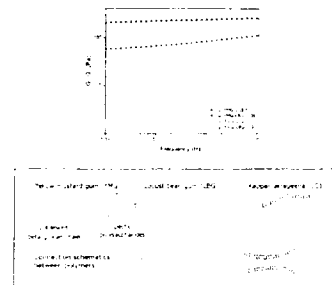
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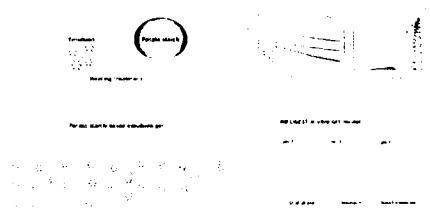
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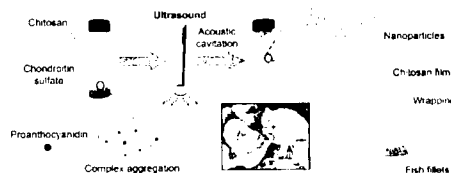
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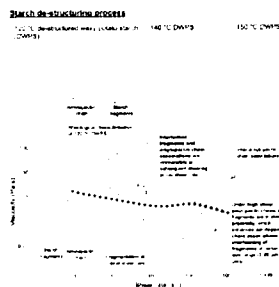
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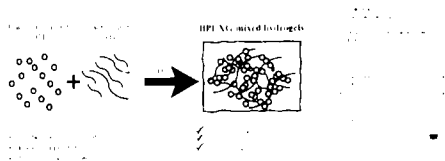
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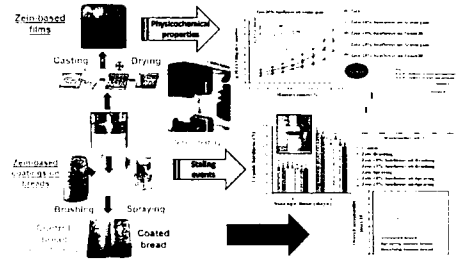
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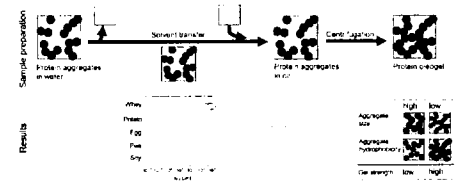
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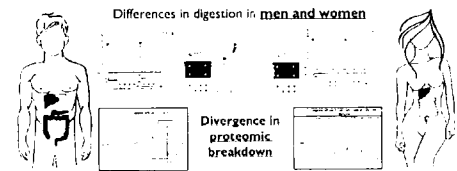
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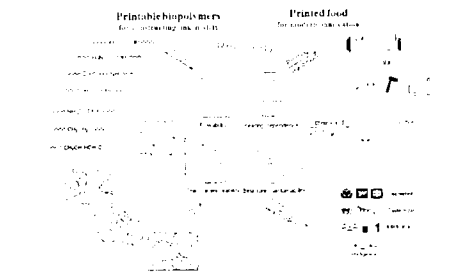
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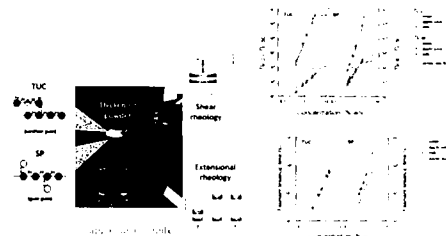
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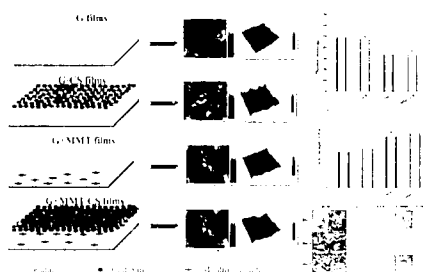
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Improved properties of gelatin films involving transglutaminase cross-linking and ethanol dehydration: The self-assembly role of chitosan and montmorillonite

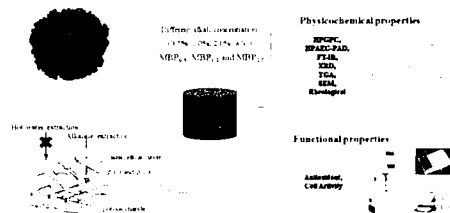
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Shuai Chen, Li Qin, Liuming Xie, Qiang Yu, Yi Chen, Ting Chen, Hanyu Lu and Jianhua Xie



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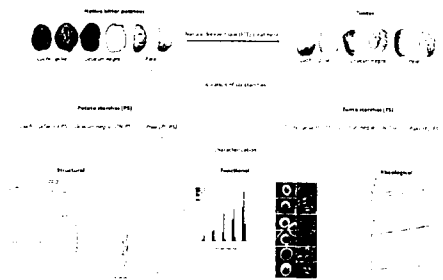
Corrigendum to “Development and characterisation of furcellaran-gelatin films containing SeNPs and AgNPs that have antimicrobial activity” [Food Hydrocolloids 83 (2018) 9–16]

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Effects of natural freeze-thaw treatment on structural, functional, and rheological characteristics of starches isolated from three bitter potato cultivars from the Andean region

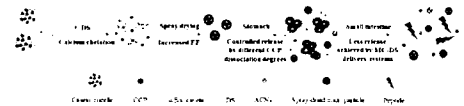
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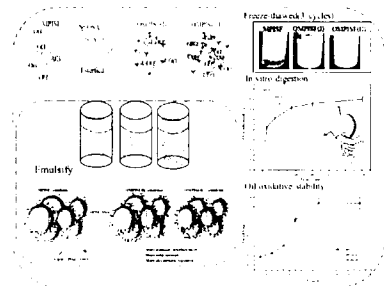
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OSA improved the stability and applicability of emulsions prepared with enzymatically hydrolyzed pomelo peel insoluble fiber

Kaili Gao, Yuhuan Liu, Tongying Liu, Xiaoxiao Song, Roger Ruan, Shuru Feng, Xiqing Wang and Xian Cui



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Ya-ting Song, Jun-ru Qi, Xiao-quan Yang, Jin-song Liao, Zi-wei Liu and Cheng-wei Ruan

The purposed mechanism and characterization for surface modification of citrus fiber using octenyl succinic anhydride (OSA).

