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Whether branching-point substitution contributes to improving the emulsifying property of starch modified with octenyl succinic anhydride?

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Effect of different hydrocolloids on the physicochemical, printing, and digestion properties of 3D printed purple sweet potato

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Corrigendum to “Pea and lupin protein ingredients: New insights into endogenous lipids and the key effect of high-pressure homogenization on their aqueous suspensions” [Food Hydrocolloids 141 (2023) 108671]

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