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## Effect of Texture Modifiers on the Physicochemical and Sensory Properties of Dried Fufu

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119	Isolation, composition, morphological and pasting properties of starches from rice cultivars grown in Nigeria. <b>2012</b> , 64, 181-187		15
118	Development and characterization of cassava starch and soy protein concentrate based edible films. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 383-389	3.8	27
117	Chemical composition, functional and pasting properties of cassava starch and soy protein concentrate blends. <b>2013</b> , 50, 1179-85		51
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