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Effect of carboxymethyl cellulose concentration on physical properties of biodegradable cassava starch-based films

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#	Paper	IF	Citations
190	Stability, solubility, mechanical and barrier properties of cassava starch [Carnauba wax edible coatings to preserve fresh-cut apples. <i>Food Hydrocolloids</i> , 2012 , 28, 59-67	10.6	119
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