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Effect of different drying techniques on flowability characteristics and chemical properties of natural carbohydrate-protein Gum from durian fruit seed

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195	Microstructure, chemical composition and mucilage exudation of chia (<i>Salvia hispanica</i> L.) nutlets from Argentina. 2013 , 93, 3856-62		77
194	Soybean peroxidase-mediated degradation of an azo dye- a detailed mechanistic study. 2013 , 14, 35		41
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