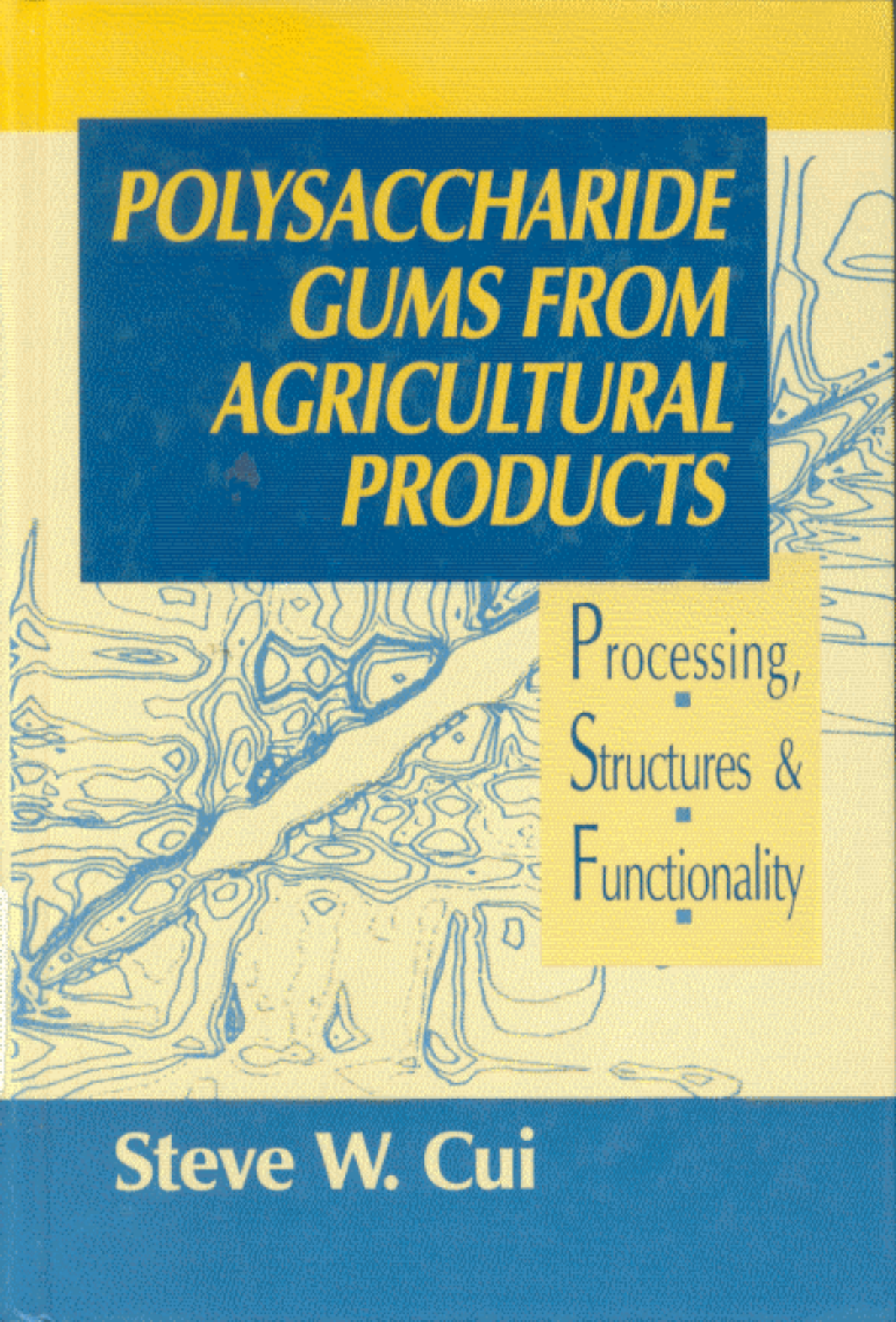


The background of the book cover is a detailed microscopic image of plant tissue, showing various cellular structures and patterns in shades of blue and yellow. The title is prominently displayed in a dark blue rectangular box at the top left.

POLYSACCHARIDE GUMS FROM AGRICULTURAL PRODUCTS

Processing,
Structures &
Functionality

Steve W. Cui

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