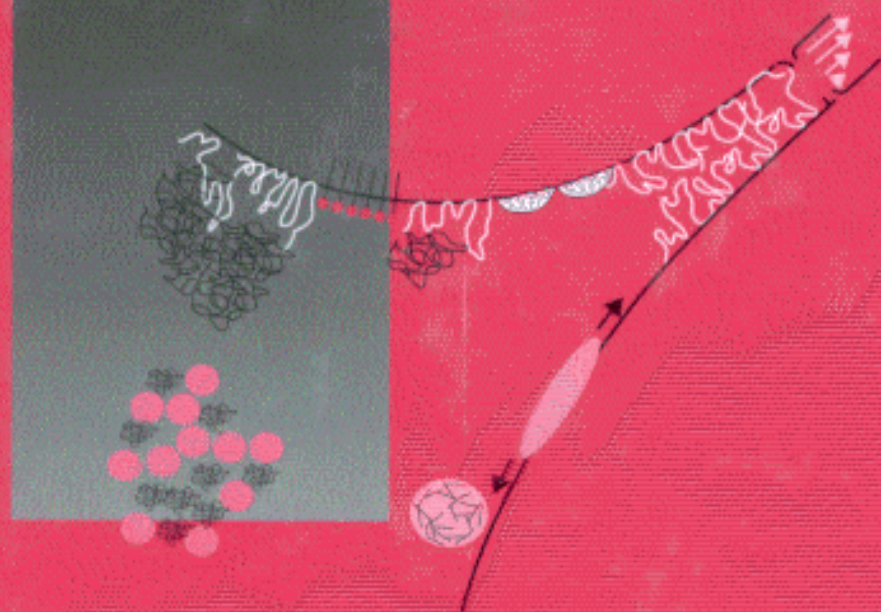


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food colloids

BIOPOLYMERS AND
MATERIALS

edited by ERIC DICKINSON *and* TON VAN VLIET

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