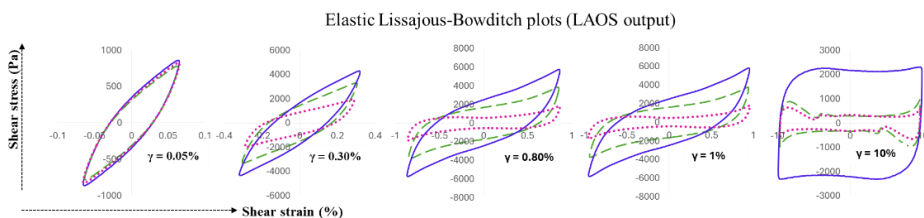


Crystallization of plant-based non-hydro margarines: study of the influence of processing conditions



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