



Svenja Lügger (Autor)

# Lipid migration in crystalline fat suspensions: Investigation of possible pathways and mechanisms



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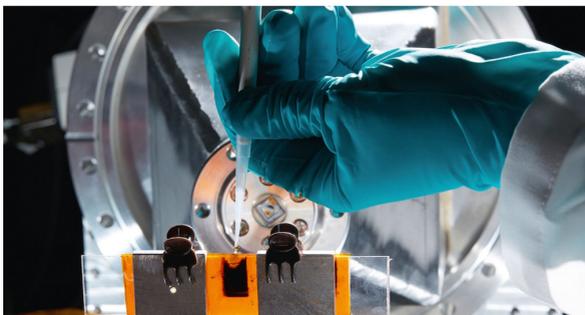
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Herausgegeben von Prof. Dr.-Ing. habil. Dr. h.c. Stefan Heinrich

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