



Anna Riebensahm (Autor)

Effect of feed composition and drying conditions on surface properties of multicomponent food powders produced by spray drying



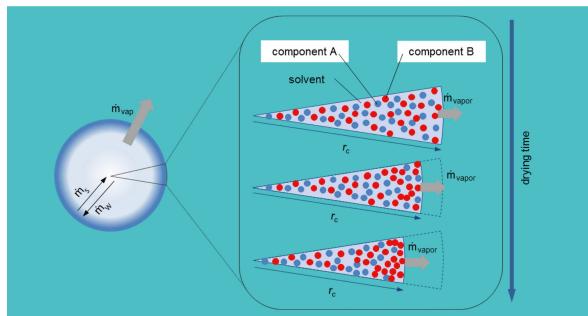
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