

Characterization of polysaccharide gels by gradient NMR and microscopy methods : a comparative study

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Composition and metabolism of fecal microbiota from normal and overweight children are differentially affected by melibiose, raffinose and raffinose-derived fructans

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Composition and structure of summary polysaccharide from the red alga *Furcellaria lumbicalis*

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Composition of polysaccharides in hull-less barley sourdough bread and their impact on physical properties of bread

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