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(Tuinier, *et al.*,

pH

.2002)

(Lucy *et al.*, 1999)

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(Kiani

et al., 2008)

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HMP

(Hans Trompt *et al.*, 2004)

(Syrbe *et*

(HMP)

HMP *et al.*, 1998)

Koksoy & Kilic .

(2003a)

aminifar@ut.ac.ir :

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(1997) Parker *et al.*

(Koksoy & Kilic, 2003a)

(Sedlmeyer *et al.*,

.2003)

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(Master sizer 2000 version 5.22, Malvern
Instrument *Ltd.*, Malvern, UK.)

HMP

(Bob & cup, MCR 300, Anton-
Shear stress- Shear)

Paar, Ausria)

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pH (pH=6.7)
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pH (Dekruif, 1998; Holt, 1982)

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Germany)
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(APV, Albert Lund, Denmark)

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(2003) Sedlmeyer *et al.* .

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Koksoy

(2003a) & Kilic

Galhn & Rolin

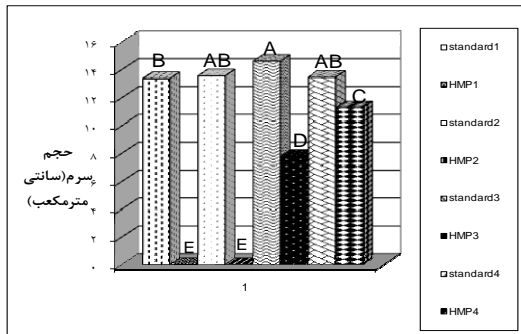
(1994)

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(1997) Parker *et al.*



(2008) Sedlmeyer *et al.* .(Galhn, 1982)

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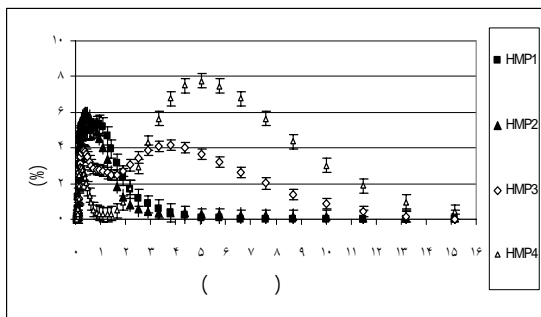
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(Imeson *et al.*, 1977)

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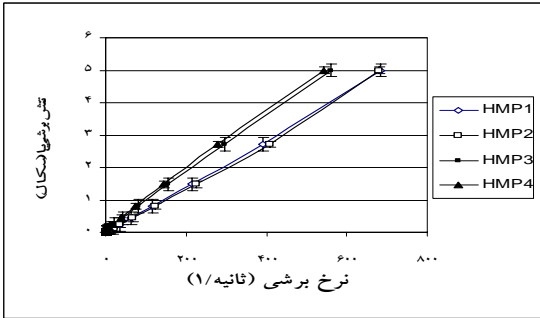
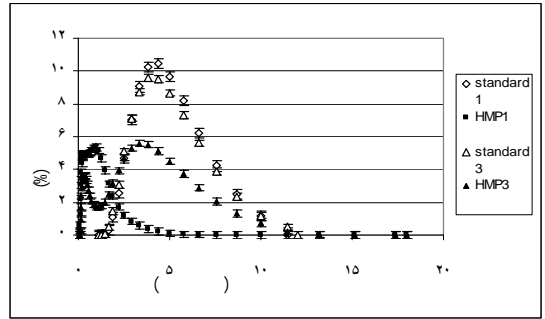
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(Galazka *et al.*, 1999)

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(Koksoy & Kilic, 2003b)

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(Schkoda *et*

%

al., 1999)

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