

**APLICACIÓN DE MALTODEXTRINA RESISTENTE EN ZUMO DE NARANJA  
PASTEURIZADO: ANÁLISIS DE PROPIEDADES FISICOQUÍMICAS, COMPUESTOS  
BIOACTIVOS, DIGESTIÓN IN VITRO E IMPACTO SENSORIAL**

APPLICATION OF RESISTANT MALTODEXTRIN IN PASTEURIZED ORANGE JUICE:  
ANALYSIS OF PHYSICOCHEMICAL PROPERTIES, BIOACTIVE COMPOUNDS, IN  
VITRO DIGESTION AND SENSORY IMPACT

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