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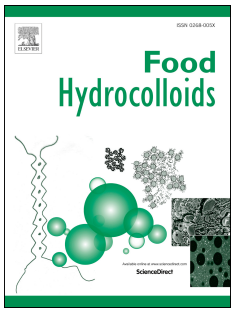

Thermal degradation of gelatin enhances its ability to bind aroma compounds: Investigation of underlying mechanisms

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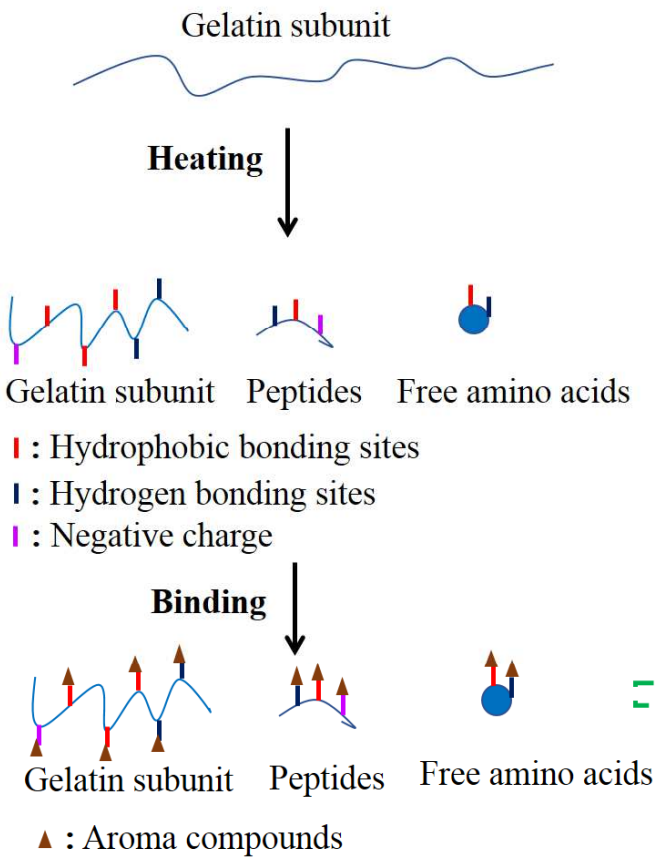
1 **Graphical abstract:**



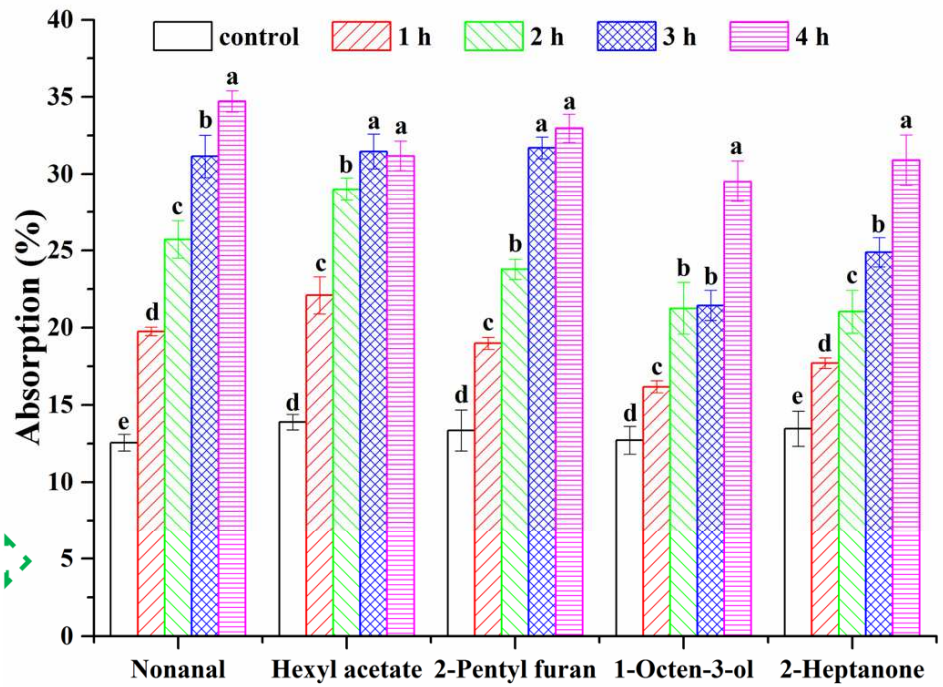


Figure 1. Effect of heating time on the binding of aroma compounds by gelatin.

Conclusion:

Unfolding and degradation of gelatin increased its flavor-binding ability.

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