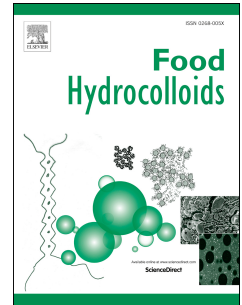


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Whey protein gelation induced by enzymatic hydrolysis and heat treatment:
Comparison of creep and recovery behavior

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Campanella



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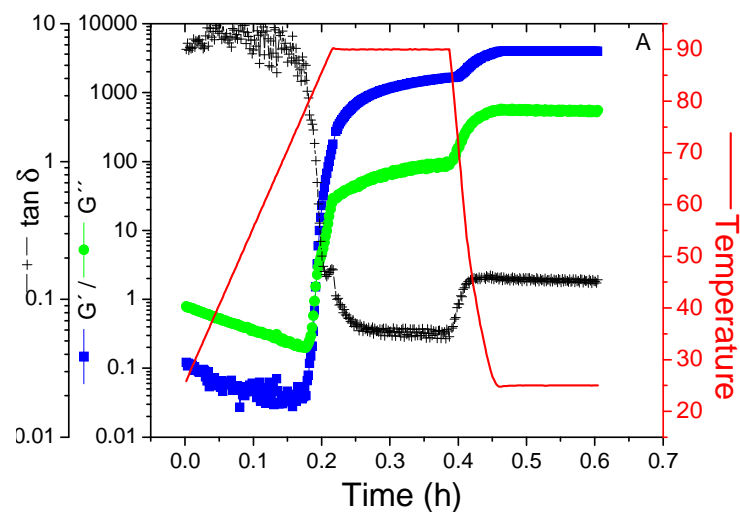
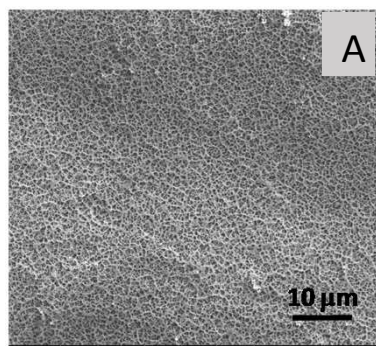
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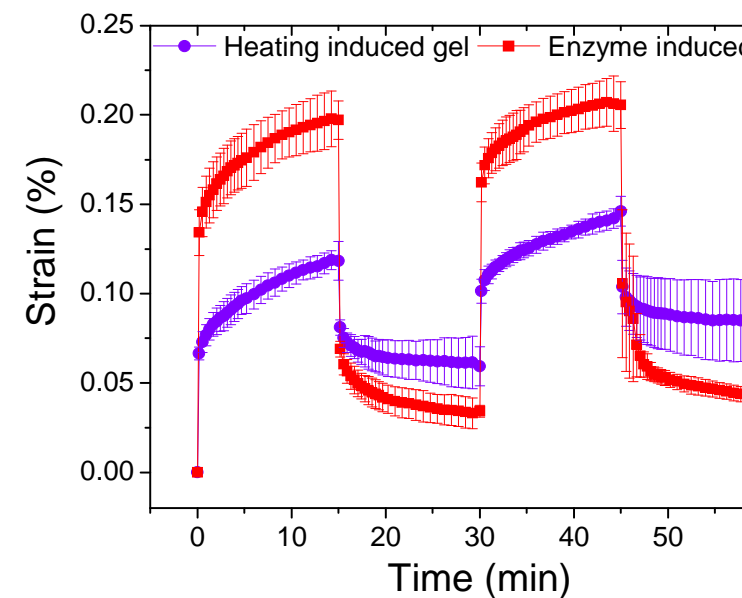
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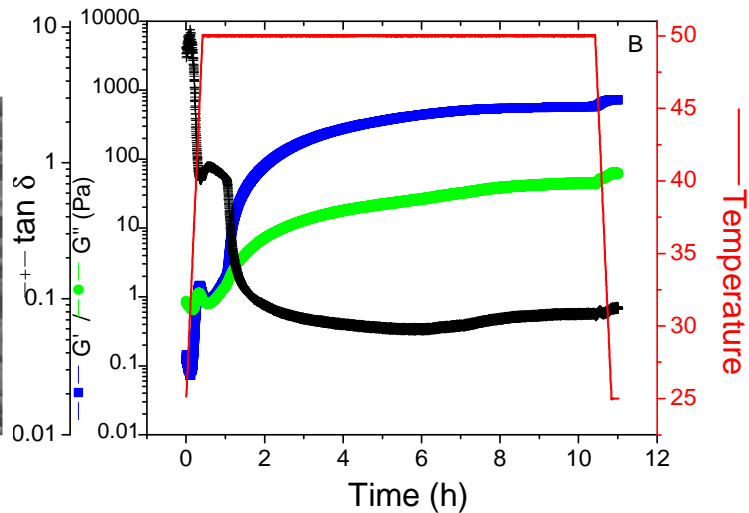
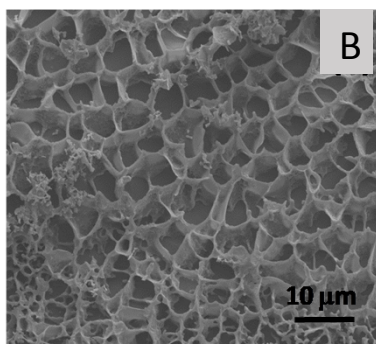
Heat induced gelation



Creep and Recovery Test



Enzyme induced gelation



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