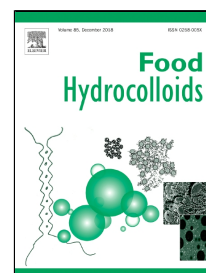


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Stabilization of Foam and Emulsion by Subcritical Water-Treated Soy Protein:
Effect of Aggregation State

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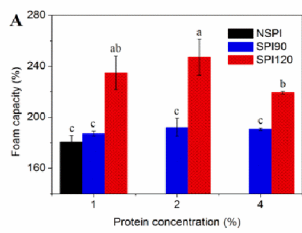
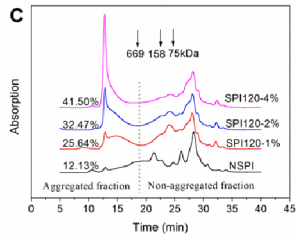
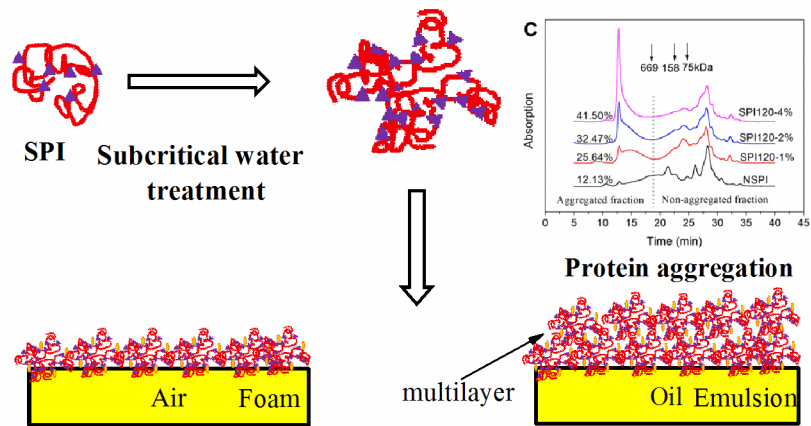
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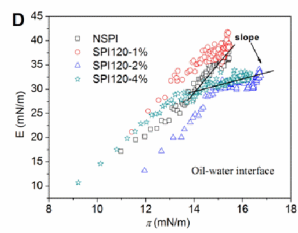
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Graphical Abstract



Improved foam capacity and stability



Improved storage and freeze-thaw stability against coalescence

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