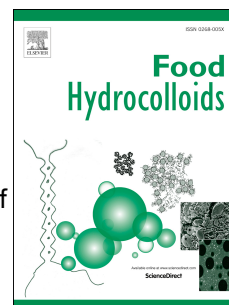


# Accepted Manuscript

Effects of wheat gluten modified by deamidation-heating with three different acids on the microstructure of model oil-in-water emulsion and rheological–physical property of ice cream

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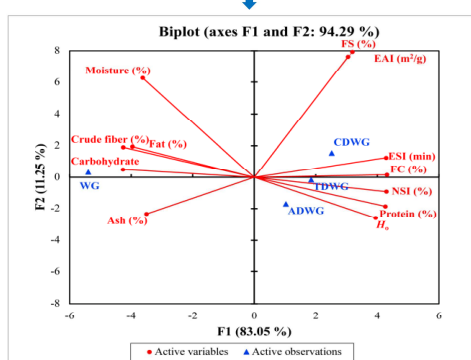
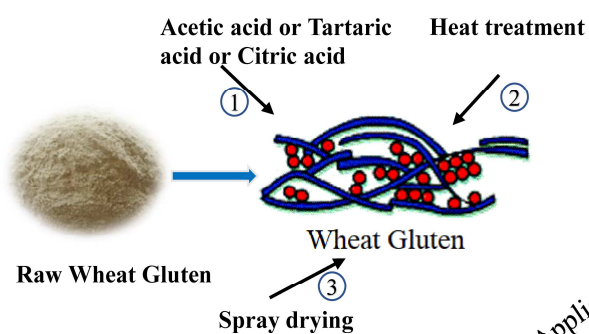
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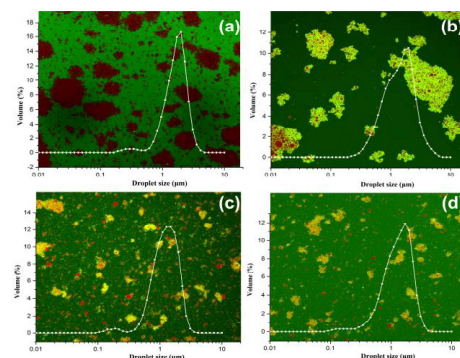
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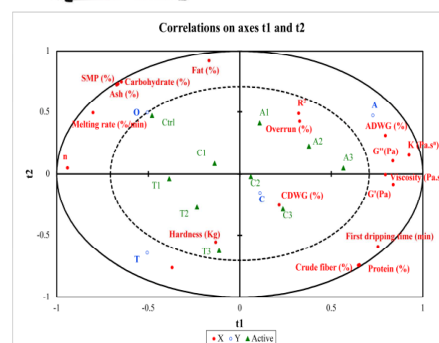
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Acid-deamidation-heating wheat glutens  
Physiochemical properties



Model oil-in-water emulsions



Ice cream products

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