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Effects of microbial transglutaminase treatment on physicochemical properties and emulsifying functionality of faba bean protein isolate

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1 **Effects of microbial transglutaminase treatment on physiochemical properties and**  
2 **emulsifying functionality of faba bean protein isolate**

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12 Declarations of interest: none

13

14 **Abbreviations:** CDs, conjugated dienes; EAI, emulsifying activity index; FBPI, faba bean  
15 protein isolate; FI, fluorescence intensity; FUCD, far-ultraviolet circular dichroism; MTG,  
16 microbial transglutaminase; OPs, protein oxidation products; O/W, oil-in-water; SDS-PAGE,  
17 sodium dodecyl sulfate-polyacrylamide gel electrophoresis

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