

Accepted Manuscript

Demulsification of oil-rich emulsion and characterization of protein hydrolysates from peanut cream emulsion of aqueous extraction processing

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PII: S0260-8774(17)30048-1
DOI: 10.1016/j.jfoodeng.2017.02.009
Reference: JFOE 8783
To appear in: *Journal of Food Engineering*
Received Date: 12 August 2016
Revised Date: 05 February 2017
Accepted Date: 10 February 2017

Please cite this article as: Pengfei Li, Wenbin Zhang, Xin Han, Junjun Liu, Yuanyuan Liu, Mohammed Abdalbasit A. Gasmalla, Ruijin Yang, Demulsification of oil-rich emulsion and characterization of protein hydrolysates from peanut cream emulsion of aqueous extraction processing, *Journal of Food Engineering* (2017), doi: 10.1016/j.jfoodeng.2017.02.009

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Highlights

- Exploring the quality and application possibility of protein from demulsification.
- Different demulsification methods on cream emulsion of AEP were explored.
- Analysis of the characterization of protein hydrolysates from the cream emulsion.
- Discussing the effect of protein hydrolysis on emulsion stability.

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