Accepted Manuscript

Influence of soy lecithin concentration on the physical properties of whey protein isolate-stabilized emulsion and microcapsule formation

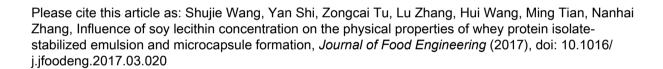
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Highlights:

The interaction of lecithin-WPI has a significant influence on emulsion properties.

High encapsulation efficiency of microcapsules relies on lecithin-WPI interactions.

The mixed system may be applied to obtain microcapsules with desirable properties.

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