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Effect of electron beam on the functional properties and structure of defatted wheat germ proteins

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Highlights

- ▶ Electron beam irradiation improves water absorption activity of wheat germ proteins
- ▶ Electron beam irradiation improves oil absorption activity of wheat germ proteins
- ▶ Electron beam irradiation improves foaming capacity of wheat germ proteins
- ▶ Electron beam irradiation changes the structure of wheat germ proteins

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