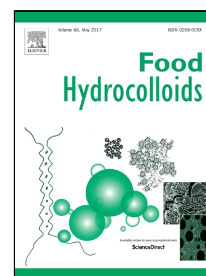


# Accepted Manuscript

The effect of transglutaminase treatment on the physico-chemical properties of skim milk with added ethylenediaminetetraacetic acid



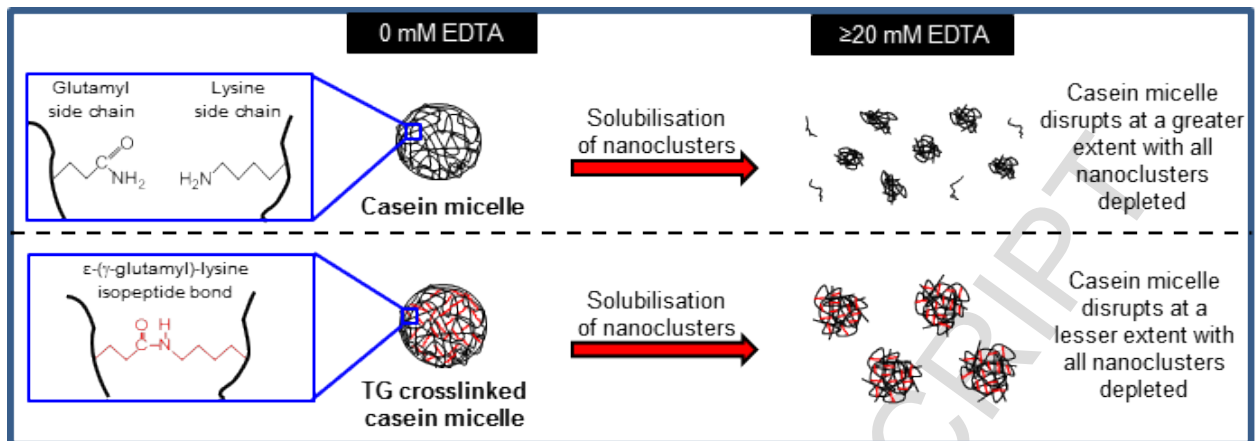
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## Graphical abstract



Transglutaminase-induced crosslinks did not influence the dynamics of salts between serum and micelles of skim milk but enhanced the micellar stability by reducing the extent of micellar disruption upon addition of ethylenediaminetetraacetic acid.

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