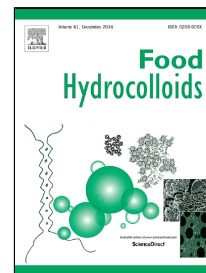


Accepted Manuscript

Emulsifier functionality and process engineering progress and challenges

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PII: S0268-005X(16)30540-9

DOI: [10.1016/j.foodhyd.2016.10.012](https://doi.org/10.1016/j.foodhyd.2016.10.012)

Reference: FOOHYD 3630

To appear in: *Food Hydrocolloids*

Received Date: 30 June 2016

Revised Date: 30 September 2016

Accepted Date: 05 October 2016

Please cite this article as: Ana Letícia Rodrigues Costa, Andresa Gomes, Cristiane Conte Paim de Andrade, Rosiane Lopes Cunha, Emulsifier functionality and process engineering progress and challenges, *Food Hydrocolloids* (2016), doi: 10.1016/j.foodhyd.2016.10.012

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Highlights

Mechanical energy can change the emulsifying properties of hydrocolloids

High energy methods can lead to protein denaturation or polysaccharide chain breakup

Low energy techniques do not change the structure of hydrocolloids

Effect of mechanical forces depends on the structural conformation of biopolymers

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