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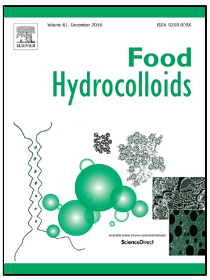

Emulsifier functionality and process engineering progress and challenges

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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