

# Accepted Manuscript

Effect of glycation and limited hydrolysis on interfacial and foaming properties of bovine  $\beta$ -lactoglobulin

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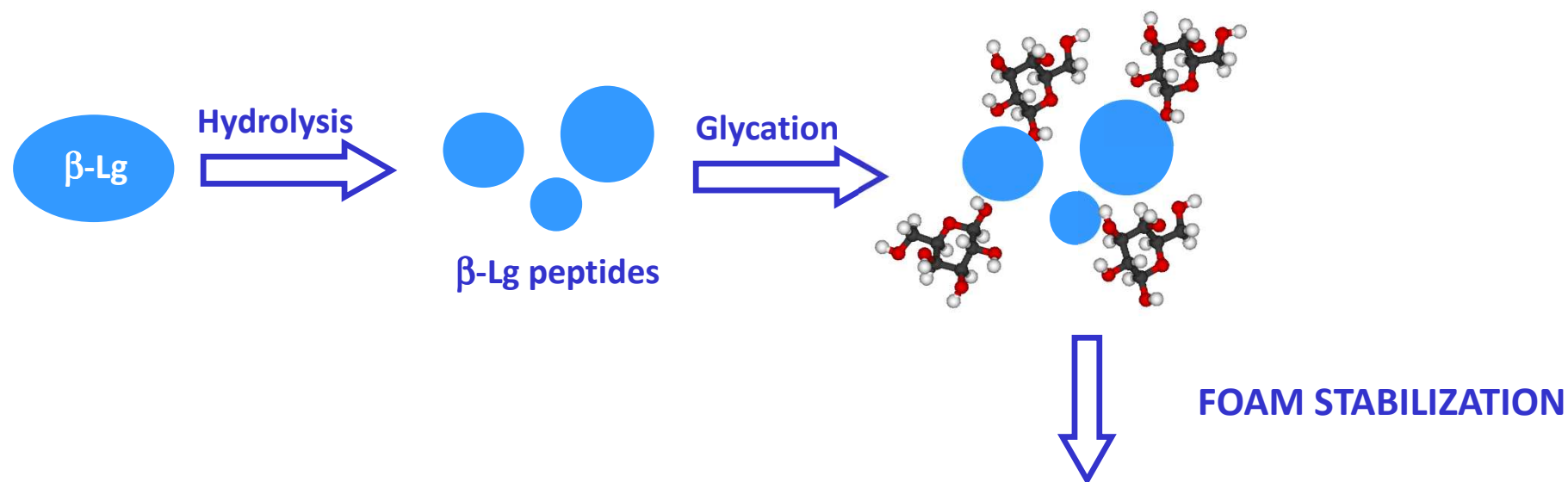
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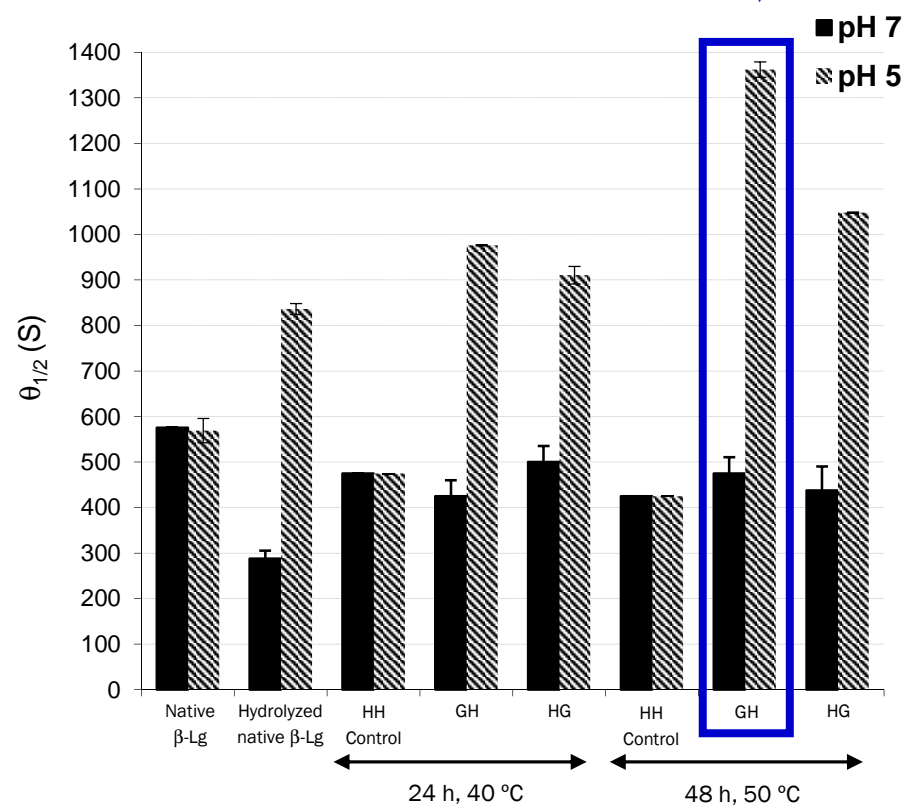


β-Lg = beta-lactoglobulin

HH = hydrolyzed/heated controls

HG = hydrolyzed/glycated systems

GH = glycated/hydrolyzed systems



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