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The effects of lotus root amylopectin on the formation of whey protein isolate gels

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Highlights

- (1) The amylopectin was extracted from lotus root (LRA).
- (2) The addition of LRA enhanced the textural and thermal properties of WPI gels.
- (3) The addition of LRA resulted in a stable three-dimensional gel network of WPI.
- (4) LRA might be a good candidate for the gel production in food industry.

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