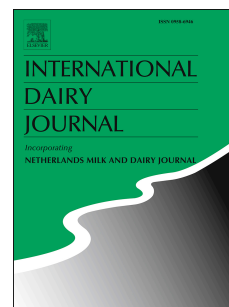


Accepted Manuscript

Effect of micellar structure of casein and its modification on plasmin-induced hydrolysis

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PII: S0958-6946(17)30162-0

DOI: [10.1016/j.idairyj.2017.07.009](https://doi.org/10.1016/j.idairyj.2017.07.009)

Reference: INDA 4207

To appear in: *International Dairy Journal*

Received Date: 27 March 2017

Revised Date: 21 July 2017

Accepted Date: 30 July 2017

Please cite this article as: Bhatt, H., Cucheval, A., Coker, C., Patel, H., Carr, A., Bennett, R., Effect of micellar structure of casein and its modification on plasmin-induced hydrolysis, *International Dairy Journal* (2017), doi: 10.1016/j.idairyj.2017.07.009.

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