

# Accepted Manuscript

Impact of enzymatic hydrolysis on the interfacial rheology of whey protein/pectin interfacial layers at the oil/water-interface

F. Tamm, S. Drusch



PII: S0268-005X(16)30352-6

DOI: [10.1016/j.foodhyd.2016.08.013](https://doi.org/10.1016/j.foodhyd.2016.08.013)

Reference: FOOHYD 3543

To appear in: *Food Hydrocolloids*

Received Date: 24 April 2016

Revised Date: 7 July 2016

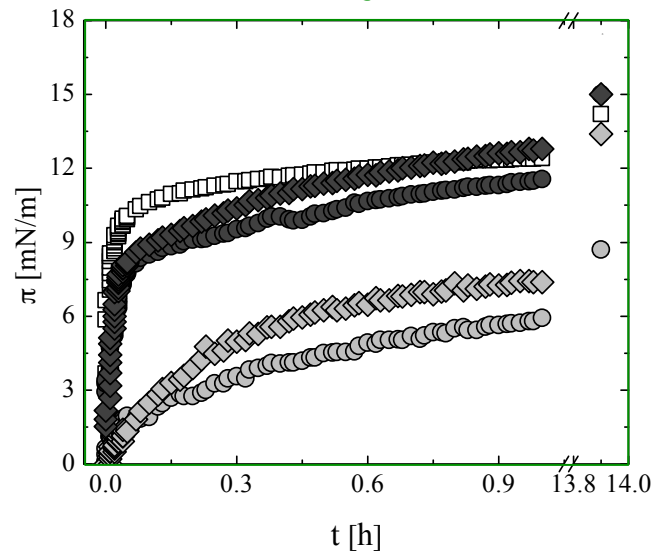
Accepted Date: 5 August 2016

Please cite this article as: Tamm, F., Drusch, S., Impact of enzymatic hydrolysis on the interfacial rheology of whey protein/pectin interfacial layers at the oil/water-interface, *Food Hydrocolloids* (2016), doi: 10.1016/j.foodhyd.2016.08.013.

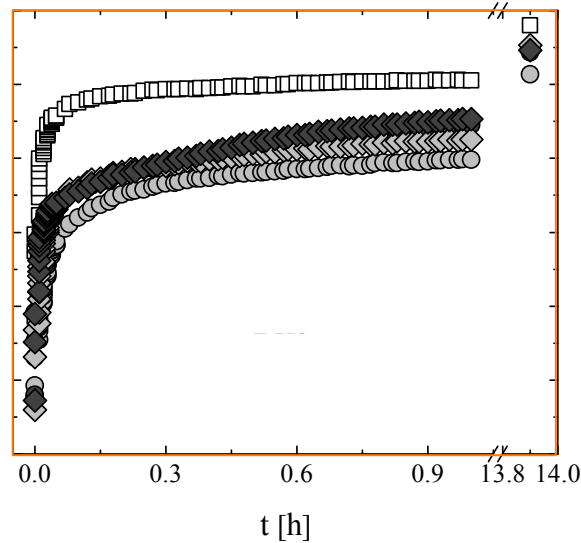
This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

## DEGREE OF HYDROLYSIS [%]

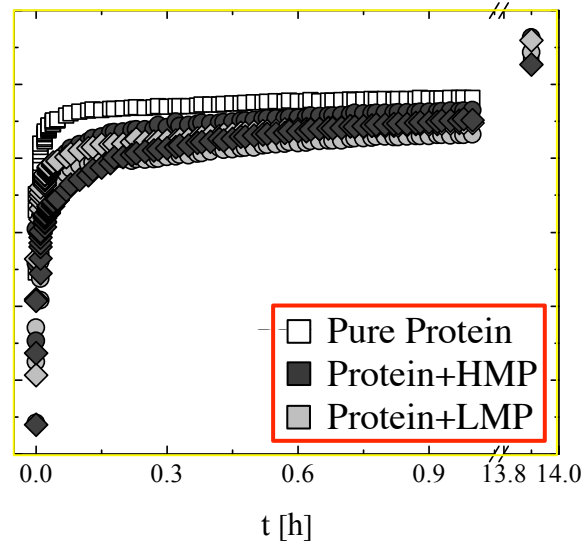
0



3



6



Download English Version:

<https://daneshyari.com/en/article/604329>

Download Persian Version:

<https://daneshyari.com/article/604329>

[Daneshyari.com](https://daneshyari.com)