### Accepted Manuscript

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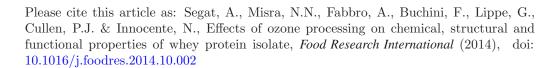
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## **ACCEPTED MANUSCRIPT**

# Effects of ozone processing on chemical, structural and functional properties of whey protein isolate

Annalisa Segat<sup>a</sup>, N.N. Misra<sup>b</sup>, Astrid Fabbro<sup>a</sup>, Federica Buchini<sup>a</sup>, Giovanna Lippe<sup>a</sup>, Patrick J Cullen<sup>c</sup>, Nadia Innocente<sup>a\*</sup>

<sup>a</sup>Department of Food Science, University of Udine, Udine, Italy

<sup>b</sup>Bioplasma group, School of Food Science & Environmental Health, Dublin Institute of Technology, Marlborough Street, Dublin 1, Ireland

<sup>c</sup>School of Chemical Engineering, UNSW, Sydney, Australia

\*Corresponding author: Nadia Innocente (nadia.innocente@uniud.it)

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