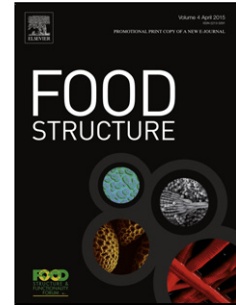


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Title: Influence of shear stress, pectin type and calcium chloride on the process stability of thermally stabilised whey protein-pectin complexes

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PII: S2213-3291(17)30023-0
DOI: <http://dx.doi.org/doi:10.1016/j.foostr.2017.06.007>
Reference: FOOSTR 83

To appear in:

Received date: 17-3-2017
Revised date: 28-6-2017
Accepted date: 29-6-2017

Please cite this article as: Kristin Protte, Thomas Ruf, Zeynep Atamer, Alina Sonne, Jochen Weiss, Jörg Hinrichs, Influence of shear stress, pectin type and calcium chloride on the process stability of thermally stabilised whey protein-pectin complexes, *Food Structure* (2017), <http://dx.doi.org/10.1016/j.foostr.2017.06.007>

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Highlights

- Stability of WPI-pectin complexes versus shear and heating during upscaling is shown
- Degree of blockiness and shear rate are main influences on complex structure and size
- CaCl_2 and biopolymer concentration can compensate defragmenting effects of shear
- Process parameters to tailor process-stable whey protein-pectin complexes are defined

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