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Engineering the rheological and thermomechanical properties of model imitation cheese using particle fillers

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1 Highlights

- 2 • Using model processed cheese, milk fat was replaced with canola oil
- 3 • Canola oil-made cheese was reinforced with the addition of oat fiber particles
- 4 • Oat fiber acted as rigid particles for increasing firmness of model cheeses
- 5 • Oat fiber also acted as matrix breakers which provide suitable cheese meltability

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