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Extending Protein Functionality: Microfluidization of Heat Denatured Whey Protein Fibrils

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**Highlights**

“Extending Protein Functionality: Microfluidization of Heat Denatured Whey Protein Fibrils” by Koo *et al.*

*Journal of Food Engineering*

- Protein-fortified food and beverages are in high demand for certain populations
- The functional attributes of whey proteins were modulated by combined thermal-microfluidization treatment.
- The properties of microfluidized whey protein fibrils was highly pH dependent.
- Clear fluids formed at high and low pH, whereas cloudy gels formed at intermediate pH

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