

# Accepted Manuscript

The use of inline high-shear rotor-stator mixing for preparation of high-solids milk-protein-stabilised oil-in-water emulsions with different protein:fat ratios

Jonathan J. O'Sullivan, Kamil P. Drapala, Alan L. Kelly, James A. O'Mahony



PII: S0260-8774(17)30446-6  
DOI: 10.1016/j.jfoodeng.2017.10.015  
Reference: JFOE 9048  
To appear in: *Journal of Food Engineering*  
Received Date: 09 August 2017  
Revised Date: 17 October 2017  
Accepted Date: 22 October 2017

Please cite this article as: Jonathan J. O'Sullivan, Kamil P. Drapala, Alan L. Kelly, James A. O'Mahony, The use of inline high-shear rotor-stator mixing for preparation of high-solids milk-protein-stabilised oil-in-water emulsions with different protein:fat ratios, *Journal of Food Engineering* (2017), doi: 10.1016/j.jfoodeng.2017.10.015

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.

**Highlights**

- Emulsification of different fat-filled milk formulations was investigated.
- Emulsification was achieved using novel inline high-shear mixing technology.
- The emulsification process was monitored inline using pressure drop analysis.
- Pressure drop data allowed for the estimation of viscosity during emulsion formation.

Download English Version:

<https://daneshyari.com/en/article/6664781>

Download Persian Version:

<https://daneshyari.com/article/6664781>

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