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Physical properties of selected spray dried whey protein concentrate powders during storage

Manjula Nishanthi, Jayani Chandrapala, Todor Vasiljevic



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Highlights

- Physical properties of selected WPC powders were examined under varying storage conditions.
- Properties of acid- and salty-WPCs governed by composition.
- Acid-WPC particles contained a protein rich surface and mineral rich core.
- Particle surface of salty-WPC predominantly covered with fat and minerals.
- Elevated storage temperatures accelerated whey protein aggregation in all powders.

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