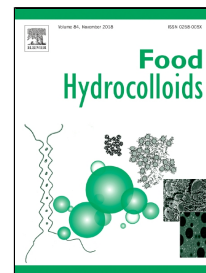


Accepted Manuscript

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PII: S0268-005X(18)30582-4
DOI: 10.1016/j.foodhyd.2018.07.034
Reference: FOOHYD 4563
To appear in: *Food Hydrocolloids*
Received Date: 29 March 2018
Accepted Date: 19 July 2018

Please cite this article as: Yaqiong Pei, Jiawei Wan, Meng You, David Julian McClements, Yan Li, Bin Li, Impact of whey protein complexation with phytic acid on its emulsification and stabilization properties, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.07.034

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Graphical abstract

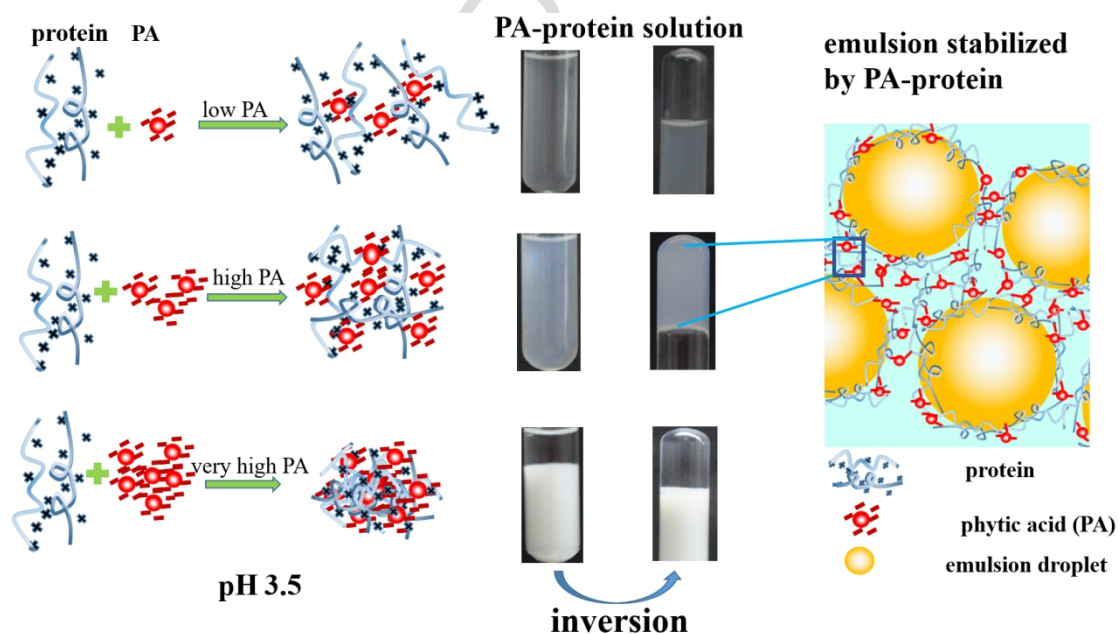
Impact of whey protein complexation with phytic acid on its emulsification and stabilization properties

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