

Accepted Manuscript

Acid gelation of mixed thermal aggregates of pea globulins and β -lactoglobulin

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PII: S0268-005X(18)30436-3

DOI: [10.1016/j.foodhyd.2018.07.006](https://doi.org/10.1016/j.foodhyd.2018.07.006)

Reference: FOOHYD 4535

To appear in: *Food Hydrocolloids*

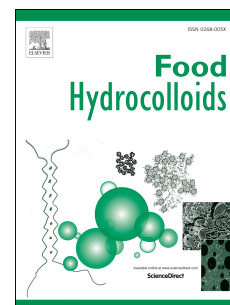
Received Date: 11 March 2018

Revised Date: 29 May 2018

Accepted Date: 6 July 2018

Please cite this article as: Chihi, Mohamed–Lazhar., Sok, N., Saurel, Ré., Acid gelation of mixed thermal aggregates of pea globulins and β -lactoglobulin, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.07.006.

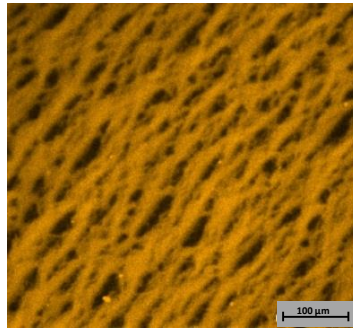
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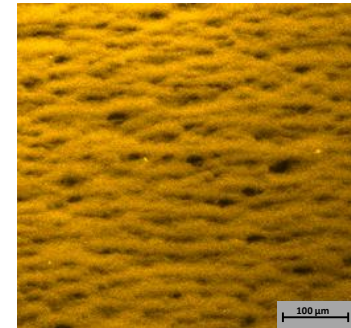
**Acid gel
microstructure**

Glob : pea globulin
 β lg : β -lactoglobulin

**Mixed-aggregates
(50% β lg-50% Glob)**

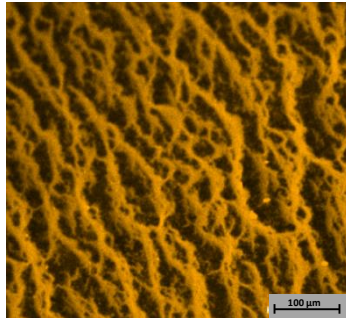


β lg aggregates

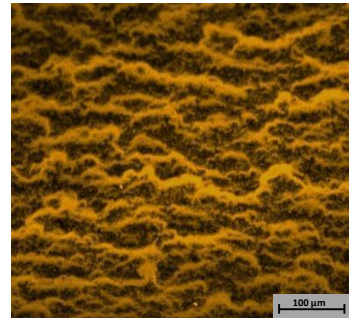


+
WHC
Elastic gel

+
Acid gel strength
Water Holding capacity (WHC)



Glob aggregates



**Mixtures of
aggregates
(50% β lg+50% Glob)**

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