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Novel “gel demineralizing” method for protein recovery from fat rendering waste stream based on its gelling properties

Carlos Álvarez, Liana Drummond, Anne Maria Mullen



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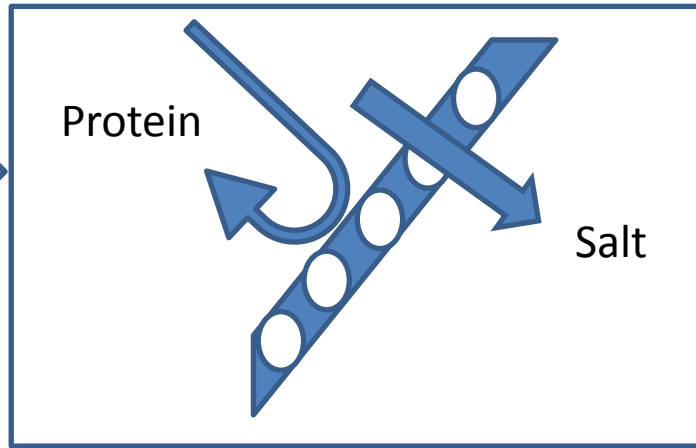
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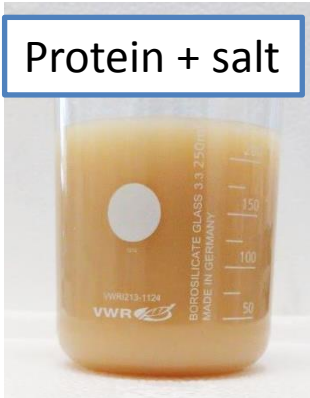
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Membrane filtration

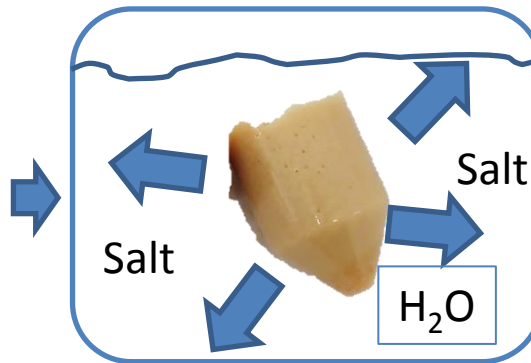


Protein + salt



Gel

Desalting by gel submersion



Protein recovered



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