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Acid-induced gelation of whey protein aggregates: Kinetics, gel structure and rheological properties

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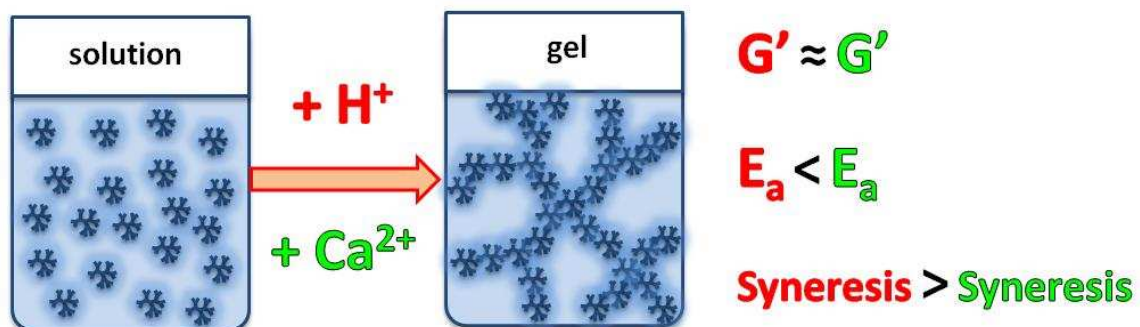
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