Accepted Manuscript

Structure and functional characteristics of rapeseed protein isolate-dextran conjugates

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PII: S0268-005X(17)31970-7

DOI: 10.1016/j.foodhyd.2018.03.039

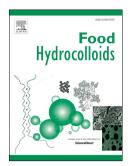
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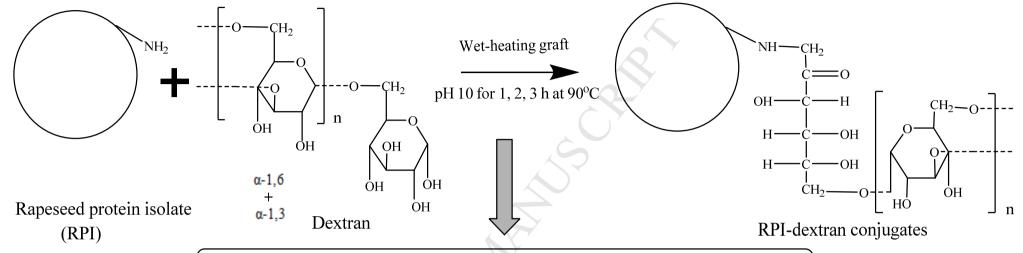
To appear in: Food Hydrocolloids

Received Date: 24 November 2017
Revised Date: 24 February 2018
Accepted Date: 21 March 2018

Please cite this article as: Qu, W., Zhang, X., Han, X., Wang, Z., He, R., Ma, H., Structure and functional characteristics of rapeseed protein isolate-dextran conjugates, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.03.039.

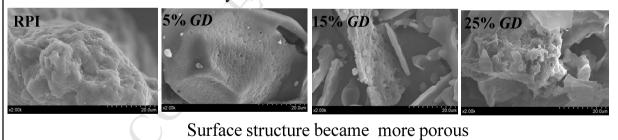
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Surface hydrophility increased Secondary structure became more extended





Functional characteristics

↑ Solubility, ↑ Emulsifying activity, ↑ Emulsion stability, ↑ Thermal stability

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