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Rheological properties and microstructure of soy-whey protein

Thu H. McCann, Lena Guyon, Peter Fischer, Li Day

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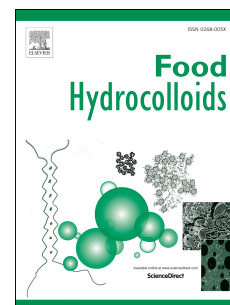
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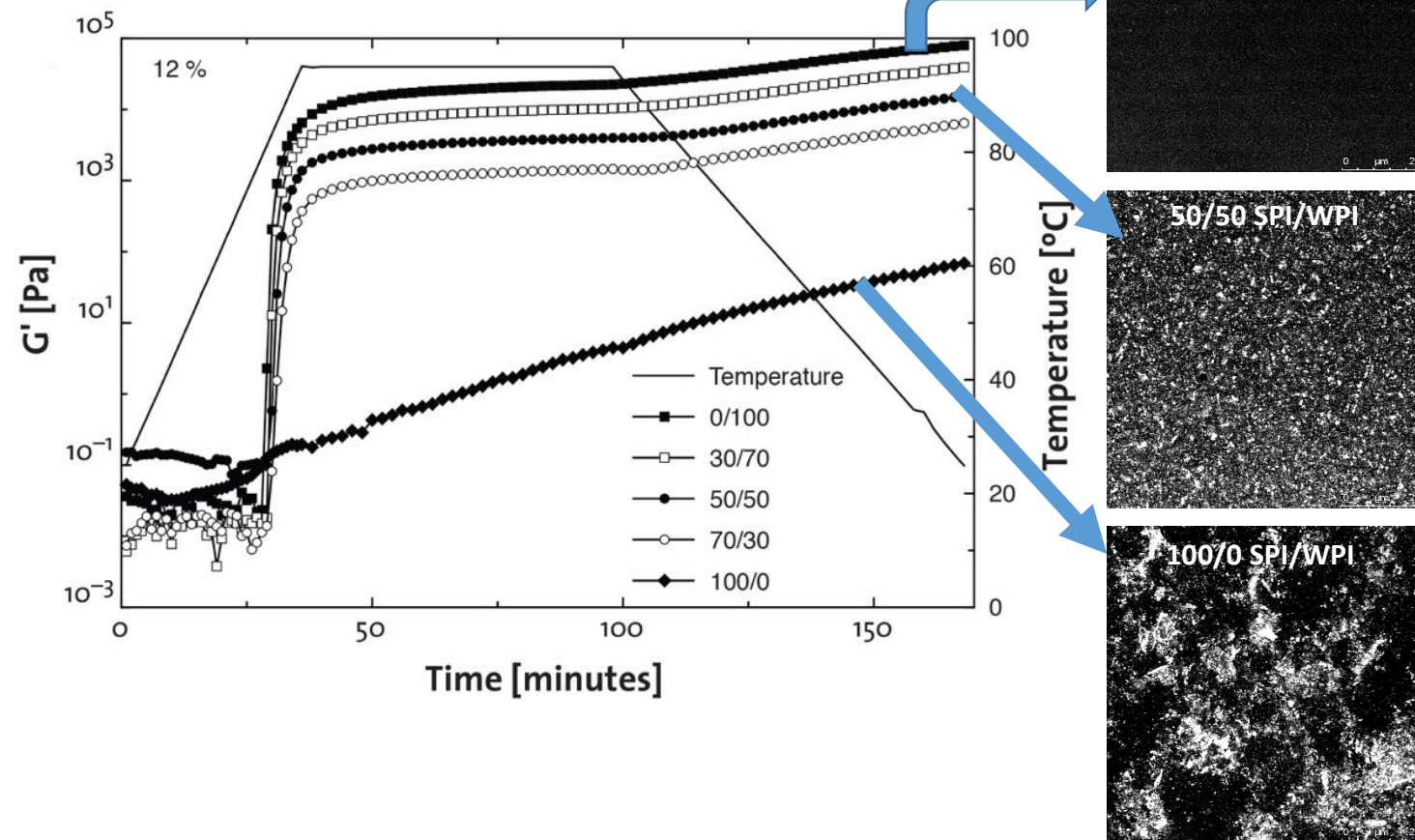
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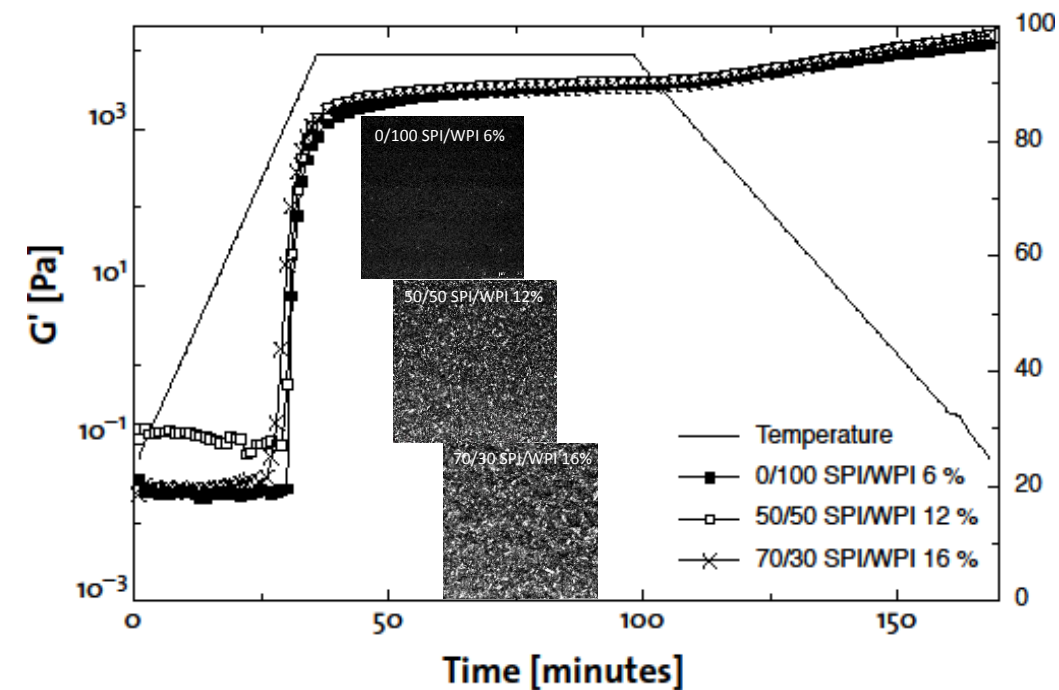
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## Rheological properties of soy protein isolate (SPI) and whey protein isolate (WPI) mix



## Similar gel strength with different gel structure and at various concentrations



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