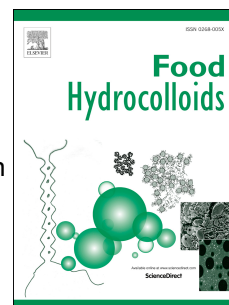


Accepted Manuscript

Pea protein isolate–high methoxyl pectin soluble complexes for improving pea protein functionality: Effect of pH, biopolymer ratio and concentrations

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PII: S0268-005X(17)31903-3

DOI: [10.1016/j.foodhyd.2018.02.021](https://doi.org/10.1016/j.foodhyd.2018.02.021)

Reference: FOOHYD 4280

To appear in: *Food Hydrocolloids*

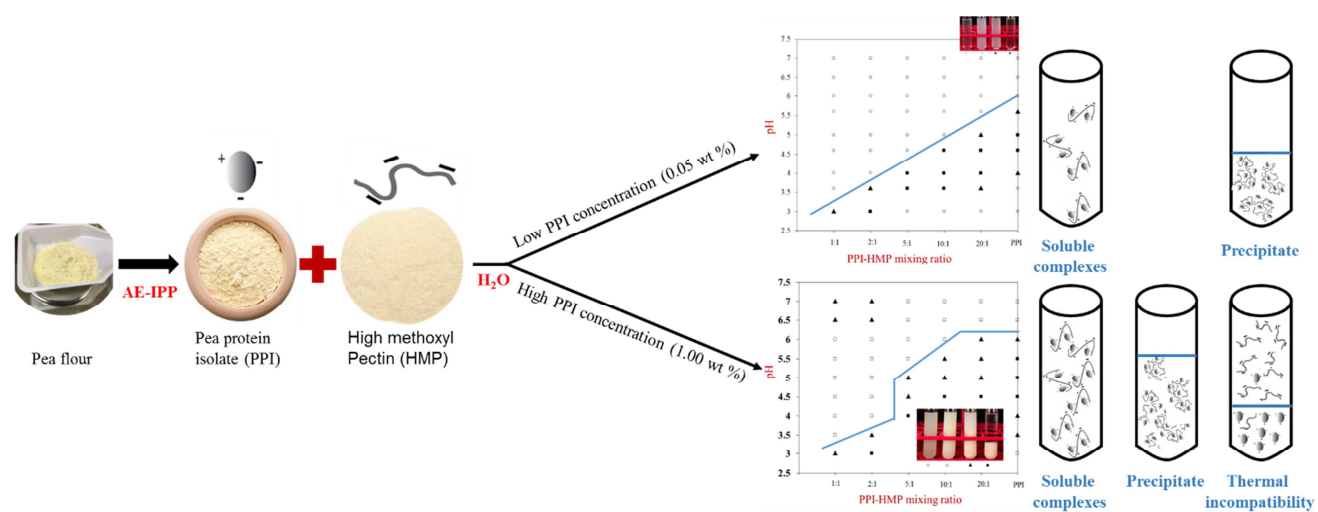
Received Date: 13 November 2017

Revised Date: 16 January 2018

Accepted Date: 12 February 2018

Please cite this article as: Lan, Y., Chen, B., Rao, J., Pea protein isolate–high methoxyl pectin soluble complexes for improving pea protein functionality: Effect of pH, biopolymer ratio and concentrations, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.02.021.

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