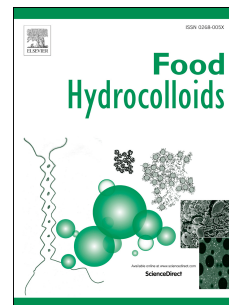


Accepted Manuscript

Formation, stability and *in vitro* digestibility of nanoemulsions stabilized by high-pressure homogenized lentil proteins isolate

Maja Primožic, Akaysha Duchek, Michael Nickerson, Supratim Ghosh



PII: S0268-005X(17)31085-8

DOI: [10.1016/j.foodhyd.2017.09.028](https://doi.org/10.1016/j.foodhyd.2017.09.028)

Reference: FOOHYD 4075

To appear in: *Food Hydrocolloids*

Received Date: 23 June 2017

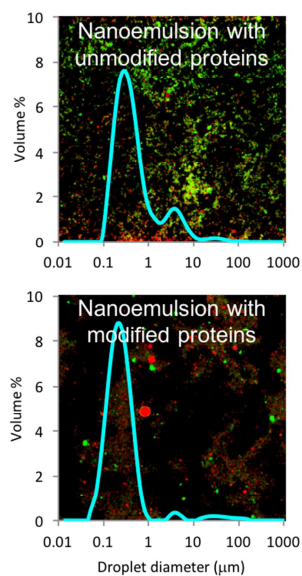
Revised Date: 20 September 2017

Accepted Date: 20 September 2017

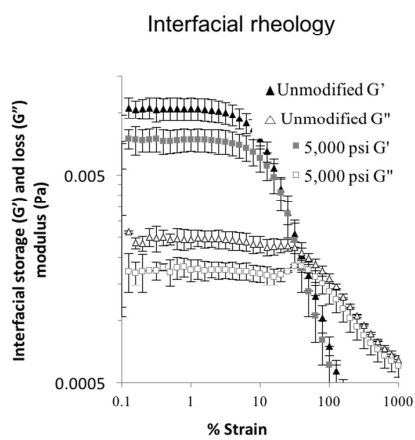
Please cite this article as: Primožic, M., Duchek, A., Nickerson, M., Ghosh, S., Formation, stability and *in vitro* digestibility of nanoemulsions stabilized by high-pressure homogenized lentil proteins isolate, *Food Hydrocolloids* (2017), doi: 10.1016/j.foodhyd.2017.09.028.

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

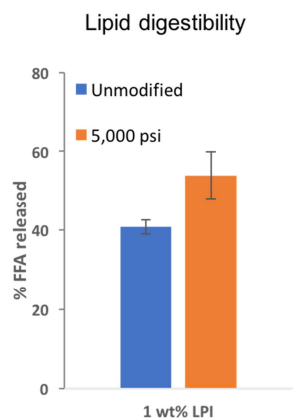
Effect of protein modification by high-pressure homogenization on nanoemulsion stability and lipid digestibility



Nanoemulsions with modified proteins were more stable



Lower interfacial elasticity for the modified proteins



Higher lipid digestibility for the modified protein-stabilized nanoemulsion

ACCEPTED MANUSCRIPT

Download English Version:

<https://daneshyari.com/en/article/6986173>

Download Persian Version:

<https://daneshyari.com/article/6986173>

[Daneshyari.com](https://daneshyari.com)