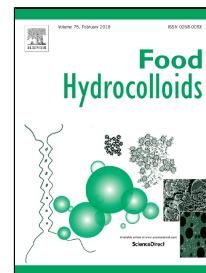


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Structural, rheological and functional properties of modified soluble dietary fiber from tomato peels

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Highlights

1. The extraction yield of SDF from tomato peels increased by AHP modification.
2. M-SDF had greater gelation ability in the presence of Ca^{2+} than O-SDF.
3. The difference of pH and types of ions affect gelation ability of M-SDF.
4. M-SDF had improved functional properties in the presence of Ca^{2+} than O-SDF.

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