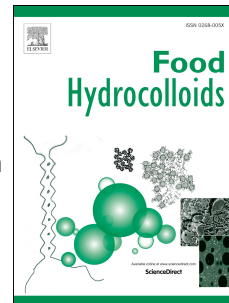


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Protein nanovehicles produced from egg white. Part 2: Effect of protein concentration and spray drying on particle size and linoleic acid binding capacity

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Egg white protein nanovehicles (EWPn) were obtained by controlled heating.

Protein concentration did not affect binding capacity of EWPn.

EWPn were obtained under powder form by spray drying.

Spray drying process preserved size and binding capacity of EWPn.

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