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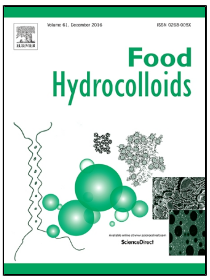

Effects of ultrasound treatment on physicochemical and emulsifying properties of whey proteins pre- and post-thermal aggregation

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- ~~Whey protein isolate~~WPI was treated by ultrasound at pre- or post- thermal treatment.
- Particle size was reduced by ultrasound ~~treatment of~~ post- thermal aggregation.
- surface hydrophobicity was increased by ultrasound ~~treatment of~~ post-thermal aggregation.
- Surface free sulphydryl group was increased by ultrasound post-thermal aggregation.
- Rheological and emulsifying properties were significantly influenced by ultrasound.

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