Accepted Manuscript

Protein network formation during pound cake making: The role of egg white proteins and wheat flour gliadins

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PII: S0268-005X(16)30194-1

DOI: 10.1016/j.foodhyd.2016.05.001

Reference: FOOHYD 3413

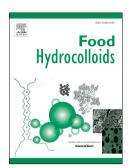
To appear in: Food Hydrocolloids

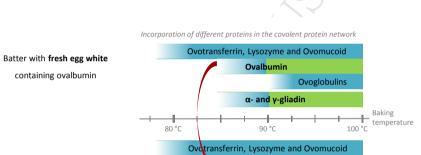
Received Date: 22 February 2016

Revised Date: 25 April 2016 Accepted Date: 1 May 2016

Please cite this article as: Deleu, L.J., Wilderjans, E., Van Haesendonck, I., Brijs, K., Delcour, J.A., Protein network formation during pound cake making: The role of egg white proteins and wheat flour gliadins, *Food Hydrocolloids* (2016), doi: 10.1016/j.foodhyd.2016.05.001.

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S-ovalbumin

Ovoglobulins

and γ-gliadin

containing ovalbumin

Batter with stored egg white

containing S-ovalbumin

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