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Effects of heat treatment on the emulsifying properties of pea proteins

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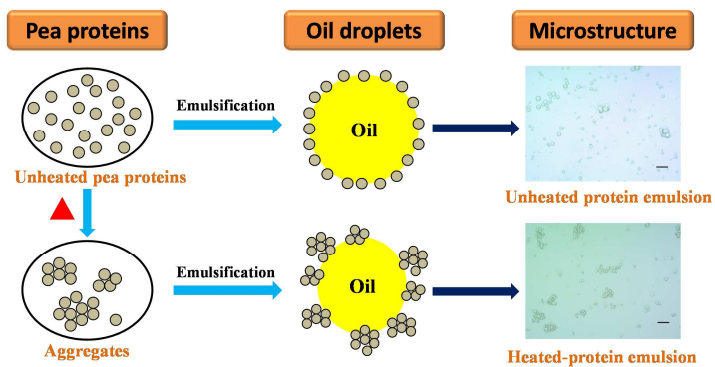
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