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Annatto-Entrapped Casein-Chitosan Complexes Improve Whey Color Quality after Acid Coagulation of Milk

Giovana B. Celli, Raheleh Ravanfar, Siva Kaliappan, Rohit Kapoor, Alireza Abbaspourrad

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**Annatto-Entrapped Casein-Chitosan Complexes Improve ~~Cheddar~~ Cheese Whey Color  
Quality after Acid Coagulation of Milk**

**Giovana B. Celli<sup>a</sup>, Raheleh Ravanfar<sup>a</sup>, Siva Kaliappan<sup>b</sup>, Rohit Kapoor<sup>b</sup>, & Alireza  
Abbaspourrad<sup>a\*</sup>**

<sup>a</sup> Department of Food Science, Cornell University, Stocking Hall, Ithaca NY 14853, USA

<sup>b</sup> National Dairy Council, 10255 W Higgins Rd, Rosemont IL 60018, USA

\*Corresponding author: alireza@cornell.edu

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