

Accepted Manuscript

Cold gel-like emulsions of lactoferrin subjected to ohmic heating

Guilherme de Figueiredo Furtado, Ricardo Nuno Correia Pereira,
António Augusto Vicente, Rosiane Lopes Cunha



PII: S0963-9969(17)30746-9
DOI: doi:[10.1016/j.foodres.2017.10.061](https://doi.org/10.1016/j.foodres.2017.10.061)
Reference: FRIN 7109

To appear in: *Food Research International*

Received date: 16 August 2017
Revised date: 17 October 2017
Accepted date: 28 October 2017

Please cite this article as: Guilherme de Figueiredo Furtado, Ricardo Nuno Correia Pereira, António Augusto Vicente, Rosiane Lopes Cunha , Cold gel-like emulsions of lactoferrin subjected to ohmic heating. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Frin(2017), doi:[10.1016/j.foodres.2017.10.061](https://doi.org/10.1016/j.foodres.2017.10.061)

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

COLD GEL-LIKE EMULSIONS OF LACTOFERRIN SUBJECTED TO OHMIC HEATING

Guilherme de Figueiredo Furtado¹; Ricardo Nuno Correia Pereira²; António Augusto
Vicente^{2*}; Rosiane Lopes Cunha¹

¹Department of Food Engineering, School of Food Engineering, University of Campinas,
13083-862, Campinas, SP, Brazil.

²CEB - Centre of Biological Engineering, University of Minho, 4710-057, Braga, Portugal.

Guilherme de Figueiredo Furtado : furtado.gf@gmail.com

Ricardo Nuno Correia Pereira : rpereira@deb.uminho.pt

***Corresponding Author** : António Augusto Vicente : avicente@deb.uminho.pt

Rosiane Lopes Cunha : rosiane@unicamp.br

ABSTRACT

Ohmic heating is a technique that has gained increasing attention because of its capacity to produce uniform heating, and claimed electrical influence on the functional and technological properties of treated protein dispersions. The aim of this work was to evaluate the influence of ohmic heating on the properties of cold gel-like emulsions, comparing them with those obtained by conventional heating. The effect of ohmic and conventional heating on physical and structural properties of lactoferrin was also addressed. Ohmic heating treatment resulted in less pronounced aggregation of lactoferrin, when compared to conventional heating. An increase of particle size, turbidity, intrinsic and extrinsic fluorescence values and a decrease

Download English Version:

<https://daneshyari.com/en/article/8889819>

Download Persian Version:

<https://daneshyari.com/article/8889819>

[Daneshyari.com](https://daneshyari.com)