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""Spatial Distribution of Mixed Whey Proteins at the Air-Water Interface ""

Sommario/riassunto

Food scientists aim to control the taste and texture of existing food products and to formulate new structures of high quality using novel combinations of ingredients and processing methods.Food Colloids, Biopolymers and Materials describes the physical chemistry and material science underlying the formulation and behaviour of multi-phase food systems and includes:·descriptions of new experimental techniques·recent food colloids research findings·authoritative overviews of conceptual issuesEssential new findings are presented and emphasis is placed on the interfacial and gelation properties of