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Ingredients And Processing

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require texture-modified foods.

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Food emulsifiers are surface-active
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Modifying Food Texture | ScienceDirect
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Modifying Food Texture: Novel
Ingredients and Processing ...

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Proteins and polysaccharides, which are the two most commonly found hydrocolloids in food, are often used to manipulate food texture. The coexistence of the two biomacromolecules is bound to the occurrence of phase separation (Tolstoguzov, 1991). The texture of the resulting gel depends more on the

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biopolymer, which plays the dominant role in the phase-separated microstructure.

Texture modification of soy-based products - ScienceDirect

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Jianshe Chen & Andrew Rosenthal

Modifying Food Texture ...

In book: Modifying Food Texture, 1:

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Techniques, Edition: 1st, Chapter: Food

Texture and Structure, Publisher:

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The texture of many dairy products is principally dependent on the properties and interactions of milk proteins, i.e., caseins and whey proteins, and their ability to form structures such as networks and gels when manipulated appropriately,

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e.g., by targeted enzymatic hydrolysis,
acidification or heat-induced denaturation.

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