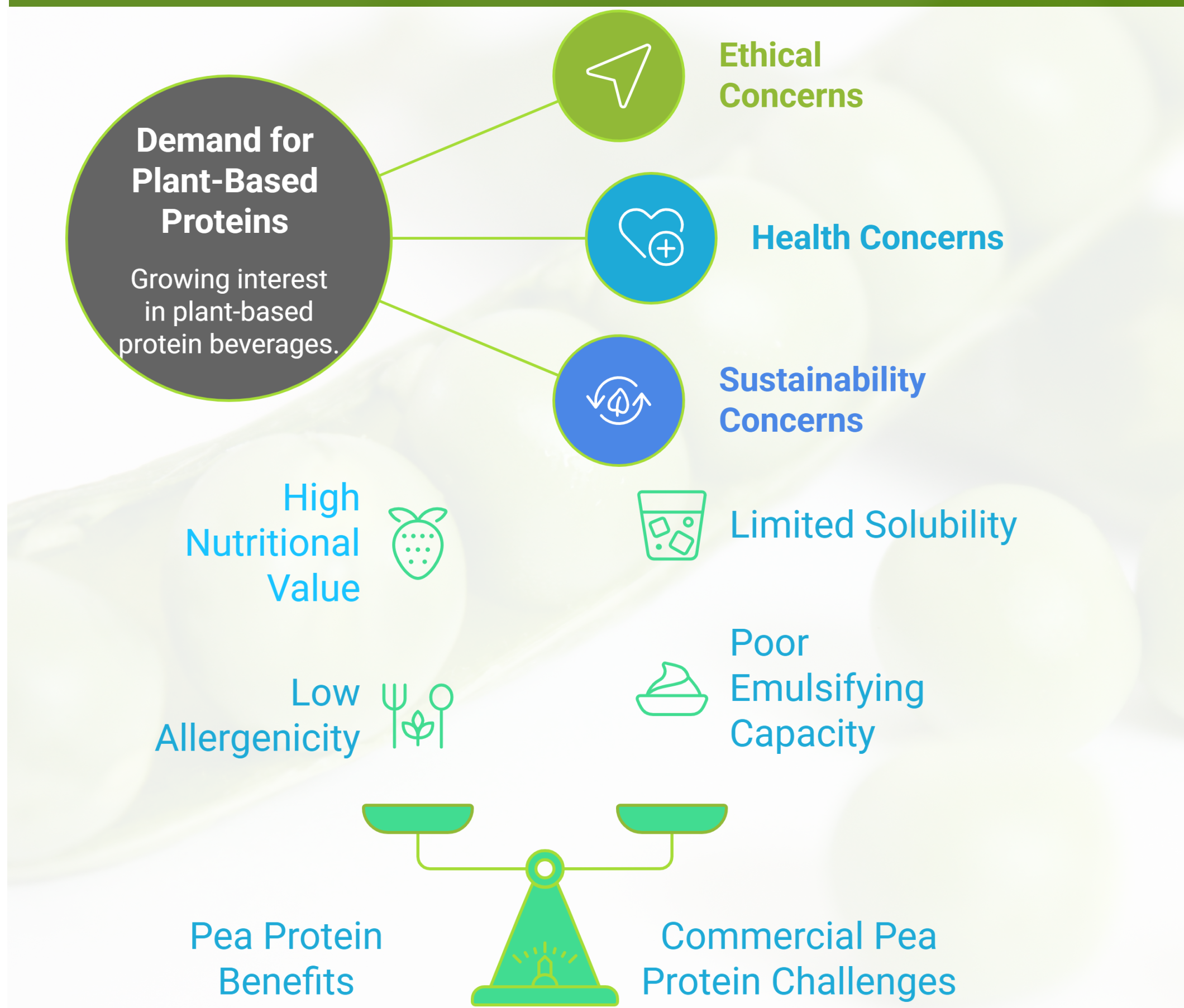


High-pressure homogenization enhances the colloidal stability and emulsifying capacity of commercial pea protein

Aponte Elera, D.J.; Sabena, F.; Bellesi, F.A.; Pilosof, A. M. R.

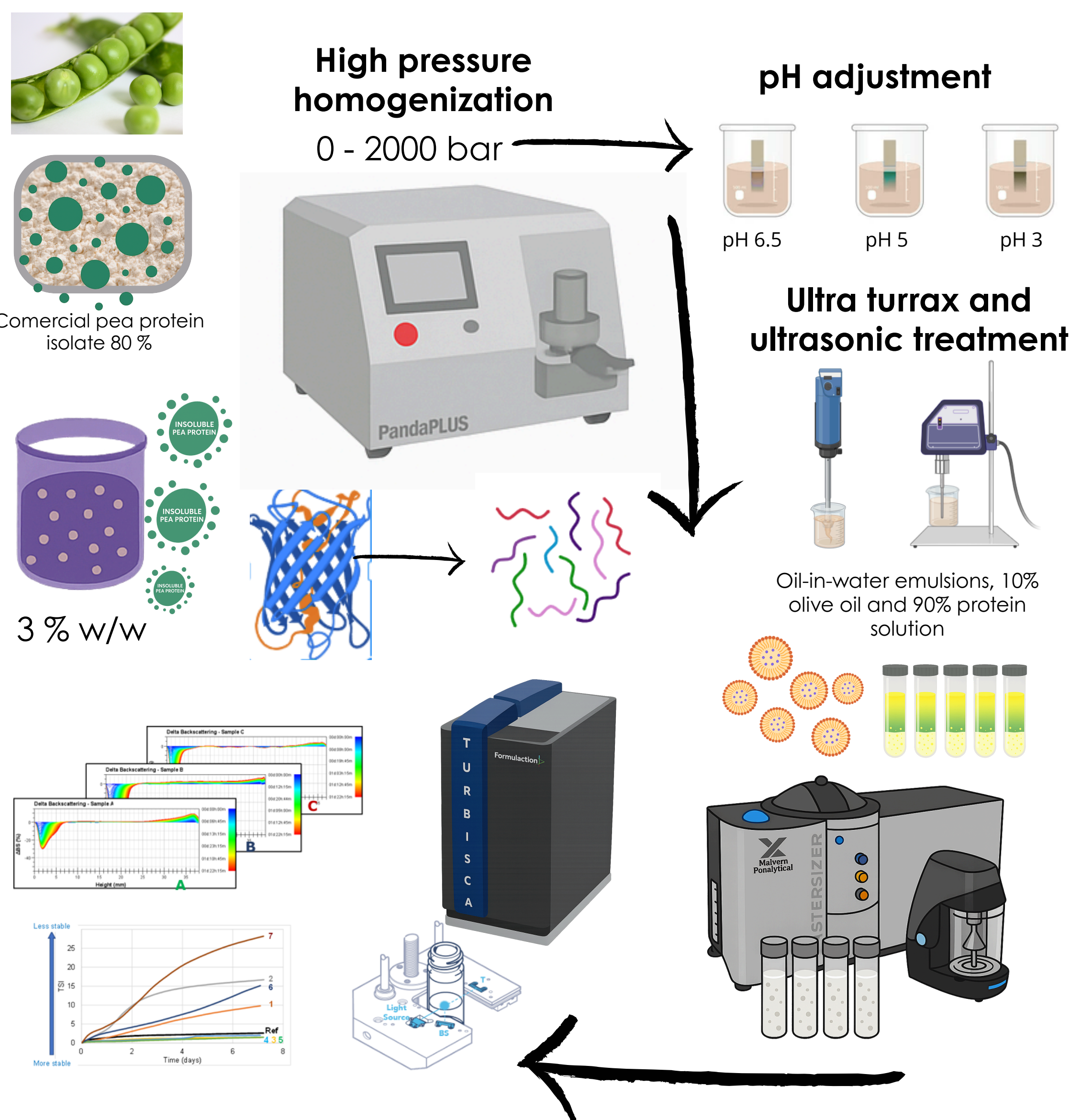
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INTRODUCTION & AIM



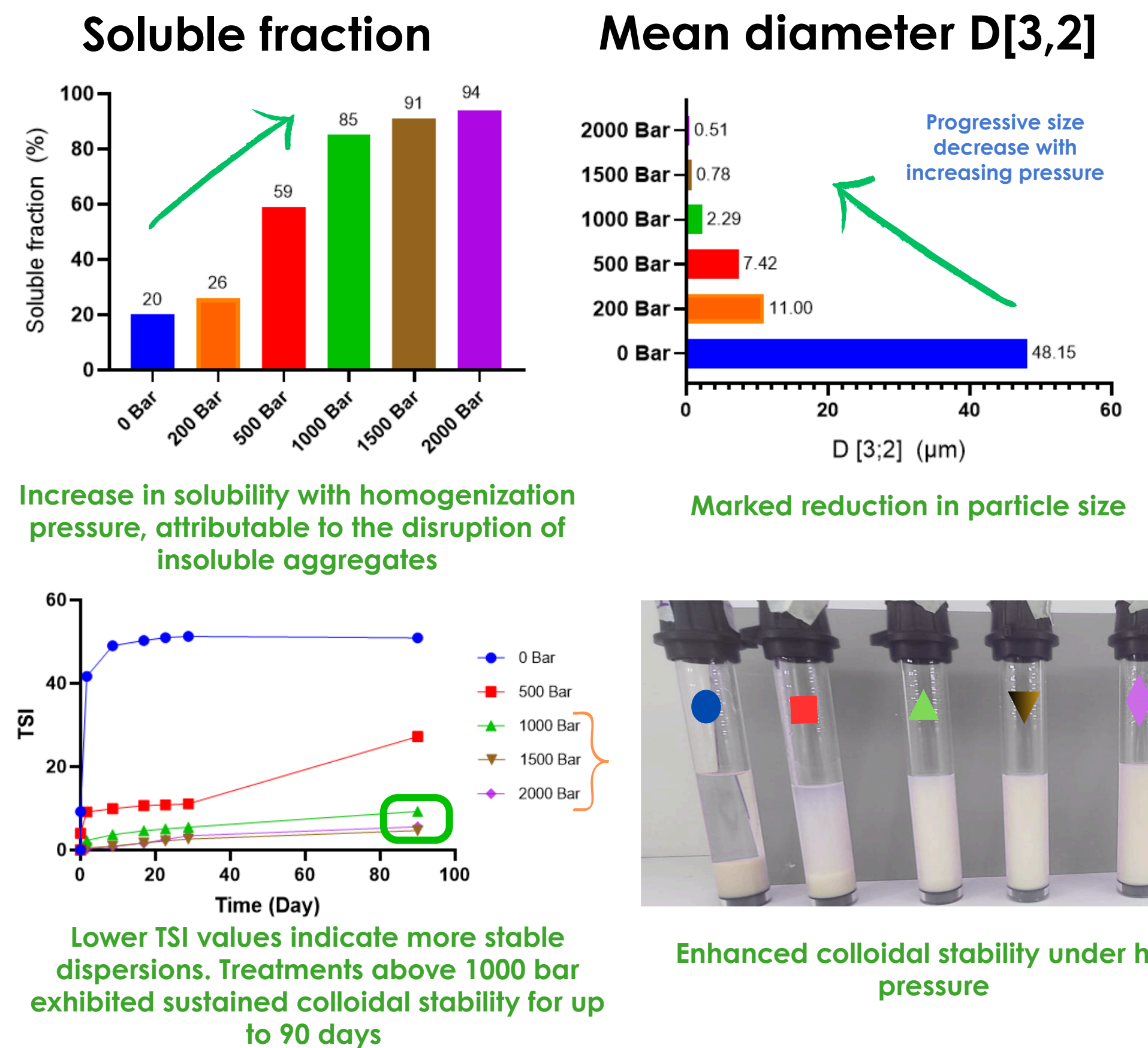
The objective of this study was to evaluate the impact of high-pressure homogenization (HPH) on the solubility, colloidal stability and emulsifying properties of a commercial pea protein isolate

METHOD

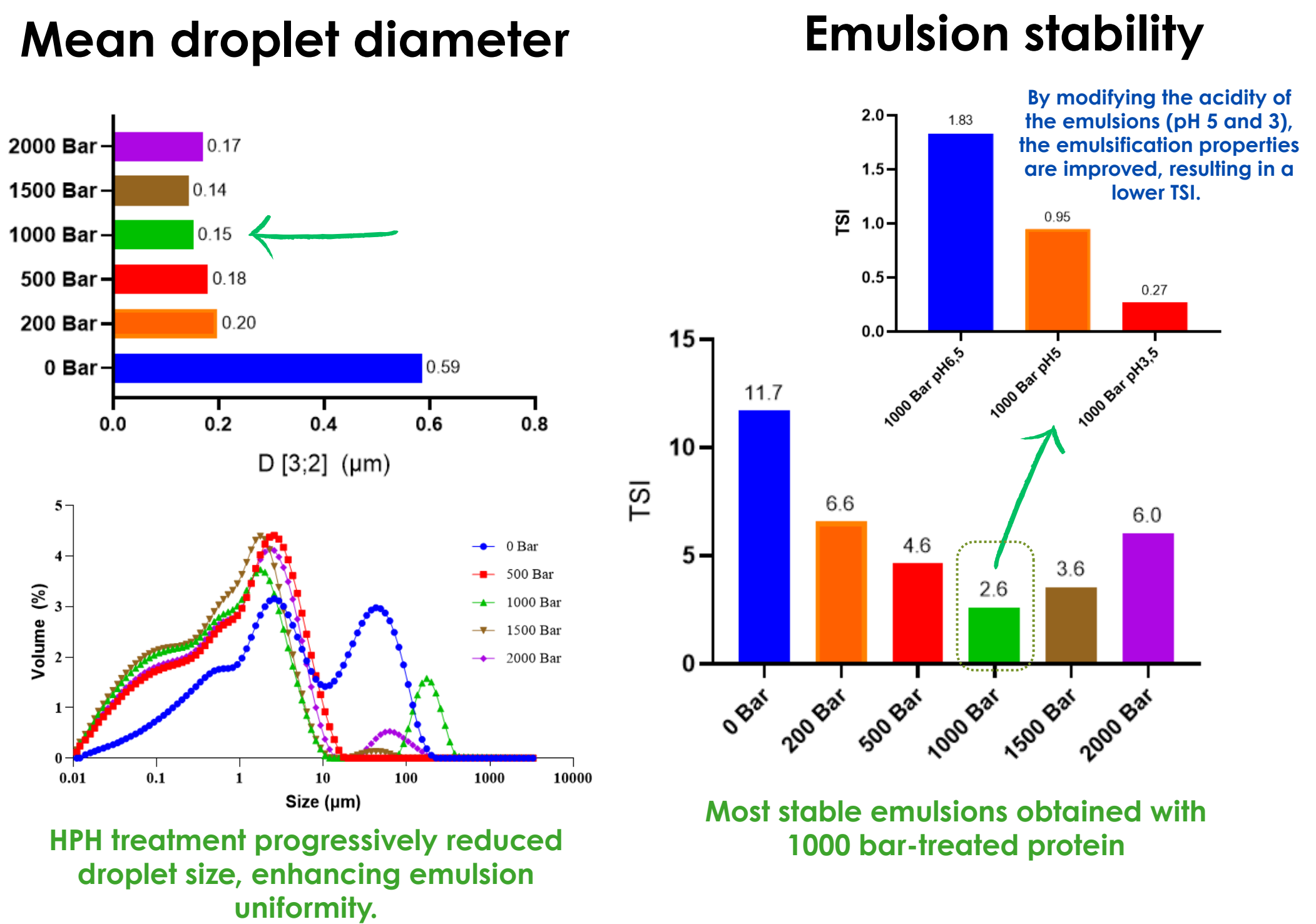


RESULTS & DISCUSSION

DISPERSIONS



EMULSIONS



CONCLUSION

Overall, HPH effectively modified the structure of commercial pea protein isolate, improving its solubility, colloidal stability, and emulsifying functionality, thereby supporting its application in protein-rich beverages.

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