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Effects of ultrasound on structural and physical properties of soy protein isolate (SPI) dispersions

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87	Tannic acid enhanced the emulsion stability, rheology and interface characteristics of <i>Clanis Bilineata Tingtauca</i> Mell protein stabilised oil-in-water emulsion.		0
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85	Effects of hydrodynamic cavitation at different pH values on the physicochemical properties and aggregation behavior of soybean glycinin. 2022 , 163, 113615		0
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81	Effect of low-frequency high-intensity ultrasound (HIU) on the physicochemical properties of chickpea protein. 2022 , 111474		0
80	Pasteurization of egg white by integrating ultrasound and microwave: Effect on structure and functional properties. 2022 , 103063		0
79	Modification of grass pea protein isolate (<i>Lathyrus sativus</i> L.) using high intensity ultrasound treatment: Structure and functional properties. 2022 , 158, 111520		0
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70	Ultrasonic-assisted pH shift-induced interfacial remodeling for enhancing the emulsifying and foaming properties of perilla protein isolate. 2022 , 89, 106108		1
69	Effect of ultrasound-assisted freezing combined with potassium alginate on the quality attributes and myofibril structure of large yellow croaker (<i>Pseudosciaena crocea</i>). 2022 , 167, 113869		1
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65	Application of ultrasound treatment to improve the technofunctional properties of hemp protein isolate. 2022 , 6, 100176		1
64	Sublethal moderated pressure pre-treatments for subsequent shorter and improved egg white thermal pasteurization. 2022 , 2, 100200		0
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61	Characterization of sonicated gluten protein and subsequent rheological properties of model dough and noodles.		0
60	Ultrasound Pretreatment of Brewer's Spent Grain Protein Enhances the Yeast Growth- and Fermentation-Promoting Activity of Its Resultant Hydrolysates.		2
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