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The effect of high intensity ultrasonic pre-treatment on the properties of soybean protein isolate gel induced by calcium sulfate

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#	Paper	IF	Citations
189	Gelation enhancement of soy protein isolate by sequential low- and ultrahigh-temperature two-stage preheating treatments. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 2529-2537	3.8	21
188	Gelation Behavior and Rheological Properties of Salt- or Acid-Induced Soy Proteins Soft Tofu-Type Gels. <i>Journal of Texture Studies</i> , 2014 , 45, 62-73	3.6	34
187	Effects of ultrasound on the structure and physical properties of black bean protein isolates. <i>Food Research International</i> , 2014 , 62, 595-601	7	281
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