

HYDRODINAMIC, RHEOLOGICAL AND THERMAL CHARACTERISATION OF SOY PROTEIN ISOLATES

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Abstract: The hydrodynamic properties of the soy proteins were determined to give information about the size and the shape of the protein assemblies. In addition, solubility measurements were discussed. Differential scanning calorimetry and thermogravimetry, carried out over a range of moisture contents, were employed to ascertain the existence of native protein, evaluate the thermal stability, the denaturation degree and water holding capacity of the soy isolates and study the influence of the water content on the soy proteins stability.

Keywords: soy protein isolates, solubility, differential scanning calorimetry, intrinsic viscosity, thermogravimetry

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