



### Abstract

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Functional and Physical Properties of Bovine Plasma Proteins as a Function of Processing and pH, Application in a Food Formulation

Co-Author's: L.T. Rodriguez Furlán, A. Pérez Padilla and M.E. Campderrós  
Corresponding Author: Mercedes Campderrós

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### Abstract:

The combined effects of ultrafiltration and freeze drying stages, and the incorporation of a stabilizing agent on selected functional and physical properties of bovine plasma proteins, were evaluated in the pH range of 3.0-9.0. The raw material was also characterized and was compared with the processed one. The results show that the process had a positive effect on solubility, emulsion capacity and emulsion stability in all the pH range, while the foaming capacity was similar to the raw material, having a better foam stability. The content of salts and denatured proteins was reduced in the processed plasma. This product was used in the formulation of a minced meat, which had a high stability and adequate moisture, improving the consistence according to the sensorial analysis. Therefore, the use of processed proteins in formulation of food products may be enhanced, and a higher added-value protein can be obtained.

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