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## **Effect of Yolk/White Ratio on Flow Property and Dr Meat Emulsion**

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Fish meat emulsion was prepared from very-low-lipid sardine mince through grinding or suspending in weak alkaline solution, and the effect of yolk/white ratio in a blended emulsifier on this emulsion was investigated using microscopy. A blended egg yolk/egg white ratio of 0.233/0.466 was used as an emulsifier instead of egg yolk, were reproduced in ground fish meat emulsion: (1) the decrease in the flow behavior index in the up-curve (2) the increase in the yield stress in the up-curve (3) the decrease in the yield stress in the down-curve and (4) the increase in the hysteresis loop area. In sus

(2) and (4) became obviously true at the yolk/white ratios of 0.1/0.466 and 0.233/0.466, respectively. The increase in oil droplet size under the higher moisture conditions of the suspended meat due to the increase in oil droplet size by the effects of both yolk and white caused the droplet shape and the resulting coalescence during the shear. A thinning property was intensified. The thread-like substances and their structure tightly adhered to the surface of the droplet during the shear. The coalescence at the yolk/white ratio of 0.0/0.7.

**Keywords:** [fish meat emulsion](#), [yolk/white ratio](#), [flow property](#), [droplet size](#)

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