

Article

Comparative Study on Foaming Properties of Egg White with Yolk Fractions and Their Hydrolysates

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Supplementary Materials:

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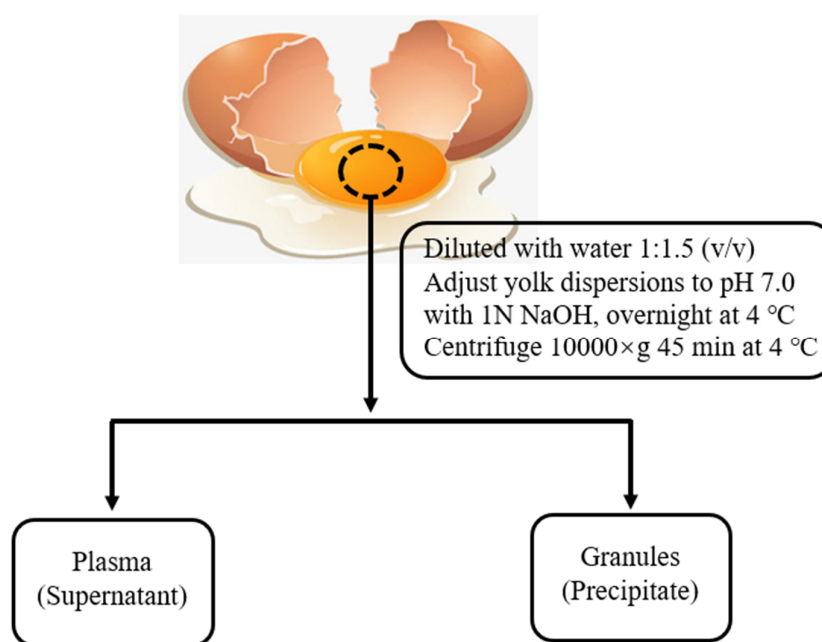


Figure S1. The preparation of egg yolk fractions (plasma and granules).