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## Kort præsentation

Mit forskningsfelt er fokuseret på at forstå, hvordan molekylære egenskaber og interaktioner bestemmer den endelige kvalitet af et produkt. Mit fokus er på teksten og mikrostrukturen af mejeriprodukter.

## Publikationer

### **Association of caseins with $\beta$ -lactoglobulin influenced by temperature and calcium ions: A multi-parameter analysis**

Mohammad-Beigi, H., Wijaya, W., Madsen, M., Hayashi, Y., Li, R., Maria Rovers, T. A., Jæger, T. C., Buell, A. K., Hougaard, Anni Bygvrå, Kirkensgaard, Jacob Judas Kain, Westh, P., Ipsen, Richard & Svensson, B., 2023, I: Food Hydrocolloids. 137, 12 s., 108373.

### **Discriminating between different proteins in the microstructure of acidified milk gels by super-resolution microscopy**

Li, R., Ebbesen, M. F., Glover, Z. J., Jæger, T. C., Rovers, T. A. M., Svensson, B., Brewer, J. R., Simonsen, A. C., Ipsen, Richard & Hougaard, Anni Bygvrå, 2023, I: Food Hydrocolloids. 138, 12 s., 108468.

### **Effect of coagulation temperature on cooking integrity of heat and acid-induced milk gels**

Laursen, Anne Katrine, Dyrnø, S. B., Steven Mikkelsen, K., Czaja, Tomasz Pawel, Rovers, T. A. M., Ipsen, Richard & Ahrné, Lilia, 2023, I: Food Research International. 169, 8 s., 112846.

### **The effect of acidification temperature and pH on intermolecular protein bonds and water mobility in heat and acid-induced milk gels**

Laursen, Anne Katrine, Czaja, Tomasz Pawel, Rovers, T. A. M., Ipsen, Richard, Barone, Giovanni & Ahrné, Lilia, 2023, I: International Dairy Journal. 141, 10 s., 105611.

### **In situ SAXS study of non-fat milk model systems during heat treatment and acidification**

Li, R., Jæger, T. C., Rovers, T. A. M., Svensson, B., Ipsen, Richard, Kirkensgaard, Jacob Judas Kain & Hougaard, Anni Bygvrå, 2022, I: Food Research International. 157, 11 s., 111292.

### **Measurement of water-holding capacity in fermented milk using near-infrared spectroscopy combined with chemometric methods**

Havmand, P. U., Zachariassen, L. G., Ipsen, Richard & Poulsen, V. K., 2022, I: Journal of Dairy Research. 89, 2, s. 194-200 7 s.

### **Simulated gastrointestinal digestion of protein alginate complexes: effects of whey protein cross-linking and the composition and degradation of alginate**

Madsen, M., Ronne, M. E., Li, R., Greco, I., Ipsen, Richard & Svensson, B., 2022, I: Food & Function. 13, 16, s. 8375-8387 13 s.

### **Texture and microstructure of heat and acid induced gels from buffalo and cow milk**

Laursen, Anne Katrine, Rovers, T. A. M., Ipsen, Richard & Ahrné, Lilia, 2022, I: International Dairy Journal. 129, 10 s., 105299.

### **Unaided efficient transglutaminase cross-linking of whey proteins strongly impacts the formation and structure of protein alginate particles**

Madsen, M., Khan, S., Kunstmann, S., Aachmann, F. L., Ipsen, Richard, Westh, P., Emanuelsson, C. & Svensson, B., 2022, I: Food Chemistry: Molecular Sciences. 5, 11 s., 100137.

#### **Water mobility and microstructure of acidified milk model gels with added whey protein ingredients**

Li, R., Czaja, Tomasz Pawel, Glover, Z. J., Ipsen, Richard, Jæger, T. C., Rovers, T. A. M., Simonsen, A. C., Svensson, B., van der Berg, Franciscus Winfried J & Hougaard, Anni Bygvrå, 2022, I: Food Hydrocolloids. 127, 13 s., 107548.

#### **Cheese powders as emulsifier in mayonnaise**

da Silva, D. F., Bettera, L., Ipsen, Richard & Hougaard, Anni Bygvrå, 2021, I: LWT. 151, 4 s., 112188.

#### **Effect of thawing procedures on the properties of frozen and subsequently thawed casein concentrate**

Li, R., Rovers, T. A. M., Jæger, T. C., Hougaard, Anni Bygvrå, Svensson, B., Simonsen, A. C. & Ipsen, Richard, 2021, I: International Dairy Journal. 112, 9 s., 104860.

#### **Effects of homogenization and pH adjustment of cheese feed without emulsifying salt on the physical properties of high fat cheese powder**

da Silva, D. F., Wang, H., Czaja, Tomasz Pawel, van der Berg, Franciscus Winfried J, Kirkensgaard, Jacob Judas Kain, Ipsen, Richard & Hougaard, Anni Bygvrå, 2021, I: Powder Technology. 378, Part A, s. 227-236 10 s.

#### **Impact of Alginate Mannuronic-Guluronic Acid Contents and pH on Protein Binding Capacity and Complex Size**

Madsen, M., Westh, P., Khan, S., Ipsen, Richard, Almdal, K., Aachmann, F. L. & Svensson, B., 2021, I: Biomacromolecules. 22, 2, s. 649-660

#### **Interaction between added whey protein ingredients and native milk components in non-fat acidified model systems**

Li, R., Rovers, T. A. M., Jæger, T. C., Wijaya, W., Hougaard, Anni Bygvrå, Simonsen, A. C., Svensson, B. & Ipsen, Richard, 2021, I: International Dairy Journal. 115, 11 s., 104946.

#### **Proteolytic activity of selected commercial *Lactobacillus helveticus* strains on soy protein isolates**

Shirotani, N., Hougaard, Anni Bygvrå, Lametsch, Rene, Petersen, Mikael Agerlin, Rattray, F. P. & Ipsen, Richard, 2021, I: Food Chemistry. 340, 10 s., 128152.

#### **Tunable mixed micellization of $\beta$ -casein in the presence of $\kappa$ -casein**

Wijaya, W., Khan, S., Madsen, M., Møller, M. S., Maria Rovers, T. A., Jæger, T. C., Ipsen, Richard, Westh, P. & Svensson, B., 2021, I: Food Hydrocolloids. 113, 8 s., 106459.

#### **Understanding the fermentation factors affecting the separability of fermented milk: A model system study**

Priyashantha, H., Buldo, P., Berg, T., Gilleladden, C. & Ipsen, Richard, 2021, I: Food Structure. 30, 11 s., 100232.

#### **Effect of cheese maturation on physical stability, flow properties and microstructure of oil-in-water emulsions stabilised with cheese powders**

Da Silva, D. F., Vlachvei, K., Geng, X., Ahrné, Lilia, Ipsen, Richard & Hougaard, Anni Bygvrå, 2020, I: International Dairy Journal. 103, 9 s., 104630.

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da Silva, D. F., Tziouri, D., Ahrné, Lilia, Bovet, N., Larsen, F. H., Ipsen, Richard & Hougaard, Anni Bygvrå, 2020, I: Journal of Food Engineering. 270, 8 s., 109763.

#### **Stabilization of directly acidified protein drinks by single and mixed hydrocolloids - combining particle size, rheology, tribology, and sensory data**

Liu, J., Pedersen, H. L., Knarreborg, L., Ipsen, Richard & Bredie, Wender, 2020, I: Food Science & Nutrition. 8, 12, s. 6433-6444 12 s.

#### **Towards the manufacture of camembert cheese powder: characteristics of cheese feeds without emulsifying salts**

Felix da Silva, D., Tziouri, D., Ipsen, Richard & Hougaard, Anni Bygvrå, 2020, I: LWT. 127, 5 s., 109412.

**Associative phase separation of potato protein and anionic polysaccharides**

Stounbjerg, L., Vestergaard, C., Andreasen, B. & Ipsen, Richard, 2019, I: Colloids and Surfaces A: Physicochemical and Engineering Aspects. 566, s. 104-112

**Cheese powder as emulsifier in oil-in-water (O/W) emulsions: effect of powder concentration and added emulsifying salt during cheese powder manufacture**

da Silva, D. F., Vlachvei, K., Tziouri, D., Hougaard, Anni Bygvrå, Ipsen, Richard & Ahrné, Lilia, 2019, I: LWT. 103, s. 266-270 5 s.

**Contrasting Assemblies of Oppositely Charged Proteins**

Ainis, W. N., Boire, A., Solé-Jamault, V., Nicolas, A., Bouhallab, S. & Ipsen, Richard, 2019, I: Langmuir. 35, 30, s. 9923-9933

**Effect of heat treatment on denaturation of whey protein and resultant rennetability of camel milk**

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**Effect of starter cultures on properties of soft white cheese made from camel (*Camelus dromedarius*) milk**

Bekele, B., Hansen, E. B., Eshetu, M., Ipsen, Richard & Hailu, Y., 2019, I: Journal of Dairy Science. 102, 2, s. 1108-1115

**Metagenomic analysis of bacterial community composition in *Dhanaan*: Ethiopian traditional fermented camel milk**

Berhe, T., Ipsen, Richard, Seifu, E., Kurtu, M. Y., Fugl, A. J. B. & Hansen, E. B., 2019, I: FEMS Microbiology Letters. 366, 11, 6 s., fnz128.

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Stounbjerg, L., Andreasen, B. & Ipsen, Richard, 2019, I: Journal of Food Engineering. 263, s. 79-86 8 s.

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Ainis, W. N., Ersch, C., Farinet, C., Yang, Q., Glover, Z. J. & Ipsen, Richard, 2019, I: Food Hydrocolloids. 87, s. 723-733 11 s.

**The influence of pH, protein concentration and calcium ratio on the formation and structure of nanotubes from partially hydrolyzed bovine  $\alpha$ -lactalbumin**

Geng, X., Kirkensgaard, Jacob Judas Kain, Arleth, Lise, Otte, Jeanette & Ipsen, Richard, 2019, I: Soft Matter. 15, 24, s. 4787-4796

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Khan, S., Birch, J., Van Calsteren, M., Ipsen, Richard, Peters, G. H. J., Svensson, B., Harris, P. & Almdal, K., maj 2018, I: International Journal of Biological Macromolecules. 111, s. 746-754 9 s.

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Berhe, T., Ipsen, Richard, Seifu, E., Kurtu, M. Y., Eshetu, M. & Hansen, E. B., mar. 2018, I: Lebensmittel - Wissenschaft und Technologie. 89, s. 123-127 5 s.

**Beverage clouding agents: Review of principles and current manufacturing current manufacturing**

Stounbjerg, L. C., Vestergaard, C., Andreasen, B. & Ipsen, Richard, 2018, I: Food Reviews International. 34, 7, s. 613-638 26 s.

**Casein-Based Powders: Characteristics and Rehydration Properties**

Silva, D. F. D., Ahrné, Lilia, Ipsen, Richard & Hougaard, Anni Bygvrå, 2018, I: Comprehensive Reviews in Food Science and Food Safety. 17, 1, s. 240-254 15 s.

**Cheese feed to powder: Effects of cheese age, added dairy ingredients and spray drying temperature on properties of cheese powders**

da Silva Tenório, D. F., Hirschberg, C., Ahrné, Lilia, Hougaard, Anni Bygvrå & Ipsen, Richard, 2018, I: Journal of Food Engineering. 237, s. 215-225 11 s.

**Effect of alginate size, mannuronic/guluronic acid content and pH on particle size, thermodynamics and composition of complexes with  $\beta$ -lactoglobulin**

Stender, E. G. P., Khan, S., Ipsen, Richard, Madsen, F., Hägglund, Per Mårten, Abou Hachem, M., Almdal, K., Westh, P. & Svensson, B., 2018, I: Food Hydrocolloids. 75, s. 157-163 7 s.

**Isoenergetic modification of whey protein structure by denaturation and crosslinking using transglutaminase**

Stender, E. G. P., Koutina, G., Almdal, K., Hassenkam, Tue, Mackie, A., Ipsen, Richard & Svensson, B., 2018, I: Food & Function. 9, 2, s. 797-805 9 s.

**Partial replacement of whey proteins by rapeseed proteins in heat-induced gelled systems: Effect of pH**

Anis, W., Ersch, C. & Ipsen, Richard, 2018, I: Food Hydrocolloids. 77, s. 397-406 10 s.

**Physical and functional properties of cheese powders affected by sweet whey powder addition before or after spray drying**

da Silva, D. F., Ahrné, Lilia, Larsen, F. H., Hougaard, Anni Bygvrå & Ipsen, Richard, 2018, I: Powder Technology. 323, s. 139-148 10 s.

**Physicochemical properties of milk protein ingredients and their acid gelation behaviour in different ionic environments**

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**Revealing the Dimeric Crystal and Solution Structure of  $\beta$ -Lactoglobulin at pH 4 and Its pH and Salt Dependent Monomer Dimer Equilibrium**

Khan, S., Ipsen, Richard, Almdal, K., Svensson, B. & Harris, P., 2018, I: Biomacromolecules. 19, 7, s. 2905-2912 8 s.

**Rheological and sensory properties and aroma compounds formed during ripening of soft brined cheese made from camel milk**

Alemu, Y. H., Hansen, E. B., Seifu, E., Petersen, Mikael Agerlin, Lametsch, Rene, Rattray, F. P. & Ipsen, Richard, 2018, I: International Dairy Journal. 81, s. 122-130 9 s.

**Rheology and microstructure of low-fat yoghurt produced with whey protein microparticles as fat replacer**

Celigueta Torres, I., Amigo Rubio, J. M., Knudsen, J. C., Tolkach, A., Mikkelsen, B. Ø. & Ipsen, Richard, 2018, I: International Dairy Journal. 81, s. 62-71 10 s.

**The effect of alginates on *in vitro* gastric digestion of particulated whey protein**

Koutina, G., Ioannidi, E., Melo Nogueira, B. & Ipsen, Richard, 2018, I: International Journal of Dairy Technology. 77, 2, s. 469-477 9 s.

**The effect of protein-to-alginate ratio on *in vitro* gastric digestion of nanoparticulated whey protein**

Koutina, G., Ray, C. A., Lametsch, Rene & Ipsen, Richard, 2018, I: International Dairy Journal. 77, s. 10-18 9 s.

**Characterisation of lactic acid bacteria in spontaneously fermented camel milk and selection of strains for fermentation of camel milk**

Fugl, A., Berhe, T., Kiran, A., Hussain, S., Laursen, M. F., Bahl, M. I., Hailu, Y., Sørensen, K. I., Guya, M. E., Ipsen, Richard & Hansen, E. B., 2017, I: International Dairy Journal. 73, s. 19-24 6 s.

**Coagulation and Preparation of Soft Unripened Cheese from Camel Milk using Camel Chymosin: A Review**

Berhe, T., Kurtu, M. Y., Ipsen, Richard, Hailu, Y. & Eshetu, M., 2017, I: East Africa Journal of Sciences. 11, 2, s. 99-106 8 s.

**Effect of homogenisation in formation of thermally induced aggregates in a non- and low- fat milk model system with microparticulated whey proteins**

Celigueta Torres, I., Nieto, G., Nylander, T., Simonsen, A. C., Tolkach, A. & Ipsen, Richard, 2017, I: Journal of Dairy Research. 84, 2, s. 229-238 10 s.

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Birch, J., Hardarson, H. K., Khan, S., Van Calsteren, M., Ipsen, Richard, Garrigues, C., Almdal, K., Abou Hachem, M. & Svensson, B., 2017, I: Carbohydrate Polymers. 177, s. 406-414 9 s.

**Effects of different dairy ingredients on the rheological behaviour and stability of hot cheese emulsions**

Kelimu, A., Felix da Silva, D., Geng, X., Ipsen, Richard & Hougaard, Anni Bygvrå, 2017, I: International Dairy Journal. 71, s. 35-42 8 s.

**Inline UV-Vis spectroscopy to monitor and optimize cleaning-in-place (CIP) of whey filtration plants**

Berg, T. H. A., Ottosen, N., van der Berg, Franciscus Winfried J & Ipsen, Richard, 2017, I: Lebensmittel - Wissenschaft und Technologie. 75, s. 164-170 7 s.

**Interactions in heated milk model systems with different ratios of nanoparticulated whey protein at varying pH**

Liu, G., Jæger, T. C., Nielsen, S. B., Ray, C. A. & Ipsen, Richard, 2017, I: International Dairy Journal. 74, s. 57-62 6 s.

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**Opportunities for producing dairy products from camel milk: a comparison with bovine milk**

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**Processing Challenges and Opportunities of Camel Dairy Products**

Berhe, T., Seifu, E., Ipsen, Richard, Kurtu, M. Y. & Hansen, E. B., 2017, I: International Journal of Food Science. 2017, 8 s., 9061757.

**Revealing the Compact Structure of Lactic Acid Bacterial Heteroexopolysaccharides by SAXS and DLS**

Khan, S., Birch, J., Harris, P., Van Calsteren, M. R., Ipsen, Richard, Peters, G. H. J., Svensson, B. & Almdal, K., 2017, I: Biomacromolecules. 18, 3, s. 747-756 10 s.

**The influence of raw material, added emulsifying salt and spray drying on cheese powder structure and hydration properties**

Felix da Silva, D., Larsen, F. H., Hougaard, Anni Bygvrå & Ipsen, Richard, 2017, I: International Dairy Journal. 74, s. 27-38 12 s.

**Traditional Fermented Dairy Products of Ethiopia: A Review**

Berhe, T., Vogensen, Finn Kvist, Ipsen, Richard, Seifu, E., Kurtu, M. Y. & Hansen, E. B., 2017, I: East African Journal of Sciences. 11, 2, s. 73-80 8 s.

**Whole dairy matrix or single nutrients in assessment of health effects: current evidence and knowledge gaps**

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**Effect of exopolysaccharide-producing starter cultures and post-fermentation mechanical treatment on textural properties and microstructure of low fat yoghurt**

Zhang, L., Folkenberg, D. M., Amigo Rubio, J. M. & Ipsen, Richard, 2016, I: International Dairy Journal. 53, s. 10-19 10 s.

**Effect of hydration of microparticulated whey protein ingredients on their gelling behaviour in a non-fat milk system**

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**Effects of disulphide bonds between added whey protein aggregates and other milk components on the rheological properties of acidified milk model systems**

Liu, G., Jæger, T. C., Lund, Marianne N., Nielsen, S. B., Ray, C. A. & Ipsen, Richard, 2016, I: International Dairy Journal. 59, s. 1-9 9 s.

**Factors influencing the gelation and rennetability of camel milk using camel chymosin**

Alemu, Y. H., Hansen, E. B., Seifu, E., Eshetu, M. & Ipsen, Richard, 2016, I: International Dairy Journal. 60, s. 62-69 8 s.

**Formation of nanotubes and gels at a broad pH range upon partial hydrolysis of bovine  $\alpha$ -lactalbumin**

Geng, X., Bjerrum, Morten Jannik, Arleth, Lise, Otte, Jeanette & Ipsen, Richard, 2016, I: International Dairy Journal. 52, s. 72-81 10 s.

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**Interactions of milk proteins with low and high acyl gellan: effect on microstructure and textural properties of acidified milk**

Buldo, P., Benfeldt, C., Carey, J. P., Folkenberg, D. M., Jensen, H. B., Sieuwerts, S., Vlachvei, K. & Ipsen, Richard, 2016, I: Food Hydrocolloids. 60, s. 225-231 7 s.

**The effect of age on Cheddar cheese melting, rheology and structure, and on the stability of feed for cheese powder manufacture**

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**The role of exopolysaccharide-producing cultures and whey protein ingredients in yoghurt**

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**Steam-frothing of milk for coffee: evaluation for foam properties using video analysis and feature extraction**

Münchow, M., Jørgensen, L., Amigo Rubio, J. M., Sørensen, Klavs Martin & Ipsen, Richard, 1 dec. 2015, I: International Dairy Journal. 51, s. 84-91 8 s.

**Dynamic ultra-high pressure homogenisation of whey protein-depleted milk concentrate**

Sørensen, H., Mortensen, Kell, Sørland, G. H., Larsen, F. H., Paulsson, M. & Ipsen, Richard, 2015, I: International Dairy Journal. 46, s. 12-21 10 s.

**Emulsifying salt increase stability of cheese emulsions during holding**

Hougaard, Anni Bygvrå, Sijbrandij, A. G., Varming, C., Ardö, Ylva Margareta & Ipsen, Richard, 2015, I: LWT -Food Science and Technology. 62, 1, Part 1, s. 362-365 4 s.

**Further development of a method for visualisation of exopolysaccharides in yoghurt using fluorescent conjugates**

Zhang, L., Folkenberg, D. M., Qvist, K. B. & Ipsen, Richard, 2015, I: International Dairy Journal. 46, s. 88-95 8 s.

**Influence of reduced cleaning-in-place on aged membranes during ultrafiltration of whey**

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**Protein lactosylation in UHT milk during storage measured by Liquid Chromatography–Mass Spectrometry and quantification of furosine**

Rauh, V. M., Johansen, L. B., Bakman, M., Ipsen, Richard, Paulsson, M., Larsen, L. B. & Hammershøj, M., 2015, I: International Journal of Dairy Technology. 68, 4, s. 486-494 9 s.

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**Emulsifying salt and Cheddar cheese age: functionality in cheese powder production**

Hougaard, Anni Bygvrå, Varming, C., Ardö, Ylva Margareta & Ipsen, Richard, 2014.

**Emulsifying salt and Cheddar cheese age: functionality in cheese powder production**

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**Emulsifying salt and Cheddar cheese age: functionality in cheese powder production**

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**Exchanging emulsifying salt with dairy-based ingredients in cheese powder production**

Hougaard, Anni Bygvrå, Varming, C., Ardö, Ylva Margareta & Ipsen, Richard, 2014.

**Investigation of consecutive fouling and cleaning cycles of ultrafiltration membranes used for whey processing**

Berg, T. H. A., Knudsen, J. C., Ipsen, Richard, van der Berg, Franciscus Winfried J, Holst, H. H. & Tolkach, A., 2014, I: International Journal of Food Engineering. 10, 3, s. 367–381 15 s.

**Plasmin activity as a possible cause for age gelation in UHT milk produced by direct steam infusion**

Rauh, V. M., Sundgren, A., Bakman, M., Ipsen, Richard, Paulsson, M., Larsen, L. B. & Hammershøj, M., 2014, I: International Dairy Journal. 38, 2, s. 199-207 9 s.

**Plasmin activity in UHT milk: relationship between proteolysis, age gelation, and bitterness**

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Varming, C., Hougaard, Anni Bygvrå, Ardö, Ylva Margareta & Ipsen, Richard, 2014, I: International Dairy Journal. 39, 1, s. 60-63 4 s.

**The determination of plasmin and plasminogen-derived activity in turbid samples from various dairy products using an optimised spectrophotometric method**

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**Characterisation of fractionated skim milk with small-angle X-ray scattering**

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**Cheese powder without emulsifying salt - processing parameters and stability**

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