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Short presentation

I'm professor in Food Structure Engineering, and my field of research is understanding how molecular properties and interactions determine final product quality. My focus is on the texture and microstructure of dairy products.

Publications

Association of caseins with β -lactoglobulin influenced by temperature and calcium ions: A multi-parameter analysis

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

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

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