Protein-polysaccharide particles: A new generation of food grade emulsifier

1Particle and Interfacial Technology Group, Ghent University, Belgium
2Vandemoortele Centre for Lipid Science and Technology, Lab of Food Tech & Engg, Ghent University, Belgium
3Department of Food Science and Technology, Bogor Agricultural University, Indonesia

Wahyu Wijaya1,2*; Ashok Patel2; Christofora Hanny Wijaya3; Paul Van der Meeren1

Results

Pickering emulsion stabilization using food-grade nanoparticles from whey protein isolate (WPI) and low-methoxy pectin (LMP).

Stabilization of O/W emulsion at the isoelectric point of WPI (pH=4.5) by WPI-LMP particles.

Acknowledgement
The Hercules foundation is acknowledged for its financial support in the acquisition of the scanning electron microscope JEOL JSM-7100F equipped with cryo-transfer system Quorum PP3000T and Oxford Instruments Aztec EDS (grant number AUGE-09-029).