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The use of inline high-shear rotor-stator mixing for preparation of high-solids milkprotein-stabilised oil-in-water emulsions with different protein:fat ratios



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Highlights

- Emulsification of different fat-filled milk formulations was investigated.
- Emulsification was achieved using novel inline high-shear mixing technology.
- The emulsification process was monitored inline using pressure drop analysis.
- Pressure drop data allowed for the estimation of viscosity during emulsion formation.

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