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Studies the effects of mechanical sheer processing in reduction of emulsified milk fat globule size, including homogenization, microfluidisation and ultrasonication ; Highlights the importance of milk fat globule size in the processing and functionality of fat-based dairy products such as milk, yogurt, ice cream, cheese and milk chocolate
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Effect of fat globule size on the churnability of dairy ...

The churnability of commercial dairy cream as a function of fat globule size from micron to nanometric range (0.17–3.50 μm) was investigated.

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Effect of fat globule size on the churnability of dairy cream

The milk fat globule membrane accounts an average of 22 mg g⁻¹ of fat globule and 11 mg m⁻² of fat globule surface, of which 41 wt% is contributed by proteins and around 27 wt% by phospholipids (Fox & McSweeney, 1998).