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Introduction

Protein composites play a vital role in food formulation, providing enhanced functional and nutritional properties. Zein and SPI are proteins commonly used in food applications due to their unique characteristics and nutritional value. However, both proteins possess certain limitations that can be addressed through composite formation.

e pH cycling method has emerged as a promising technique to modify protein structures and create composites with improved properties. is study aims to explore the preparation of zein-SPI

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