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(54) Title: METHOD FOR THE PREPARATION OF A DAIRY GEL BY MEANS OF A HIGH PRESSURE TREATMENT

(57) Abstract: A first aspect of the present invention relates to a method for the preparation of dairy gels from a dairy composition by means of a high isostatic pressure treatment. A second aspect of the present invention further relates to dairy gels obtainable by such method and a third aspect of the present invention relates to the use of such gels in food products.



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