

**Название публикации:**

Collagen from porcine skin: a method of extraction and structural properties

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**Сведения об издании:**

INTERNATIONAL JOURNAL OF FOOD PROPERTIES

Том: 21 Выпуск: 1 Стр.: 1031-1042

DOI: 10.1080/10942912.2018.1466324

Опубликовано:2018

Тип документа:Article

**Аннотация:**

This paper presents a study of the processing of collagen-containing raw material and its changes in the course of targeted complex processing by hydrolysis, including freeze-drying. The pH, chemical composition, penetration magnitude, and critical shear stress were determined. The dried samples were examined using Fourier-transform infrared spectroscopy, and their microstructures were characterized. The characteristic property of the product developed was determined to be the presence of a relatively homogeneous fibrillar structure that promotes the functional capacity of the proteinoid-forming fibres in the compositions of foods from different groups.

**Ключевые слова:**

Extracellular proteins; Freeze drying; Microstructure; Rheology; Functional properties