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Electron Microscopic Analysis of the Effects of Tea Extract on Strength Improvement of Egg White Gels

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We examined the effects of several tea extracts containing certain polyphenols on the physical properties of egg white gel. The results of compression tests showed that it was possible to increase the strength of the egg white gel by treatment with various tea extracts. The image analysis of thin sections of egg white gels by transmission electron microscopy (TEM) indicated that the network filaments were larger in the modified gel than in the egg white gel. The thickening of the filaments of the network structure suggests that tea extracts improve the strength of the egg white gel.

Keywords: [egg white](#), [electron microscopy](#), [image analysis](#), [polyphenol](#), [protein gel](#)

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