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脱盐率对豆乳稳定性及豆乳粉冲调性的影响

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摘要: 大豆中含有许多盐离子,如钙、镁、钠、钾离子等。在豆乳的制作过程中,这些离子被转移到豆乳中,从而影响豆乳的稳定性及豆乳粉的速溶性。本文主要利用超滤和离子交换相结合的方法,除去豆乳中的盐离子,并采用外加不同浓度盐溶液研究脱盐对豆乳及豆乳粉性质的影响。结果表明:脱盐能显著提高豆乳的稳定性,同时,100%脱盐使豆乳粉可溶性蛋白含量提高近5%,分散速度提高25%以上,润湿时间缩短了近2/3,豆乳粉的冲调性得到了较大的提高。

Abstract: Soybean contains many sorts of salt ions, such as calcium, magnesium, sodium, potassium and so on. Salt ions transferred into soymilk in the course of processing, which could influence stability of soymilk and solubility of soymilk powder. In this study, we combined ultrafiltration and ion exchange to remove salt ions, then add different amounts of salt ions into soymilk to study the influence of desalination. The results showed that, desalination can remarkably increase the stability of soymilk and the content of soluble protein improved by 5%, dispersibility improved by over 25% and wettability decreased by about 2/3. Moreover, it obviously improved the soakage of soymilk powder.

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