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Perspectives on Fractal dimensions: Rheology and Neutron scattering studies on Dairy gels

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The Fractal dimension (D_f) is a key structural parameter of the networks formed by several food systems. In the present work, dairy gels from skim milk at different concentrations are formed via two different mechanisms: acidification, and enzymic (rennet)-induction. Oscillatory rheology, and ultra-small-angle neutron scattering (USANS) studies are performed to characterize their structural evolution. The perspectives on D_f thus obtained will be discussed to understand the inherent physics.

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