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Foam based on fish skin collagen by-product: a colloidal approach

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Foams are the essential building component of many aerated food structures: breads, cakes, extruded and expanded cereal, whipped creams, ice creams. A foam’s set state is directly related to its structural stability. Proteins are commonly used to produce food foams with long-term stability.

Recent changing in consumption trends, due to ecological problems, animal welfare, allergies, sanitary and religious restrictions, have led to making a concerted effort to find alternative protein sources that can provide similar functionalities in food systems. The large quantities of by-products generated by the fish-processing industry are a potential source for the production of gelatin.

Research question: Can gelatin by-products be employed as alternative sources of protein?

We compared the Foamability (F), the Foam capacity (Fc) and the Foam stability (Fs) of 2 commercial fish collagen samples (A and B) and 3 fish skin by-products collagen (C, D and E).

Partial conclusions: No significant difference was observed in terms of F between the samples. Better Fc (+25%) was observed for the sample E. Fish skin by-products collagen present greater Fs compared to commercial sample: sample C, D and E present 48 ± 2% of Fs after 30 min whereas A and B present only 4.4% and 0%.

Future directions: In order to deeper investigate and better understand these differences, other analytical approaches are planned: dynamic interfacial tension, ellipsometry, film pressure balance as well as small angle X-ray scattering (SAXS).

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