

## **ÍNDICE**

Introducción .....	1
Objetivos .....	49
Plan de trabajo .....	51
Capítulo 1: <i>"Effect of Pulsed Electric Fields on the main Chemical Components of Liquid Egg and Stability at 4°C"</i> .....	55
Capítulo 2: <i>"Physical and Structural Changes in Liquid Whole Egg Treated with High-Intensity Pulsed Electric Fields"</i> .....	61
Capítulo 3: <i>"Changes on the Microstructure and Protein Fraction of Whole Liquid Egg treated by Pulsed Electric Fields (PEF)"</i> .....	71
Capítulo 4: <i>"Main Chemical Changes in Proteins and Structure of Egg Treated with High Pressure Homogenisation"</i> .....	97
Capítulo 5: <i>"Influence of High Pressure Homogenization (HPH) on the Structural Stability of an Egg/Dairy Emulsion"</i> .....	103
Conclusiones .....	127
Anexos .....	131