

Accepted Manuscript

Effect of particle size of sugar beet pulp on the extraction and property of pectin

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PII: S0260-8774(17)30377-1
DOI: 10.1016/j.jfoodeng.2017.09.001
Reference: JFOE 9005
To appear in: *Journal of Food Engineering*
Received Date: 17 April 2017
Revised Date: 24 August 2017
Accepted Date: 02 September 2017

Please cite this article as: Xin Huang, Dong Li, Li-jun Wang, Effect of particle size of sugar beet pulp on the extraction and property of pectin, *Journal of Food Engineering* (2017), doi: 10.1016/j.jfoodeng.2017.09.001

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Highlights

- ▶ Pectin yield and GalA content of SBP powder increased with decreasing particle size
- ▶ Superfine grinding treatment broke the surface morphology of the SBP powder
- ▶ Particle size of SBP powder had an effect on the rheological properties of pectin

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