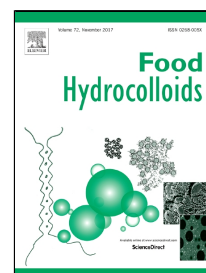


Accepted Manuscript

Development and characterization of a novel edible extruded sheet based on different casein sources and influence of the glycerol concentration

Elodie Chevalier, Gilles Assezat, Frédéric Prochazka, Nadia Oulahal



PII: S0268-005X(17)31020-2
DOI: 10.1016/j.foodhyd.2017.08.028
Reference: FOOHYD 4040
To appear in: *Food Hydrocolloids*
Received Date: 12 June 2017
Revised Date: 28 August 2017
Accepted Date: 28 August 2017

Please cite this article as: Elodie Chevalier, Gilles Assezat, Frédéric Prochazka, Nadia Oulahal, Development and characterization of a novel edible extruded sheet based on different casein sources and influence of the glycerol concentration, *Food Hydrocolloids* (2017), doi: 10.1016/j.foodhyd.2017.08.028

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

Highlights

- New edible films based on rennet casein, acid casein and sodium caseinate, produced by dry process: extrusion.
- Film characterization through physical properties, water sensitivity properties and mechanical properties.
- Casein sourcing and glycerol concentration were proved to affect film properties.
- Wide range of properties available through casein based film implies many food packaging application opportunities.

Download English Version:

<https://daneshyari.com/en/article/4983657>

Download Persian Version:

<https://daneshyari.com/article/4983657>

[Daneshyari.com](https://daneshyari.com)