

Accepted Manuscript

Effect of processing conditions on microstructures and properties of hydroxypropyl methylcellulose/hydroxypropyl starch blends

Liang Zhang, Long Yu, Hongsheng Liu, Yanfei Wang, George P. Simon, Zhili Ji, Jianya Qian



PII: S0268-005X(17)30433-2

DOI: [10.1016/j.foodhyd.2017.03.019](https://doi.org/10.1016/j.foodhyd.2017.03.019)

Reference: FOOHYD 3830

To appear in: *Food Hydrocolloids*

Received Date: 22 June 2016

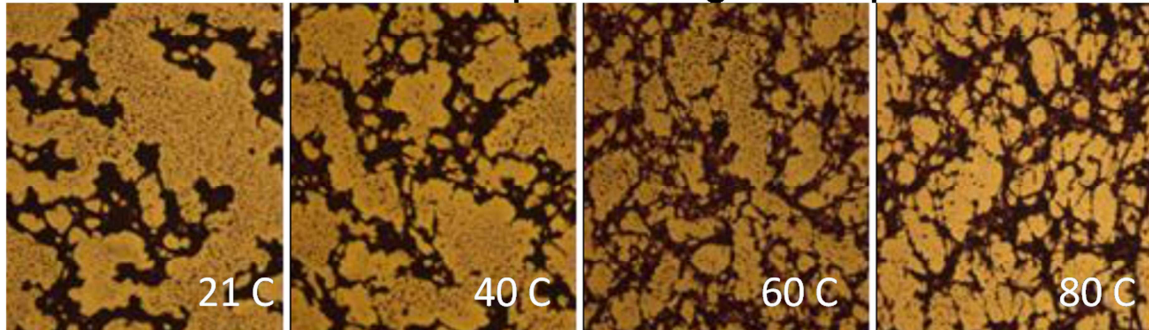
Revised Date: 13 February 2017

Accepted Date: 14 March 2017

Please cite this article as: Zhang, L., Yu, L., Liu, H., Wang, Y., Simon, G.P., Ji, Z., Qian, J., Effect of processing conditions on microstructures and properties of hydroxypropyl methylcellulose/hydroxypropyl starch blends, *Food Hydrocolloids* (2017), doi: 10.1016/j.foodhyd.2017.03.019.

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.

Temperature dependent morphology of HPMC 50/HPS 50 blend:
HPMC became a continuous phase at higher temperature



ACCEPTED MANUSCRIPT

Download English Version:

<https://daneshyari.com/en/article/4983872>

Download Persian Version:

<https://daneshyari.com/article/4983872>

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