

# Accepted Manuscript

Oxidative Stability of Microencapsulated Fish Oil with Rosemary, Thyme and Laurel Extracts: A Kinetic Assessment

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PII: S0260-8774(18)30310-8

DOI: [10.1016/j.jfoodeng.2018.07.021](https://doi.org/10.1016/j.jfoodeng.2018.07.021)

Reference: JFOE 9335

To appear in: *Journal of Food Engineering*

Received Date: 18 April 2018

Revised Date: 18 July 2018

Accepted Date: 21 July 2018

Please cite this article as: Yeşilsu, A.F., Özyurt, G., Oxidative Stability of Microencapsulated Fish Oil with Rosemary, Thyme and Laurel Extracts: A Kinetic Assessment, *Journal of Food Engineering* (2018), doi: 10.1016/j.jfoodeng.2018.07.021.

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Highlights

- Rosemary extracts provided better protection for EPA and DHA.
- Rosemary extracts improved oxidative stability of anchovy oil microcapsules.
- 1500 ppm thyme extracts acted as pro-oxidant at high-temperature.
- Activation energies of rosemary groups were higher than BHT group.

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