

Accepted Manuscript

Linking the physicochemical properties of bulking agents to the sensory characteristics of fat-based suspensions

Davy Van de Walle, Robbe Heymans, Koen Dewettinck



PII: S0260-8774(18)30153-5
DOI: 10.1016/j.jfoodeng.2018.04.006
Reference: JFOE 9220
To appear in: *Journal of Food Engineering*

Received Date: 09 January 2018
Revised Date: 03 April 2018
Accepted Date: 04 April 2018

Please cite this article as: Davy Van de Walle, Robbe Heymans, Koen Dewettinck, Linking the physicochemical properties of bulking agents to the sensory characteristics of fat-based suspensions, *Journal of Food Engineering* (2018), doi: 10.1016/j.jfoodeng.2018.04.006

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