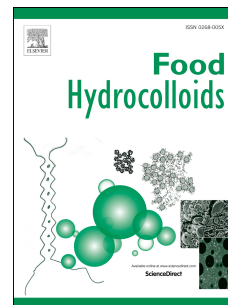


# Accepted Manuscript

Modifying textural and microstructural properties of low fat Cheddar cheese using sodium alginate

Bal Kumari Sharma Khanal, Bhesh Bhandari, Sangeeta Prakash, Dasong Liu, Peng Zhou, Nidhi Bansal



PII: S0268-005X(17)31371-1

DOI: [10.1016/j.foodhyd.2018.03.015](https://doi.org/10.1016/j.foodhyd.2018.03.015)

Reference: FOOHYD 4326

To appear in: *Food Hydrocolloids*

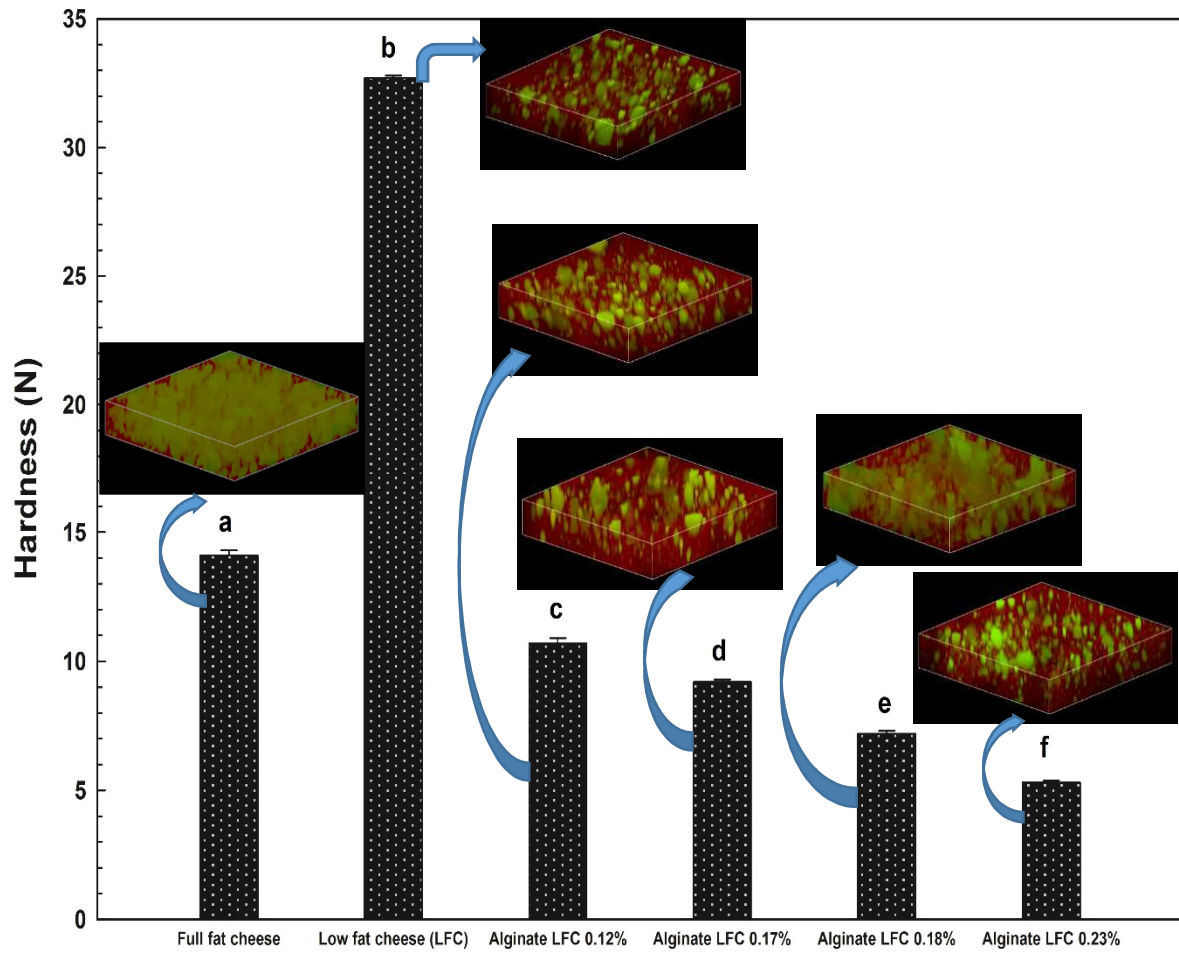
Received Date: 9 August 2017

Revised Date: 3 February 2018

Accepted Date: 8 March 2018

Please cite this article as: Sharma Khanal, B.K., Bhandari, B., Prakash, S., Liu, D., Zhou, P., Bansal, N., Modifying textural and microstructural properties of low fat Cheddar cheese using sodium alginate, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.03.015.

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.



ACCEPTED

Download English Version:

<https://daneshyari.com/en/article/6985474>

Download Persian Version:

<https://daneshyari.com/article/6985474>

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