

Accepted Manuscript

Polysaccharide food matrices for controlling the release, retention and perception of flavours

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PII: S0268-005X(17)31334-6

DOI: [10.1016/j.foodhyd.2017.12.023](https://doi.org/10.1016/j.foodhyd.2017.12.023)

Reference: FOOHYD 4199

To appear in: *Food Hydrocolloids*

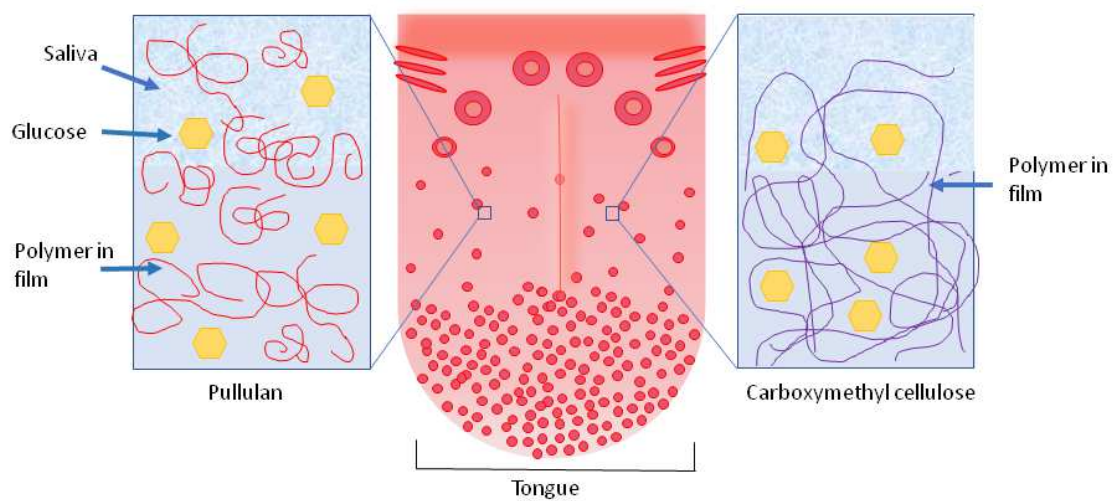
Received Date: 2 August 2017

Revised Date: 16 December 2017

Accepted Date: 16 December 2017

Please cite this article as: Cook, S.L., Methven, L., Parker, J.K., Khutoryanskiy, V.V., Polysaccharide food matrices for controlling the release, retention and perception of flavours, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2017.12.023.

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In vitro studies: glucose release, swelling and disintegration times, mucoadhesive properties

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