

Accepted Manuscript

Influence of compositional characteristics and high pressure processing on the volatile fraction of Iberian dry-cured ham after prolonged refrigerated storage

Nerea Martínez-Onandi, Ana Rivas-Cañedo, Antonia Picon, Manuel Nuñez



PII: S1466-8564(18)30220-0
DOI: doi:[10.1016/j.ifset.2018.08.004](https://doi.org/10.1016/j.ifset.2018.08.004)
Reference: INNFOO 2046

To appear in: *Innovative Food Science and Emerging Technologies*

Received date: 13 February 2018
Revised date: 18 July 2018
Accepted date: 3 August 2018

Please cite this article as: Nerea Martínez-Onandi, Ana Rivas-Cañedo, Antonia Picon, Manuel Nuñez , Influence of compositional characteristics and high pressure processing on the volatile fraction of Iberian dry-cured ham after prolonged refrigerated storage. *Innfoo* (2018), doi:[10.1016/j.ifset.2018.08.004](https://doi.org/10.1016/j.ifset.2018.08.004)

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.

Influence of compositional characteristics and high pressure processing on the volatile fraction of Iberian dry-cured ham after prolonged refrigerated storage

Nerea Martínez-Onandí, Ana Rivas-Cañedo, Antonia Picon, Manuel Nuñez*

*Departamento de Tecnología de Alimentos, INIA, Carretera de La Coruña km 7, Madrid, 28040
Spain*

* Correspondence to: M. Nuñez, INIA, Spain. Tel. + 34 913476799; Fax + 34 913572293

E-mail address: nunez@inia.es.

Download English Version:

<https://daneshyari.com/en/article/8415323>

Download Persian Version:

<https://daneshyari.com/article/8415323>

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