

Accepted Manuscript

Rheological evaluation of gelation during thermal treatments in block freeze concentration of coffee extract

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PII: S0260-8774(18)30319-4

DOI: [10.1016/j.jfoodeng.2018.07.030](https://doi.org/10.1016/j.jfoodeng.2018.07.030)

Reference: JFOE 9344

To appear in: *Journal of Food Engineering*

Received Date: 5 February 2018

Revised Date: 24 July 2018

Accepted Date: 26 July 2018

Please cite this article as: S.C. Sequera, Y. Ruiz, F.L. Moreno, M.X. Quintanilla-Carvajal, F. Salcedo, Rheological evaluation of gelation during thermal treatments in block freeze concentration of coffee extract, *Journal of Food Engineering* (2018), doi: 10.1016/j.jfoodeng.2018.07.030

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- Gelled fractions appear as a consequence of cryogelation during the isothermal stage
- Solids elution and water recrystallization during isothermal thawing lead to gelation
- Annealing temperatures close to T_0 are required for gelation problems to take place
- Rheology can be used to predict if BFC processes will undergo gelation problems

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