Accepted Manuscript

Valorization of grape pomace: Encapsulation and storage stability of its phenolic extract

Alexandra Tsali, Athanasia M. Goula

PII: S0032-5910(18)30738-1

DOI: doi:10.1016/j.powtec.2018.09.011

Reference: PTEC 13685

To appear in: Powder Technology

Received date: 1 June 2018
Revised date: 30 August 2018
Accepted date: 5 September 2018

Please cite this article as: Alexandra Tsali, Athanasia M. Goula, Valorization of grape pomace: Encapsulation and storage stability of its phenolic extract. Ptec (2018), doi:10.1016/j.powtec.2018.09.011

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 MANUSCRIPT

Valorization of grape pomace: encapsulation and storage stability of its phenolic extract

Alexandra Tsali, Athanasia M. Goula*

Department of Food Science and Technology, School of Agriculture, Forestry and Natural Environment, Aristotle University, 541 24 Thessaloniki, Greece

Corresponding author.

E-mail address: athgou@agro.auth.gr (A.M. Goula).

Download English Version:

https://daneshyari.com/en/article/10150654

Download Persian Version:

https://daneshyari.com/article/10150654

<u>Daneshyari.com</u>