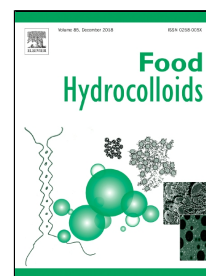


Accepted Manuscript

The Antioxidant Mechanism of Maillard Reaction Products in Oil-In-Water Emulsion System

Yunqi Shi, Rong Liang, Ling Chen, Huan Liu, H. Douglas Goff, Jianguo Ma, Fang Zhong



PII: S0268-005X(18)30319-9

DOI: 10.1016/j.foodhyd.2018.08.039

Reference: FOOHYD 4620

To appear in: *Food Hydrocolloids*

Received Date: 21 February 2018

Accepted Date: 22 August 2018

Please cite this article as: Yunqi Shi, Rong Liang, Ling Chen, Huan Liu, H. Douglas Goff, Jianguo Ma, Fang Zhong, The Antioxidant Mechanism of Maillard Reaction Products in Oil-In-Water Emulsion System, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.08.039

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.

The Antioxidant Mechanism of Maillard Reaction Products in Oil-In-Water Emulsion System

Yunqi Shi^{a,b}, Rong Liang^{a,c}, Ling Chen^{a,b}, Huan Liu^{a,b}, H. Douglas Goff^d, Jianguo Ma^b, Fang Zhong^{*a,b}

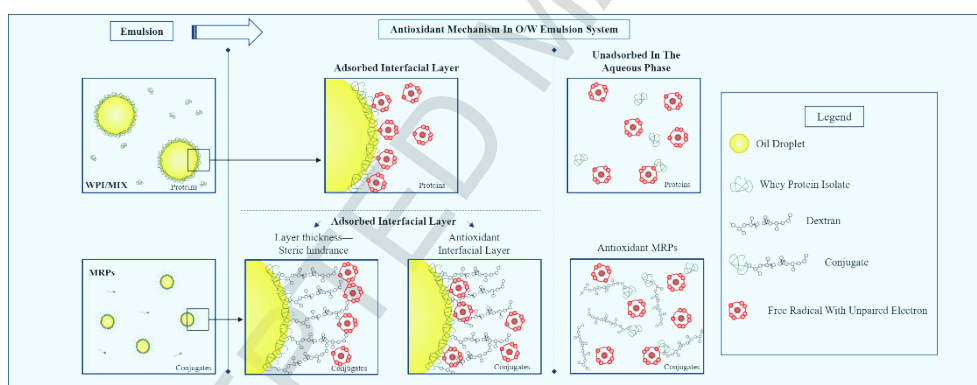
^a Key Laboratory of Synthetic and Biological Colloids, Ministry of Education, Jiangnan University, Wuxi 214122, China

^b School of Food Science and Technology, Jiangnan University, Wuxi 214122, China

^c School of Chemical and Material Engineering, Jiangnan University, Wuxi 214122, China

^d Department of Food Science, University of Guelph, Guelph, Ontario N1G 2W1, Canada

Graphical Abstract



Download English Version:

<https://daneshyari.com/en/article/11003188>

Download Persian Version:

<https://daneshyari.com/article/11003188>

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