

# Accepted Manuscript

Gelatin and pectin complex coacervates as carriers for cinnamaldehyde: Effect of pectin esterification degree on coacervate formation, and enhanced thermal stability

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PII: S0268-005X(18)30613-1

DOI: [10.1016/j.foodhyd.2018.08.051](https://doi.org/10.1016/j.foodhyd.2018.08.051)

Reference: FOOHYD 4632

To appear in: *Food Hydrocolloids*

Received Date: 3 April 2018

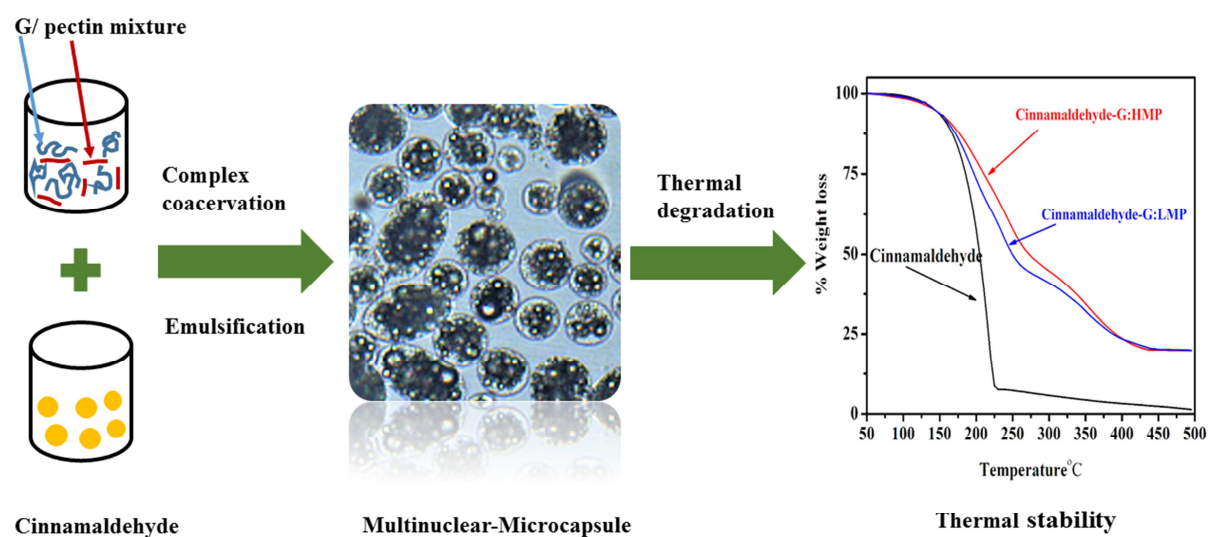
Revised Date: 9 July 2018

Accepted Date: 29 August 2018

Please cite this article as: Muhoza, B., Xia, S., Cai, J., Zhang, X., Duhoranimana, E., Su, J., Gelatin and pectin complex coacervates as carriers for cinnamaldehyde: Effect of pectin esterification degree on coacervate formation, and enhanced thermal stability, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.08.051.

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