

Accepted Manuscript

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PII: S0308-8146(18)31700-X

DOI: <https://doi.org/10.1016/j.foodchem.2018.09.129>

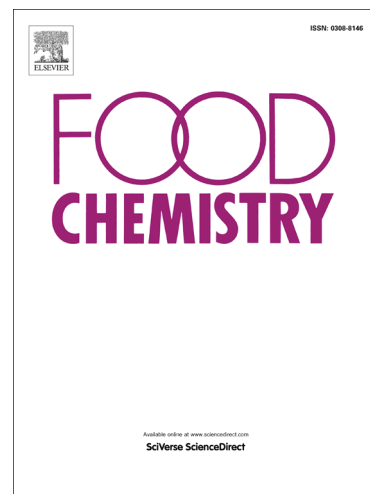
Reference: FOCH 23616

To appear in: *Food Chemistry*

Received Date: 21 April 2018

Revised Date: 18 September 2018

Accepted Date: 21 September 2018



Please cite this article as: Chen, D., Li, X., Zhao, X., Qin, Y., Wang, J., Wang, C., Comparative proteomics of goat milk during heated processing, *Food Chemistry* (2018), doi: <https://doi.org/10.1016/j.foodchem.2018.09.129>

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Comparative proteomics of goat milk during heated processing

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