

# Accepted Manuscript

Classification of chicken muscle with different freeze-thaw cycles using impedance and physicochemical properties

Tian-Hao Chen, Ye-Pei Zhu, Min-Yi Han, Peng Wang, Ran Wei, Xing-Lian Xu, Guang-Hong Zhou



PII: S0260-8774(16)30365-X

DOI: [10.1016/j.jfoodeng.2016.10.003](https://doi.org/10.1016/j.jfoodeng.2016.10.003)

Reference: JFOE 8680

To appear in: *Journal of Food Engineering*

Received Date: 20 January 2016

Revised Date: 23 September 2016

Accepted Date: 01 October 2016

Please cite this article as: Tian-Hao Chen, Ye-Pei Zhu, Min-Yi Han, Peng Wang, Ran Wei, Xing-Lian Xu, Guang-Hong Zhou, Classification of chicken muscle with different freeze-thaw cycles using impedance and physicochemical properties, *Journal of Food Engineering* (2016), doi: 10.1016/j.jfoodeng.2016.10.003

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.

Highlights:

1. A method [based on impedance](#) for classification different frozen-thawed cycles chicken breasts was established.
2. Learning vector quantization neural network was applied to calculate the prediction accuracy.
3. Proper physico-chemical properties added into the model could improve the prediction accuracy.

ACCEPTED MANUSCRIPT

Download English Version:

<https://daneshyari.com/en/article/4909204>

Download Persian Version:

<https://daneshyari.com/article/4909204>

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