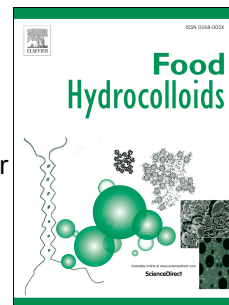


Accepted Manuscript

Improving solubility and emulsifying property of wheat gluten by deamidation with four different acids: Effect of replacement of folded conformation by extended structure

Yongquan Wang, Jing Gan, Yun Zhou, Yongqiang Cheng, Satoru Nirasawa



PII: S0268-005X(17)30315-6

DOI: [10.1016/j.foodhyd.2017.04.013](https://doi.org/10.1016/j.foodhyd.2017.04.013)

Reference: FOOHYD 3861

To appear in: *Food Hydrocolloids*

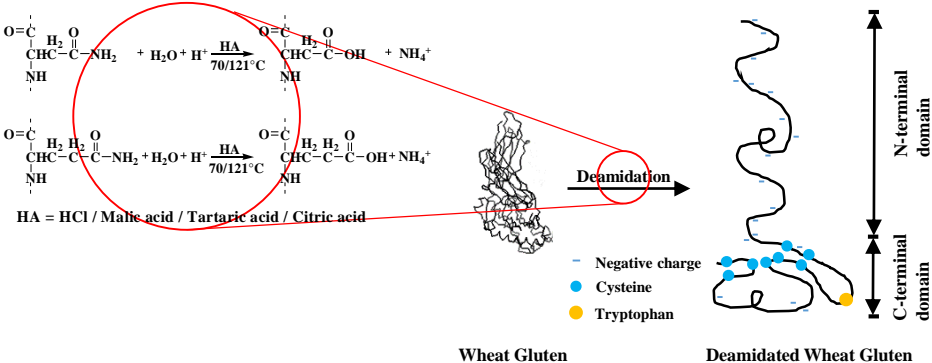
Received Date: 23 February 2017

Revised Date: 8 April 2017

Accepted Date: 8 April 2017

Please cite this article as: Wang, Y., Gan, J., Zhou, Y., Cheng, Y., Nirasawa, S., Improving solubility and emulsifying property of wheat gluten by deamidation with four different acids: Effect of replacement of folded conformation by extended structure, *Food Hydrocolloids* (2017), doi: 10.1016/j.foodhyd.2017.04.013.

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.



Download English Version:

<https://daneshyari.com/en/article/4983680>

Download Persian Version:

<https://daneshyari.com/article/4983680>

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