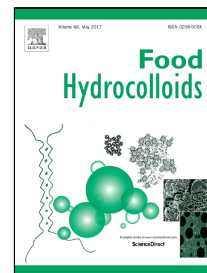


Accepted Manuscript

Ice Crystal Growth Inhibition by Peptides from Fish Gelatin Hydrolysate

Srinivasan Damodaran, ShaoYun Wang



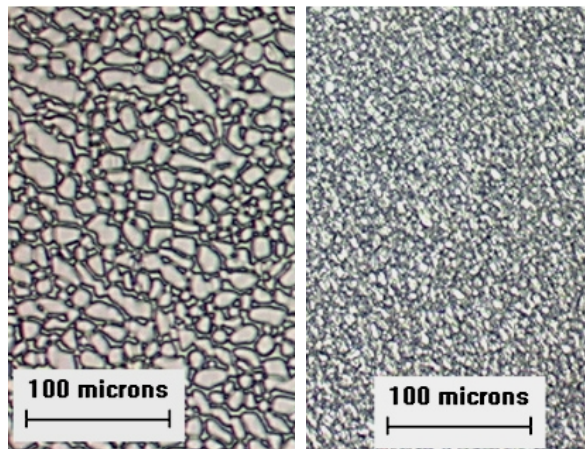
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Graphical Abstract:

Ice crystal growth inhibition by cationic peptides
derived from fish gelatin hydrolysate



23% sucrose solution
(control)

23% sucrose solution
+4% SP2 fraction

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