### **Accepted Manuscript**

Alkylated pectin: molecular characterization, conformational change and gel property

Cheng-Mei Liu, Xiao-Juan Guo, Rui-Hong Liang, Wei Liu, Jun Chen

PII: S0268-005X(16)30802-5

DOI: 10.1016/j.foodhyd.2017.03.008

Reference: FOOHYD 3819

To appear in: Food Hydrocolloids

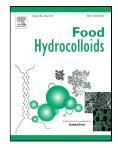
Received Date: 16 November 2016

Revised Date: 11 February 2017

Accepted Date: 02 March 2017

Please cite this article as: Cheng-Mei Liu, Xiao-Juan Guo, Rui-Hong Liang, Wei Liu, Jun Chen, Alkylated pectin: molecular characterization, conformational change and gel property, *Food Hydrocolloids* (2017), doi: 10.1016/j.foodhyd.2017.03.008

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.



# Alkylated pectin: molecular characterization, conformational change and gel property

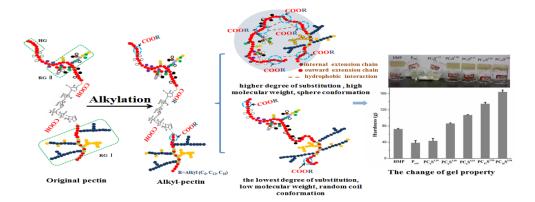
Cheng-mei Liu, Xiao-juan Guo, Rui-hong Liang\*, Wei Liu, Jun Chen\*

State Key Laboratory of Food Science and Technology, Nanchang University, Nanchang 330047, China

\* Corresponding author: Rui-hong Liang, Professor

Jun Chen, Associate Professor

#### Graphical abstract:



#### Download English Version:

## https://daneshyari.com/en/article/4983928

Download Persian Version:

https://daneshyari.com/article/4983928

Daneshyari.com