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Authors: Alejandra Bermúdez-Oria, Guillermo

Rodríguez-Gutiérrez, Blanca Vioque, Fátima Rubio-Senent,

Juan Fernández-Bolaños

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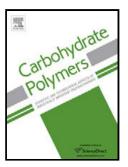
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ACCEPTED MANUSCRIPT

Physical and functional properties of pectin-fish gelatin films containing the olive phenols hydroxytyrosol and 3,4-dihydroxyphenylglycol.

ALEJANDRA BERMÚDEZ-ORIA, GUILLERMO RODRÍGUEZ-GUTIÉRREZ, BLANCA VIOQUE, FÁTIMA RUBIO-SENENT, JUAN FERNÁNDEZ-BOLAÑOS*.

Department of Food Phytochemistry, Instituto de la Grasa (Spanish National Research Council, CSIC), Ctra. de Utrera km. 1, Pablo de Olavide University Campus, Building 46, 41013 Seville, Spain

Email addresses: ABO: aleberori@ig.csic.es; GRG: guirogu@cica.es; BV:

bvioque@ig.csic.es; FRS: fatimars_85@hotmail.com; JFB: jfbg@cica.es.

*Corresponding author: Tel: 34-954611550; E-mail: jfbg@cica.es.

Highlights

- Olive phenolic compounds, HT & DHPG, were incorporated into pectin-protein films.
- Mechanical and barrier properties of the pectin-protein films were studied.
- The release behavior of the film in water at different pHs was also evaluated.
- The incorporation of HT and DHPG to the film improved the antimicrobial properties.
- The bioactive edible coating was effective at delaying mold growth on strawberries.

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