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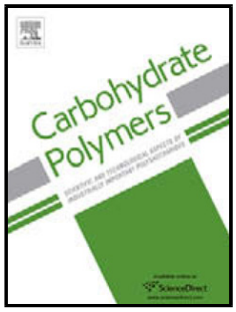

Title: A Kinetic Model of the Gelation of Konjac Glucomannan Induced by Deacetylation

Authors: Ching-Feng Mao, Cheng-Ho Chen

PII: S0144-8617(17)30208-4
DOI: http://dx.doi.org/doi:10.1016/j.carbpol.2017.02.078
Reference: CARP 12057

To appear in:

Received date: 11-9-2016
Revised date: 14-2-2017
Accepted date: 20-2-2017

Please cite this article as: Mao, Ching-Feng., & Chen, Cheng-Ho., A Kinetic Model of the Gelation of Konjac Glucomannan Induced by Deacetylation.*Carbohydrate Polymers* http://dx.doi.org/10.1016/j.carbpol.2017.02.078

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ACCEPTED MANUSCRIPT

A Kinetic Model of the Gelation of Konjac Glucomannan Induced by Deacetylation

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Highlights

- The gelation of konjac glucomannan exhibits an induction period.
- A kinetic model was proposed for the induction period.
- Modulus evolution during gelation was described by the kinetic model with the help of a cascade formalism.
- The kinetic parameters were extracted from experimental data.

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