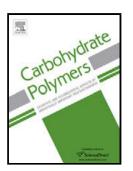
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ACCEPTED MANUSCRIPT

Pectin and enzyme complex modified fish scales gelatin: rheological behavior, gel properties and nanostructure

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Highlights:

Pectin and MTGase have positive effect on the rheological and gel properties of gelatin MTGase could catalyze the pectin-fish scales gelatin complex formation AFM was used to observe the complex modified fish scales gelatin

The complex modified fish gelatin could replace mammalian gelatin

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