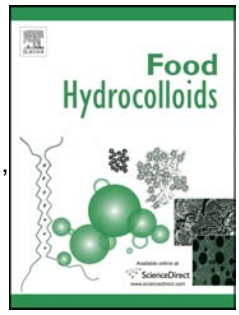
Accepted Manuscript



Quince seed mucilage films incorporated with oregano essential oil: Physical, thermal, barrier, antioxidant and antibacterial properties

Mohammad Jouki, Farideh Tabatabaei Yazdi, Seyed Ali Mortazavi, Arash Koocheki

PII: S0268-005X(13)00276-2

DOI: 10.1016/j.foodhyd.2013.08.030

Reference: FOOHYD 2361

To appear in: *Food Hydrocolloids*

Received Date: 29 May 2013

Revised Date: 27 August 2013

Accepted Date: 30 August 2013

Please cite this article as: Jouki, M., Yazdi, F.T., Mortazavi, S.A., Koocheki, A., Quince seed mucilage films incorporated with oregano essential oil: Physical, thermal, barrier, antioxidant and antibacterial properties, *Food Hydrocolloids* (2013), doi: 10.1016/j.foodhyd.2013.08.030.

Highlights:

- Films containing 1.5 or 2 % of OEO were effective against all tested microorganisms.
- Addition of 1% oregano essential oil did not affect the O_2P and WVP of the films.
- OEO addition provoked an increase in ΔE and a decrease in WI.
- Pure QSM films showed radical scavenging activity of 18.39% on DPPH test.