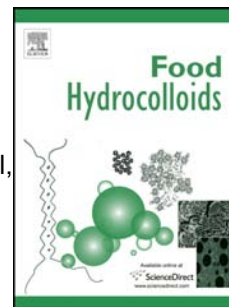


# Accepted Manuscript

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](https://doi.org/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.

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.

**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<sub>2</sub>P and WVP of the films.
- OEO addition provoked an increase in  $\Delta E$  and a decrease in WI.
- Pure QSM films showed radical scavenging activity of 18.39% on DPPH test.

Download English Version:

<https://daneshyari.com/en/article/603877>

Download Persian Version:

<https://daneshyari.com/article/603877>

[Daneshyari.com](https://daneshyari.com)