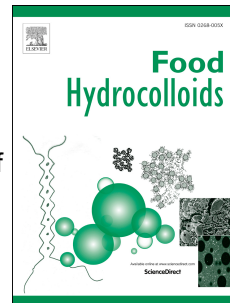


Accepted Manuscript

Texture characteristics of soymilk gels formed by lactic fermentation: a comparison of soymilk prepared by blanching soybeans under different temperatures

Xingyun Peng, Shuntang Guo



PII: S0268-005X(14)00176-3

DOI: [10.1016/j.foodhyd.2014.04.034](https://doi.org/10.1016/j.foodhyd.2014.04.034)

Reference: FOOHYD 2595

To appear in: *Food Hydrocolloids*

Received Date: 23 August 2013

Revised Date: 23 April 2014

Accepted Date: 28 April 2014

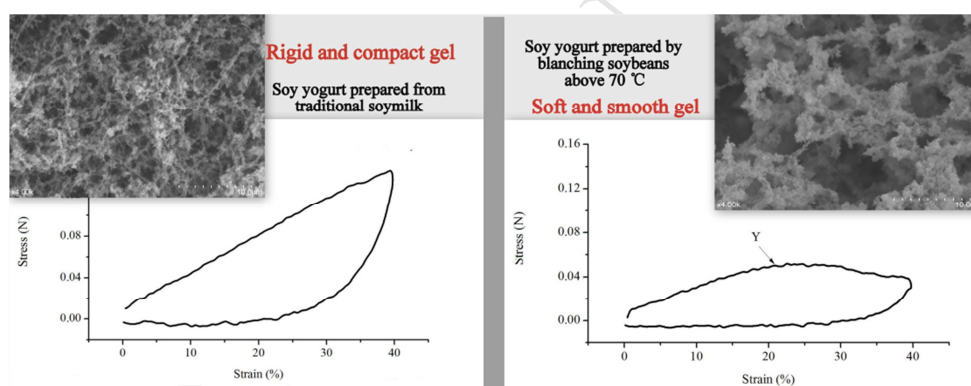
Please cite this article as: Peng, X., Guo, S., Texture characteristics of soymilk gels formed by lactic fermentation: a comparison of soymilk prepared by blanching soybeans under different temperatures, *Food Hydrocolloids* (2014), doi: 10.1016/j.foodhyd.2014.04.034.

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.

**Texture characteristics of soymilk gels formed by lactic fermentation:
a comparison of soymilk prepared by blanching soybeans under
different temperatures**

Xingyun Peng, Shuntang Guo*

*College of Food Science and Nutritional Engineering, China Agricultural
University, 17 Qinghuadonglu Rd., Beijing, 100083, China*



Download English Version:

<https://daneshyari.com/en/article/604628>

Download Persian Version:

<https://daneshyari.com/article/604628>

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