Accepted Manuscript

Industrial application of selected lactic acid bacteria isolated from local semolinas for typical sourdough bread production

Onofrio Corona, Antonio Alfonzo, Giusi Ventimiglia, Anna Nasca, Nicola Francesca, Alessandra Martorana, Giancarlo Moschetti, Luca Settanni

PII: S0740-0020(16)30113-7

DOI: 10.1016/j.fm.2016.05.006

Reference: YFMIC 2559

To appear in: Food Microbiology

Received Date: 15 February 2016

Revised Date: 29 March 2016

Accepted Date: 10 May 2016

Please cite this article as: Corona, O., Alfonzo, A., Ventimiglia, G., Nasca, A., Francesca, N., Martorana, A., Moschetti, G., Settanni, L., Industrial application of selected lactic acid bacteria isolated from local semolinas for typical sourdough bread production, *Food Microbiology* (2016), doi: 10.1016/j.fm.2016.05.006.

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.



ACCEPTED MANUSCRIPT

Industrial application of selected lactic acid bacteria isolated from

local semolinas for typical sourdough bread production

3

1

2

- 4 Onofrio Corona, Antonio Alfonzo, Giusi Ventimiglia, Anna Nasca, Nicola Francesca,
- 5 Alessandra Martorana, Giancarlo Moschetti, Luca Settanni*

6

- 7 Dipartimento Scienze Agrarie e Forestali, Università degli Studi di Palermo, Viale delle Scienze 4,
- 8 90128 Palermo, Italy

9

- *Corresponding author. Tel.: +39 091 23896043; fax: +39 091 6515531. Email address:
- 11 luca.settanni@unipa.it

12

Download English Version:

https://daneshyari.com/en/article/6288376

Download Persian Version:

https://daneshyari.com/article/6288376

<u>Daneshyari.com</u>