## **Accepted Manuscript**

The size of eye-shaped bubbles in Danish pastry in relation to the size of fat fragments; A reverse engineering approach of the alveolar structure

Lucas Tiphaine, Collewet Guylaine, Bousquières Josselin, Deligny Cécile

PII: S0260-8774(18)30186-9

DOI: 10.1016/j.jfoodeng.2018.04.025

Reference: JFOE 9239

To appear in: Journal of Food Engineering

Received Date: 12 January 2018

Revised Date: 18 April 2018 Accepted Date: 22 April 2018

Please cite this article as: Tiphaine, L., Guylaine, C., Josselin, Bousquiè., Cécile, D., The size of eye-shaped bubbles in Danish pastry in relation to the size of fat fragments; A reverse engineering approach of the alveolar structure, *Journal of Food Engineering* (2018), doi: 10.1016/j.jfoodeng.2018.04.025.

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

1	The size of eye-shaped bubbles in Danish pastry in relation to the size of fat fragments; a
2	reverse engineering approach of the alveolar structure
3	
4	Lucas, Tiphaine <sup>*</sup> ; Collewet, Guylaine; Bousquières, Josselin; Deligny, Cécile
5	
6	Irstea, UR OPAALE, 17 Avenue de Cucillé-CS 64427, F-35044 Rennes, France
7	
8	*corresponding author: tiphaine.lucas@irstea.fr
9	
10	

## Download English Version:

## https://daneshyari.com/en/article/6664438

Download Persian Version:

https://daneshyari.com/article/6664438

<u>Daneshyari.com</u>