Accepted Manuscript

High pressure processing of barramundi (*Lates calcarifer*) muscle before freezing: the effects on selected physicochemical properties during frozen storage

Binh Q. Truong, Roman Buckow, Minh H. Nguyen, Costas E. Stathopoulos

PII: S0260-8774(15)00373-8

DOI: 10.1016/j.jfoodeng.2015.08.020

Reference: JFOE 8297

To appear in: Journal of Food Engineering

Received Date: 9 February 2015
Revised Date: 11 August 2015
Accepted Date: 12 August 2015

Please cite this article as: Truong, B.Q., Buckow, R., Nguyen, M.H., Stathopoulos, C.E., High pressure processing of barramundi (*Lates calcarifer*) muscle before freezing: the effects on selected physicochemical properties during frozen storage, *Journal of Food Engineering* (2015), doi: 10.1016/j.jfoodeng.2015.08.020.

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 High pressure processing of barramundi (Lates calcarifer) muscle before freezing: the 2 effects on selected physicochemical properties during frozen storage Binh Q. Truong^{1,4}, Roman Buckow², Minh H. Nguyen^{1,3*}, Costas E. Stathopoulos^{1,5} 3 4 5 ¹ School of Environmental and Life Sciences, The University of Newcastle, Australia 6 ² Commonwealth Scientific and Industrial Research Organisation, Food and Nutrition 7 8 Flagship, Australia ³ School of Science and Health, University of Western Sydney, Australia 9 ⁴ Faculty of Fisheries, Nong Lam University, Vietnam 10 ⁵ Current address: Faculty of Bioscience Engineering, Ghent University Global Campus, 11 Incheon, South Korea 12 13 *Corresponding Author: 14 Minh H. Nguyen 15 School of Environmental and Life Sciences, the University of Newcastle, Australia 16 Email: minh.nguyen@newcastle.edu.au 17 18 **Highlights:** Treatment at 150-200 MPa for 3 min before freezing improves the quality of frozen 20 barramundi muscle. 21

19

Treatment ≥ 250 MPa for 3 min resulted in cooked appearance and increased hardness 22 of barramundi muscle. 23

24

25

Download English Version:

https://daneshyari.com/en/article/6664945

Download Persian Version:

https://daneshyari.com/article/6664945

Daneshyari.com