

Accepted Manuscript

Gelation of κ -carrageenan/Konjac glucomannan compound gel: Effect of cyclodextrins

Chao Yuan, Dongyan Xu, Bo Cui, Yanli Wang



PII: S0268-005X(18)30864-6

DOI: [10.1016/j.foodhyd.2018.07.037](https://doi.org/10.1016/j.foodhyd.2018.07.037)

Reference: FOOHYD 4566

To appear in: *Food Hydrocolloids*

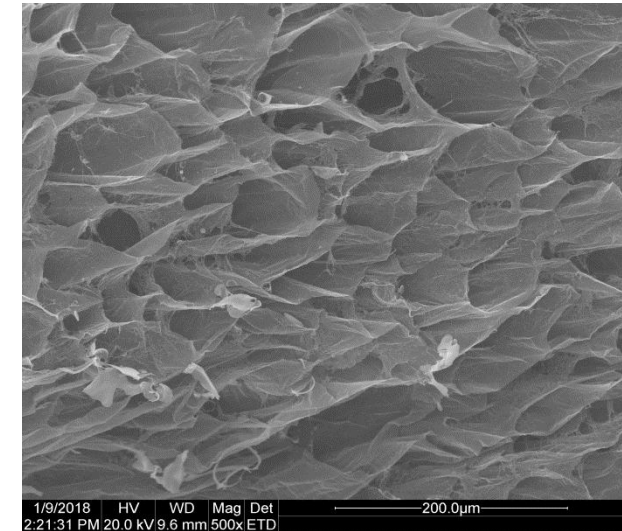
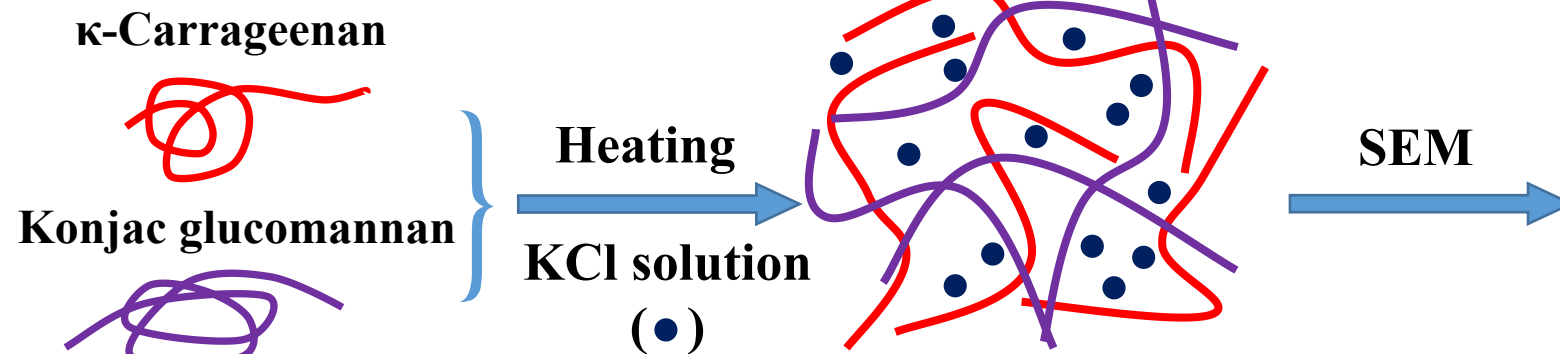
Received Date: 10 May 2018

Revised Date: 20 July 2018

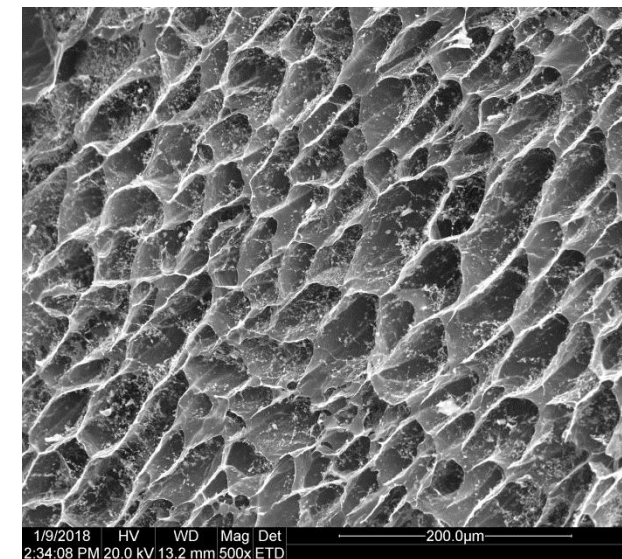
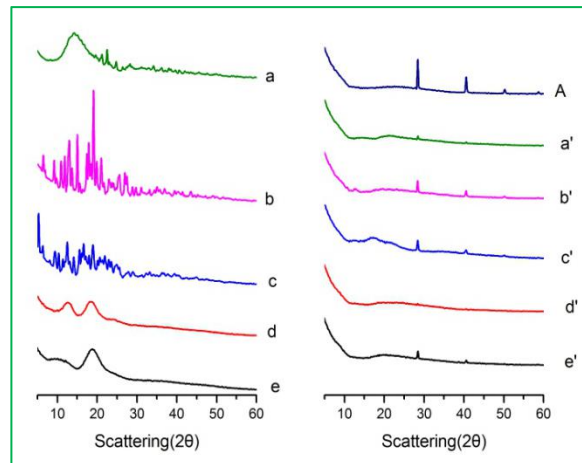
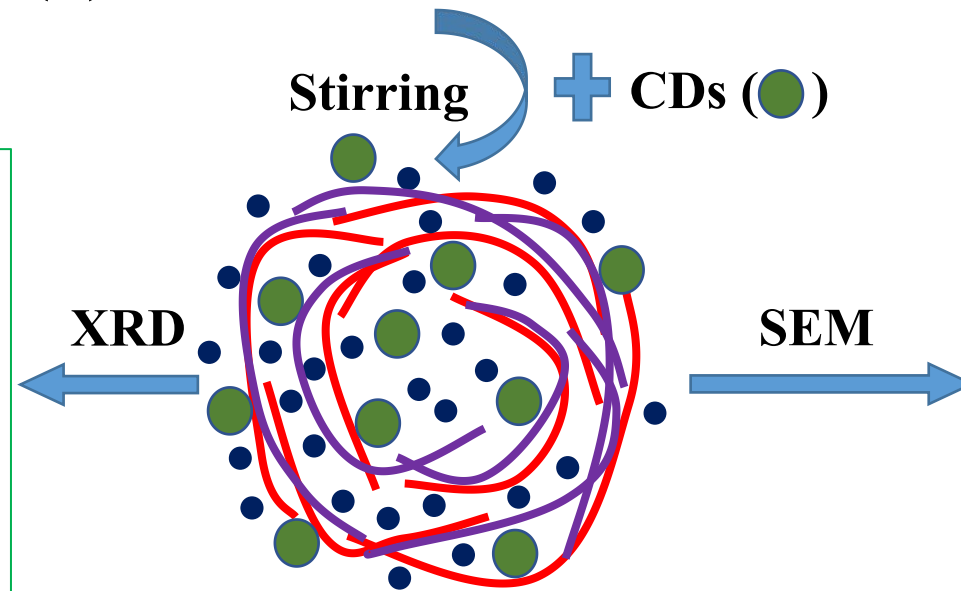
Accepted Date: 22 July 2018

Please cite this article as: Yuan, C., Xu, D., Cui, B., Wang, Y., Gelation of κ -carrageenan/Konjac glucomannan compound gel: Effect of cyclodextrins, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.07.037.

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