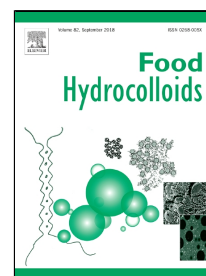


# Accepted Manuscript

Pomegranate peel pectin can be used as an effective emulsifier

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PII: S0268-005X(18)30597-6

DOI: 10.1016/j.foodhyd.2018.06.042

Reference: FOOHYD 4519

To appear in: *Food Hydrocolloids*

Received Date: 01 April 2018

Accepted Date: 23 June 2018

Please cite this article as: Xi Yang, Tanzeela Nisar, Yanjie Hou, Xiaoju Gou, Lijun Sun, Yurong Guo, Pomegranate peel pectin can be used as an effective emulsifier, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.06.042

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