

# Accepted Manuscript

Physical modification of starch by high-pressure homogenization for improving functional properties of  $\kappa$ -carrageenan/starch blend film

Mahdiyar Shahbazi, Mahsa Majzoobi, Asgar Farahnaky



PII: S0268-005X(18)30764-1

DOI: [10.1016/j.foodhyd.2018.07.017](https://doi.org/10.1016/j.foodhyd.2018.07.017)

Reference: FOOHYD 4546

To appear in: *Food Hydrocolloids*

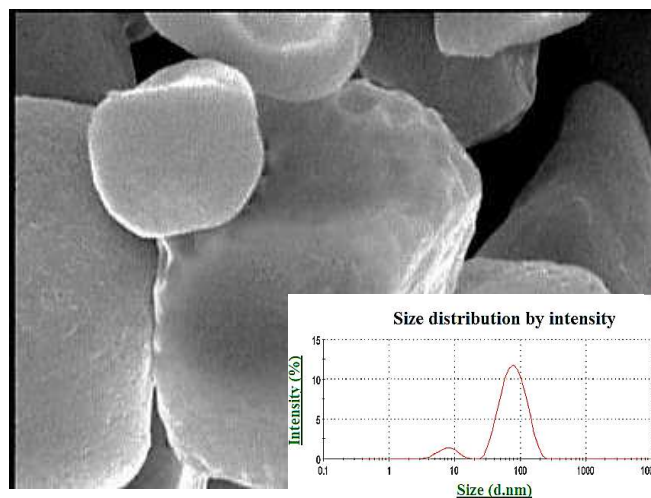
Received Date: 28 April 2018

Revised Date: 8 July 2018

Accepted Date: 12 July 2018

Please cite this article as: Shahbazi, M., Majzoobi, M., Farahnaky, A., Physical modification of starch by high-pressure homogenization for improving functional properties of  $\kappa$ -carrageenan/starch blend film, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.07.017.

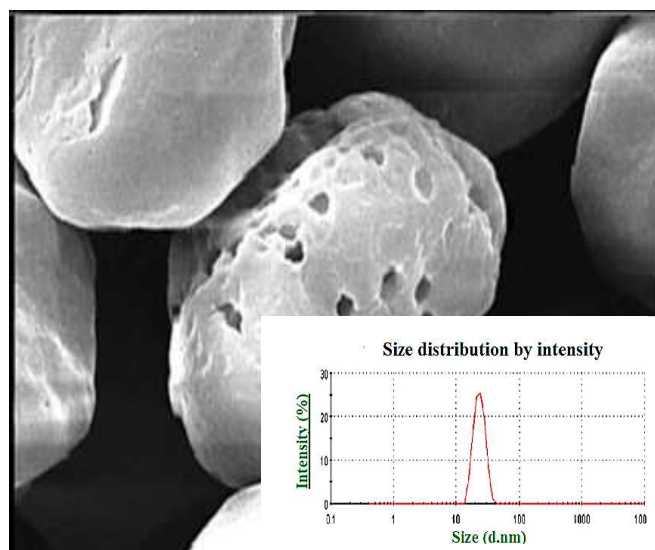
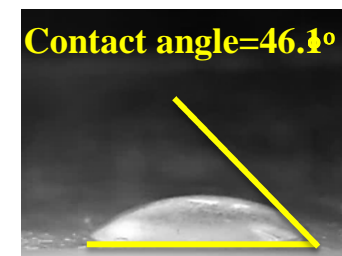
This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please 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.



Incorporated into k-carrageenan



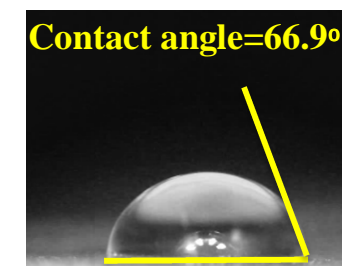
Contact angle=46.1°



Incorporated into k-carrageenan



Contact angle=66.9°



Download English Version:

<https://daneshyari.com/en/article/6985342>

Download Persian Version:

<https://daneshyari.com/article/6985342>

[Daneshyari.com](https://daneshyari.com)