## **Accepted Manuscript**

Cold gelation of curcumin loaded whey protein aggregates mixed with k-carrageenan: Impact of gel microstructure on the gastrointestinal fate of curcumin

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Food Hydrocolloids

PII: S0268-005X(18)30446-6

DOI: 10.1016/j.foodhyd.2018.07.012

Reference: FOOHYD 4541

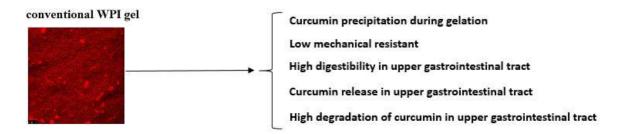
To appear in: Food Hydrocolloids

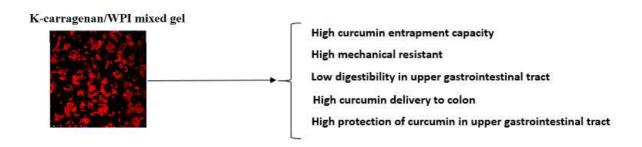
Received Date: 13 March 2018
Revised Date: 7 June 2018
Accepted Date: 11 July 2018

Please cite this article as: Alavi, F., Emam-Djomeh, Z., Yarmand, M.S., Salami, M., Momen, S., Moosavi-Movahedi, A.A., Cold gelation of curcumin loaded whey protein aggregates mixed with k-carrageenan: Impact of gel microstructure on the gastrointestinal fate of curcumin, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.07.012.

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