

# Accepted Manuscript

Enhancement of structural, functional and antioxidant properties of fish gelatin films using Maillard reactions

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PII: S0268-005X(18)30035-3

DOI: [10.1016/j.foodhyd.2018.05.011](https://doi.org/10.1016/j.foodhyd.2018.05.011)

Reference: FOOHYD 4429

To appear in: *Food Hydrocolloids*

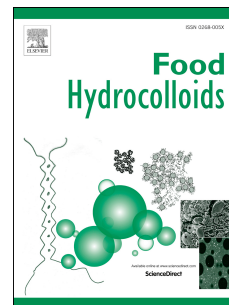
Received Date: 5 January 2018

Revised Date: 2 May 2018

Accepted Date: 6 May 2018

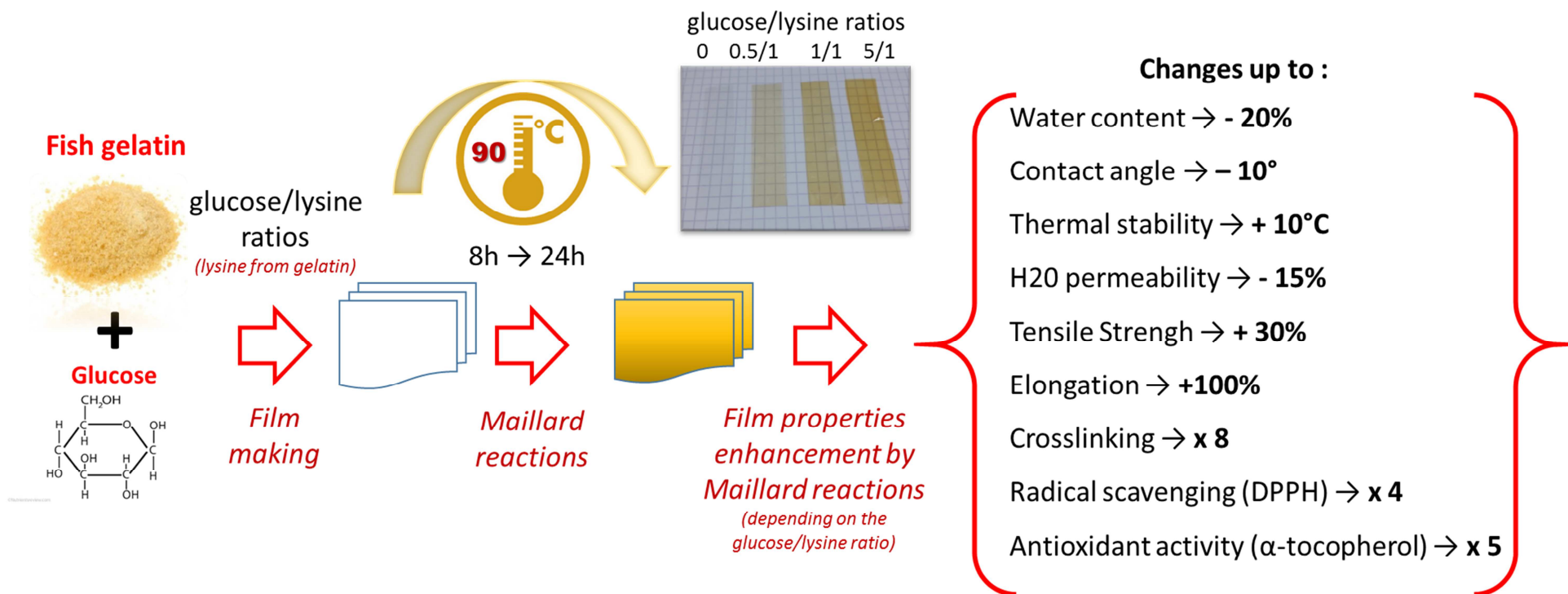
Please cite this article as: Kchaou, H., Benbettaïeb, N., Jridi, M., Abdelhedi, O., Karbowiak, T., Brachais, Claire.-Hèè., Léonard, M.-L., Debeaufort, Frée., Nasri, M., Enhancement of structural, functional and antioxidant properties of fish gelatin films using Maillard reactions, *Food Hydrocolloids* (2018), doi: [10.1016/j.foodhyd.2018.05.011](https://doi.org/10.1016/j.foodhyd.2018.05.011).

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## 1 Graphical Abstract

2



3

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