

# Accepted Manuscript

Atmospheric pressure cold plasma improves viscosifying and emulsion stabilizing properties of xanthan gum

N.N. Misra, Hae In Yong, Rohit Phalak, Cheorun Jo



PII: S0268-005X(18)30164-4

DOI: [10.1016/j.foodhyd.2018.03.031](https://doi.org/10.1016/j.foodhyd.2018.03.031)

Reference: FOOHYD 4342

To appear in: *Food Hydrocolloids*

Received Date: 28 January 2018

Revised Date: 10 March 2018

Accepted Date: 16 March 2018

Please cite this article as: Misra, N.N., Yong, H.I., Phalak, R., Jo, C., Atmospheric pressure cold plasma improves viscosifying and emulsion stabilizing properties of xanthan gum, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.03.031.

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.



Download English Version:

<https://daneshyari.com/en/article/6985655>

Download Persian Version:

<https://daneshyari.com/article/6985655>

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