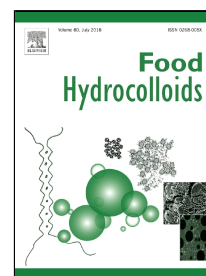


Accepted Manuscript

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Asir Gani, Soottawat Benjakul



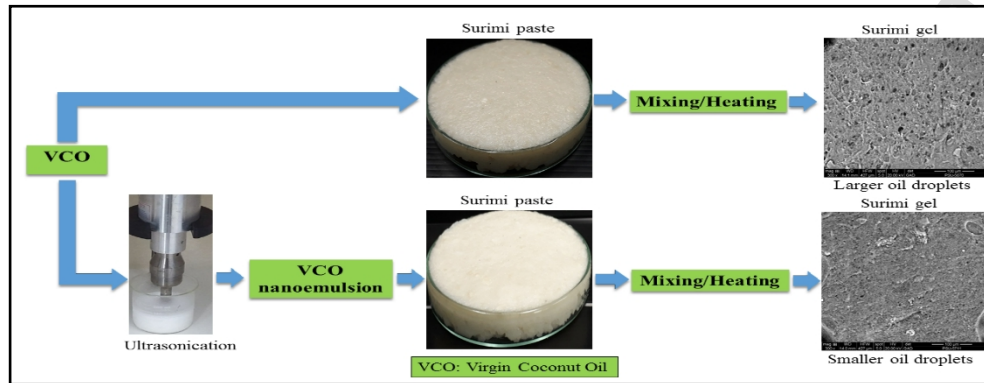
PII: S0268-005X(18)30028-6
DOI: 10.1016/j.foodhyd.2018.03.037
Reference: FOOHYD 4348
To appear in: *Food Hydrocolloids*
Received Date: 05 January 2018
Revised Date: 19 March 2018
Accepted Date: 20 March 2018

Please cite this article as: Asir Gani, Soottawat Benjakul, Impact of virgin coconut oil nanoemulsion on properties of croaker surimi gel, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.03.037

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