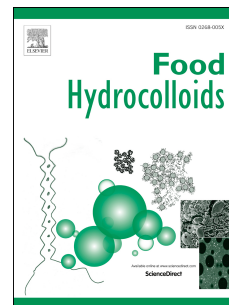


Accepted Manuscript

Use of the brown seaweed *Sargassum latifolium* in the design of alginate-fucoidan based films with natural antioxidant properties and kinetic modeling of moisture sorption and polyphenolic release

Mohamed Gomaa, Mustafa A. Fawzy, Awatief F. Hifney, Khayria M. Abdel-Gawad



PII: S0268-005X(18)30099-7

DOI: [10.1016/j.foodhyd.2018.03.053](https://doi.org/10.1016/j.foodhyd.2018.03.053)

Reference: FOOHYD 4364

To appear in: *Food Hydrocolloids*

Please cite this article as: Mohamed Gomaa, Mustafa A. Fawzy, Awatief F. Hifney, Khayria M. Abdel-Gawad, Use of the brown seaweed *Sargassum latifolium* in the design of alginate-fucoidan based films with natural antioxidant properties and kinetic modeling of moisture sorption and polyphenolic release, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.03.053

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.



Film analysis (thickness, WS, WVP, OP, FTIR)

Kinetic modeling of moisture sorption and
Polyphenolic release

Good antioxidant properties that depend on
film type and food simulant

Download English Version:

<https://daneshyari.com/en/article/6985667>

Download Persian Version:

<https://daneshyari.com/article/6985667>

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