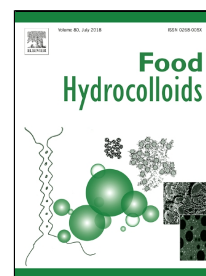


Accepted Manuscript

Physicochemical and molecular properties of gelatin from skin of golden carp (*Probarbus Jullieni*) as influenced by acid pretreatment and prior-ultrasonication

Ali Muhammed Moula Ali, Hideki Kishimura, Soottawat Benjakul



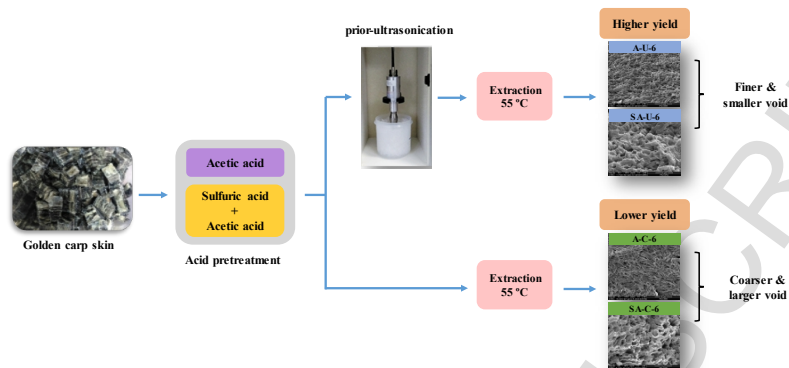
PII: S0268-005X(17)31987-2
DOI: 10.1016/j.foodhyd.2018.03.052
Reference: FOOHYD 4363
To appear in: *Food Hydrocolloids*
Received Date: 27 November 2017
Revised Date: 19 March 2018
Accepted Date: 29 March 2018

Please cite this article as: Ali Muhammed Moula Ali, Hideki Kishimura, Soottawat Benjakul, Physicochemical and molecular properties of gelatin from skin of golden carp (*Probarbus Jullieni*) as influenced by acid pretreatment and prior-ultrasonication, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.03.052

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.

Physicochemical and molecular properties of gelatin from skin of golden carp (*Probarbus Jullieni*) as influenced by acid pretreatment and prior-ultrasonication

Ali Muhammed Moula Ali, Hideki Kishimura and Sottawat Benjakul



Download English Version:

<https://daneshyari.com/en/article/6985707>

Download Persian Version:

<https://daneshyari.com/article/6985707>

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