## **Accepted Manuscript**

Use of seaweed and filamentous fungus derived polysaccharides in the development of alginate-chitosan edible films containing fucoidan: study of moisture sorption, polyphenol release and antioxidant properties

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Food Hydrocolloids

PII: S0268-005X(18)30314-X

DOI: 10.1016/j.foodhyd.2018.03.056

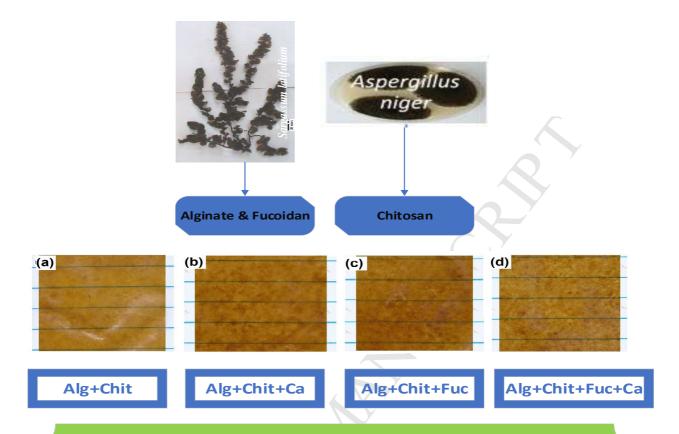
Reference: FOOHYD 4367

To appear in: Food Hydrocolloids

Please cite this article as: Mohamed Gomaa, Awatief F. Hifney, Mustafa A. Fawzy, Khayria M. Abdel-Gawad, Use of seaweed and filamentous fungus derived polysaccharides in the development of alginate-chitosan edible films containing fucoidan: study of moisture sorption, polyphenol release and antioxidant properties, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.03.056

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Antioxidant properties
Kinetic modeling of moisture sorption and polyphenolic release

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