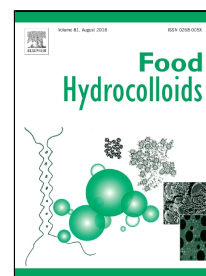


Accepted Manuscript

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Jiwei Li, Jianwei Ma, Shaojuan Chen, Jinmei He, Yudong Huang

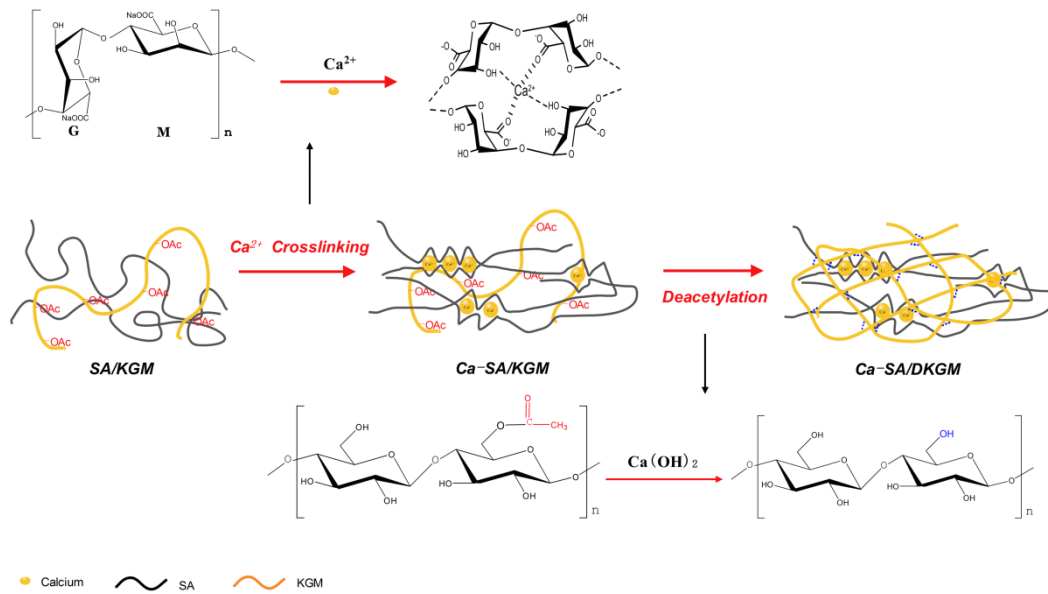


PII: S0268-005X(18)30269-8
DOI: 10.1016/j.foodhyd.2018.04.022
Reference: FOOHYD 4389
To appear in: *Food Hydrocolloids*
Received Date: 13 February 2018
Revised Date: 12 April 2018
Accepted Date: 12 April 2018

Please cite this article as: Jiwei Li, Jianwei Ma, Shaojuan Chen, Jinmei He, Yudong Huang, Characterization of calcium alginate/ deacetylated konjac glucomannan blend films prepared by Ca²⁺ crosslinking and deacetylation, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.04.022

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