

# Accepted Manuscript

Impact of the dairy product structure and protein nature on the proteolysis and amino acid bioaccessibility during *in vitro* digestion

L. Lorieau, Amira Halabi, A. Ligneul, E. Hazart, D. Dupont, J. Flourey



PII: S0268-005X(18)30297-2

DOI: [10.1016/j.foodhyd.2018.04.019](https://doi.org/10.1016/j.foodhyd.2018.04.019)

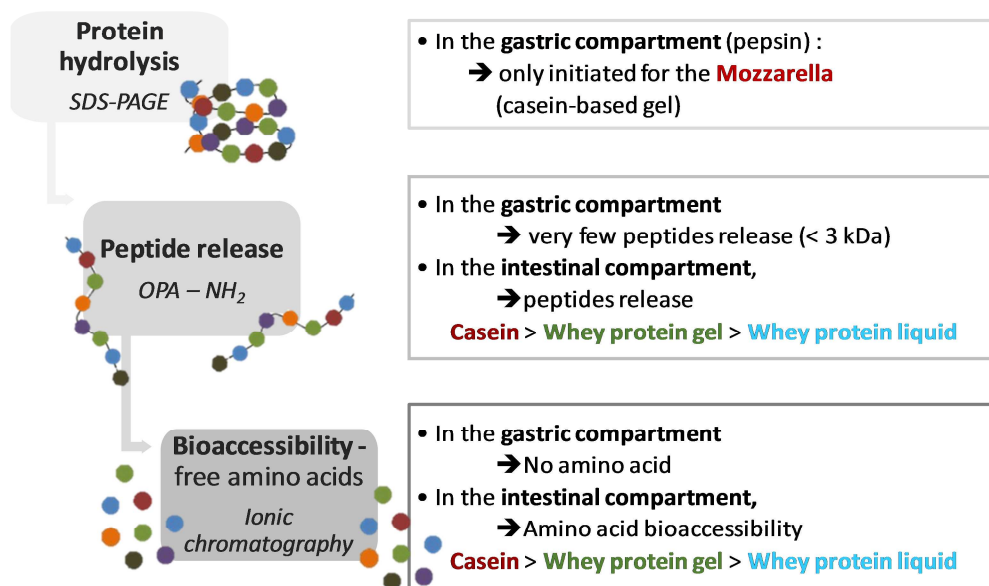
Reference: FOOHYD 4386

To appear in: *Food Hydrocolloids*

Please cite this article as: L. Lorieau, Amira Halabi, A. Ligneul, E. Hazart, D. Dupont, J. Flourey, Impact of the dairy product structure and protein nature on the proteolysis and amino acid bioaccessibility during *in vitro* digestion, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.04.019

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.

## GRAPHICAL ABSTRACT

***In vitro* digestion of novel cheese-like dairy products**

Download English Version:

<https://daneshyari.com/en/article/6985854>

Download Persian Version:

<https://daneshyari.com/article/6985854>

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