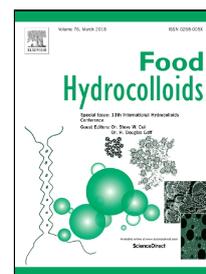


Accepted Manuscript

Properties and antioxidative activity of fish gelatin-based film incorporated with epigallocatechin gallate



Krisana Nilsuwan, Soottawat Benjakul, Thummanoon Prodpran

PII: S0268-005X(17)32038-6
DOI: 10.1016/j.foodhyd.2018.01.033
Reference: FOOHYD 4247
To appear in: *Food Hydrocolloids*
Received Date: 08 December 2017
Revised Date: 25 January 2018
Accepted Date: 25 January 2018

Please cite this article as: Krisana Nilsuwan, Soottawat Benjakul, Thummanoon Prodpran, Properties and antioxidative activity of fish gelatin-based film incorporated with epigallocatechin gallate, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.01.033

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.

1 **Properties and antioxidative activity of fish gelatin-based film incorporated with**
2 **epigallocatechin gallate**

3
4
5
6
7
8 To be submitted to Food Hydrocolloids

9 Krisana Nilswan^a, Soottawat Benjakul^{a,*} and Thummanoon Prodpran^b

10
11
12
13
14
15 ^a Department of Food Technology, Faculty of Agro-Industry, Prince of Songkla University,

16 Songkhla, Thailand

17 ^b Department of Material Product Technology, Faculty of Agro-Industry, Prince of Songkla

18 University, Songkhla, Thailand

19 *To whom correspondence should be addressed. Tel: 66-74-286334

20 Fax: 66-74-558866, E-mail: soottawat.b@psu.ac.th

Download English Version:

<https://daneshyari.com/en/article/6985868>

Download Persian Version:

<https://daneshyari.com/article/6985868>

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