

Accepted Manuscript

Salecan stabilizes the microstructure and improves the rheological performance of yogurt

Renjie Fu, Jing Li, Tao Zhang, Tingrui Zhu, Rui Cheng, Shiming Wang, Jianfa Zhang



PII: S0268-005X(17)31944-6

DOI: [10.1016/j.foodhyd.2018.03.034](https://doi.org/10.1016/j.foodhyd.2018.03.034)

Reference: FOOHYD 4345

To appear in: *Food Hydrocolloids*

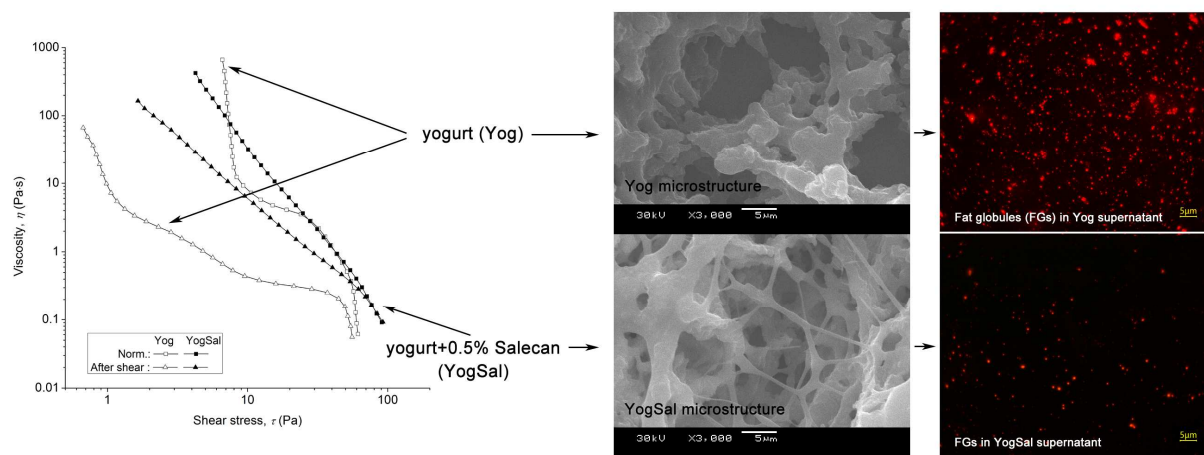
Received Date: 20 November 2017

Revised Date: 26 February 2018

Accepted Date: 17 March 2018

Please cite this article as: Fu, R., Li, J., Zhang, T., Zhu, T., Cheng, R., Wang, S., Zhang, J., Salecan stabilizes the microstructure and improves the rheological performance of yogurt, *Food Hydrocolloids* (2018), doi: 10.1016/j.foodhyd.2018.03.034.

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