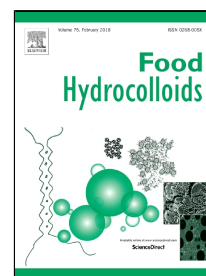


# Accepted Manuscript

Layer-by-layer coating of chitosan/pectin effectively improves the hydration capacity, water suspendability and tofu gel compatibility of okara powder

Fubin Wei, Fayin Ye, Sheng Li, Lei Wang, Jinfeng Li, Guohua Zhao



PII: S0268-005X(17)31044-5  
DOI: 10.1016/j.foodhyd.2017.10.024  
Reference: FOOHYD 4111  
To appear in: *Food Hydrocolloids*  
Received Date: 15 June 2017  
Revised Date: 20 October 2017  
Accepted Date: 20 October 2017

Please cite this article as: Fubin Wei, Fayin Ye, Sheng Li, Lei Wang, Jinfeng Li, Guohua Zhao, Layer-by-layer coating of chitosan/pectin effectively improves the hydration capacity, water suspendability and tofu gel compatibility of okara powder, *Food Hydrocolloids* (2017), doi: 10.1016/j.foodhyd.2017.10.024

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.

## Highlights

- Layer-by-layer (LBL) coating is an efficient way to modify powder surface properties
- Chitosan and pectin were successively coated on okara insoluble dietary fibre (O-IDF) powder
- LBL coating improved the hygroscopic capacity and water suspendability of O-IDF
- LBL coating is an effective strategy to improve the compatibility of O-IDF with tofu
- A tofu with coated O-IDF showed higher acceptability than the one with intact O-IDF

Download English Version:

<https://daneshyari.com/en/article/6986374>

Download Persian Version:

<https://daneshyari.com/article/6986374>

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