

# Accepted Manuscript

*Eriobotrya japonica* seed as a new source of starch: Assessment of phenolic compounds, antioxidant activity, thermal, rheological and morphological properties

Rafaela Cristina Turola Barbi, Gerson Lopes Teixeira, Polyanna Silveira Hornung, Suelen Ávila, Rosemary Hoffmann Ribani



PII: S0268-005X(17)31379-6

DOI: [10.1016/j.foodhyd.2017.11.006](https://doi.org/10.1016/j.foodhyd.2017.11.006)

Reference: FOOHYD 4130

To appear in: *Food Hydrocolloids*

Received Date: 9 August 2017

Revised Date: 1 November 2017

Accepted Date: 3 November 2017

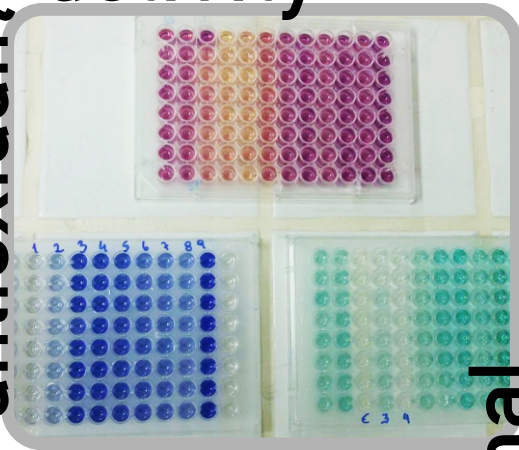
Please cite this article as: Turola Barbi, R.C., Teixeira, G.L., Hornung, P.S., Ávila, S., Hoffmann Ribani, R., *Eriobotrya japonica* seed as a new source of starch: Assessment of phenolic compounds, antioxidant activity, thermal, rheological and morphological properties, *Food Hydrocolloids* (2017), doi: 10.1016/j.foodhyd.2017.11.006.

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.

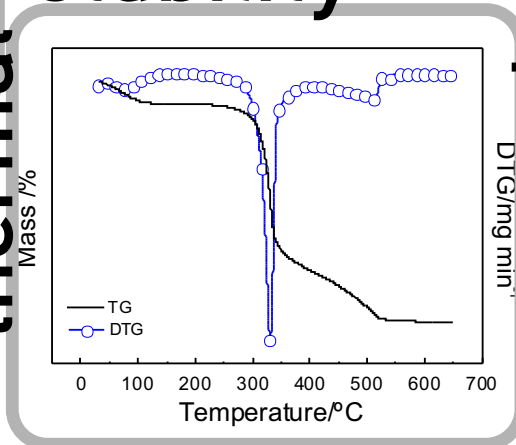
# loquat fruits and seeds



antioxidant activity

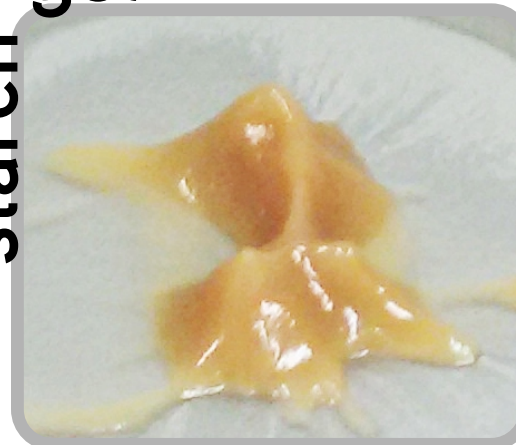


stability

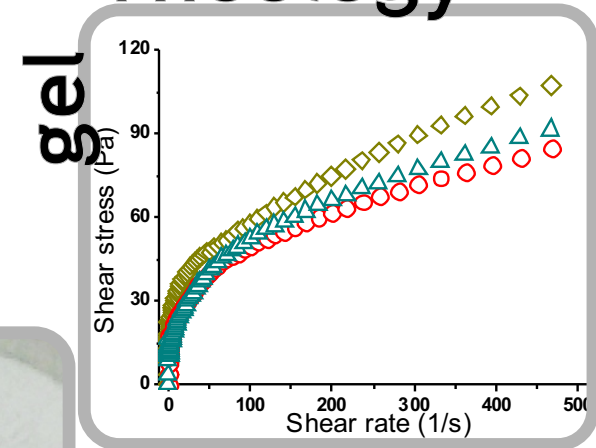


thermal

starch gel



rheology



gel

Download English Version:

<https://daneshyari.com/en/article/6986462>

Download Persian Version:

<https://daneshyari.com/article/6986462>

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