

# Accepted Manuscript

Effect of egg yolk freezing on properties of mayonnaise

Liyan Huang, Tong Wang, Zhaopeng Han, Yanli Meng, Xiaoming Lu

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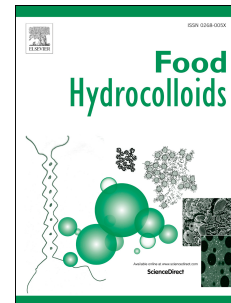
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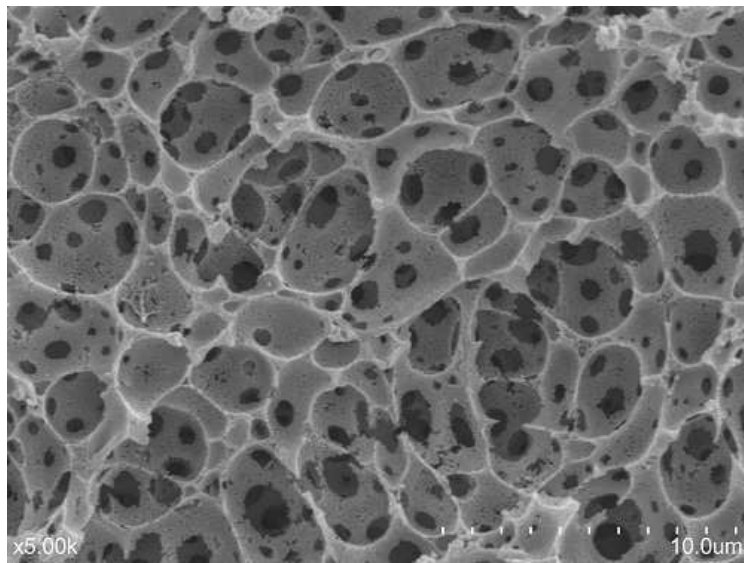
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**SEM micrographs of mayonnaise products. Magnification is 5000X.**

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