

## Accepted Manuscript

Antioxidant and antimicrobial efficacy of a biflavonoid, amentoflavone from *Nandina domestica in vitro* and in minced chicken meat and apple juice food models

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PII: S0308-8146(18)31316-5  
DOI: <https://doi.org/10.1016/j.foodchem.2018.07.159>  
Reference: FOCH 23274

To appear in: *Food Chemistry*

Received Date: 23 April 2018  
Revised Date: 24 July 2018  
Accepted Date: 24 July 2018

Please cite this article as: Bajpai, V.K., Park, I., Lee, J., Shukla, S., Nile, S.H., Chun, H.S., Khan, I., Oh, S-Y., Lee, H., Huh, Y.S., Na, M., Han, Y-K., Antioxidant and antimicrobial efficacy of a biflavonoid, amentoflavone from *Nandina domestica in vitro* and in minced chicken meat and apple juice food models, *Food Chemistry* (2018), doi: <https://doi.org/10.1016/j.foodchem.2018.07.159>

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**Antioxidant and antimicrobial efficacy of a biflavonoid, amentoflavone from *Nandina domestica* in vitro and in minced chicken meat and apple juice food models**

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**Running head:** Antioxidant and extended bacterial killing spectrum of amentoflavone

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