

Accepted Manuscript

Comparative study of raw and germinated *Chenopodium album* flour on the basis of thermal, rheological, minerals, fatty acid profile and phytocomponents

Romee Jan, D.C. Saxena, Sukhcharn Singh

PII: S0308-8146(18)31142-7

DOI: <https://doi.org/10.1016/j.foodchem.2018.07.003>

Reference: FOCH 23118

To appear in: *Food Chemistry*

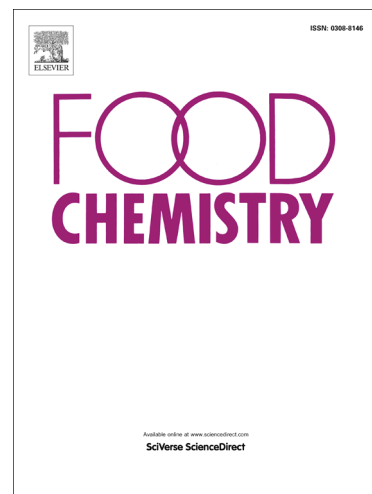
Received Date: 12 September 2017

Revised Date: 31 May 2018

Accepted Date: 1 July 2018

Please cite this article as: Jan, R., Saxena, D.C., Singh, S., Comparative study of raw and germinated *Chenopodium album* flour on the basis of thermal, rheological, minerals, fatty acid profile and phytocomponents, *Food Chemistry* (2018), doi: <https://doi.org/10.1016/j.foodchem.2018.07.003>

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.



Comparative study of raw and germinated *Chenopodium album* flour on the basis of thermal, rheological, minerals, fatty acid profile and phytocomponents

Romee Jan^{1*}, D. C. Saxena¹ and Sukhcharn Singh¹

Running Title: Germination effect on various physicochemical characteristics

* Corresponding author

Academic Affiliation:

Department of Food Engineering and Technology,
Sant Longowal Institute of Engineering & Technology
Longowal, Sangrur, Punjab, INDIA

Email: romeejan12@gmail.com

Phone: 91-9815510815

Download English Version:

<https://daneshyari.com/en/article/7584174>

Download Persian Version:

<https://daneshyari.com/article/7584174>

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