

## Accepted Manuscript

Whey acerola-flavoured drink submitted Ohmic Heating: Bioactive compounds, antioxidant capacity, thermal behavior, water mobility, fatty acid profile and volatile compounds

Leandro P. Cappato, Marcus Vinicius S. Ferreira, Jeremias Moraes, Roberto P. Pires, Ramon S. Rocha, Ramon Silva, Roberto P.C. Neto, Maria Inês B. Tavares, Mônica Q. Freitas, Flávio N. Rodrigues, Veronica M.A. Calado, Renata S.L. Raices, Marcia C. Silva, Adriano G. Cruz

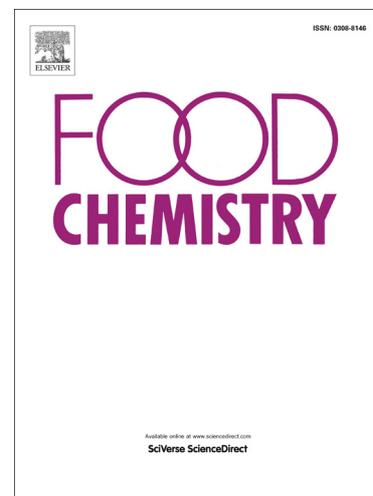
PII: S0308-8146(18)30755-6  
DOI: <https://doi.org/10.1016/j.foodchem.2018.04.115>  
Reference: FOCH 22810

To appear in: *Food Chemistry*

Received Date: 9 February 2018  
Revised Date: 25 April 2018  
Accepted Date: 25 April 2018

Please cite this article as: Cappato, L.P., Ferreira, M.V.S., Moraes, J., Pires, R.P., Rocha, R.S., Silva, R., Neto, R.P.C., Tavares, M.I.B., Freitas, M.Q., Rodrigues, F.N., Calado, V.M.A., Raices, R.S.L., Silva, M.C., Cruz, A.G., Whey acerola-flavoured drink submitted Ohmic Heating: Bioactive compounds, antioxidant capacity, thermal behavior, water mobility, fatty acid profile and volatile compounds, *Food Chemistry* (2018), doi: <https://doi.org/10.1016/j.foodchem.2018.04.115>

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.



Whey acerola-flavoured drink submitted Ohmic Heating: Bioactive compounds, antioxidant capacity, thermal behavior, water mobility, fatty acid profile and volatile compounds

Leandro P. Cappato<sup>1</sup>, Marcus Vinicius S. Ferreira<sup>1</sup>, Jeremias Moraes<sup>2</sup>, Roberto P. Pires<sup>2</sup>, Ramon S. Rocha<sup>2</sup>, Ramon Silva<sup>2,3</sup>, Roberto P. C. Neto<sup>4</sup>, Maria Inês B. Tavares<sup>4</sup>, Mônica Q. Freitas<sup>3</sup>, Flávio N. Rodrigues<sup>5</sup>, Veronica M.A. Calado<sup>6</sup>, Renata S. L. Raices<sup>2</sup>, Marcia C. Silva<sup>2</sup>, Adriano G. Cruz<sup>2\*</sup>

<sup>1</sup> Universidade Federal Rural do Rio de Janeiro (UFRRJ), Instituto de Tecnologia (IT), 23890-000, Seropédica, Rio de Janeiro, Brazil

<sup>2</sup> Instituto Federal de Educação, Ciência e Tecnologia do Rio de Janeiro (IFRJ), Departamento de Alimentos, 20270-021, Rio de Janeiro, Brazil

<sup>3</sup> Universidade Federal Fluminense (UFF), Faculdade de Veterinária, 24230-340 Niterói, Rio de Janeiro, Brazil

<sup>4</sup> Universidade Federal do Rio de Janeiro (UFRJ), Instituto de Macromoléculas Professora Eloisa Mano (IMA), 21941-598 Rio de Janeiro, Brazil

<sup>5</sup> Instituto Federal de Educação, Ciência e Tecnologia do Rio de Janeiro (IFRJ), Departamento de Física, 20270-021, Rio de Janeiro, Brazil

<sup>5</sup> Universidade Federal do Rio de Janeiro (UFRJ), Escola de Química, 21941-909, Rio de Janeiro, Brazil

Running title: Whey acerola-flavoured drink OH processing

\* Email: food@globob.com/adriano.cruz@ifrj.edu.br (A.G.Cruz)

Download English Version:

<https://daneshyari.com/en/article/7584703>

Download Persian Version:

<https://daneshyari.com/article/7584703>

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