## Accepted Manuscript

Physicochemical and emulsification properties of flaxseed (*Linum usitatissimum*) albumin and globulin fractions

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PII: S0308-8146(18)30304-2

DOI: https://doi.org/10.1016/j.foodchem.2018.02.068

Reference: FOCH 22452

To appear in: Food Chemistry

Received Date: 21 November 2017 Revised Date: 9 February 2018 Accepted Date: 13 February 2018



Please cite this article as: Nwachukwu, I.D., Aluko, R.E., Physicochemical and emulsification properties of flaxseed (*Linum usitatissimum*) albumin and globulin fractions, *Food Chemistry* (2018), doi: https://doi.org/10.1016/j.foodchem.2018.02.068

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## **ACCEPTED MANUSCRIPT**

Physicochemical and emulsification properties of flaxseed (*Linum usitatissimum*) albumin and globulin fractions

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