Accepted Manuscript

Effect of different stunning methods on antioxidant status, *in vivo* myofibrillar protein oxidation, and the susceptibility to oxidation of silver carp (*Hypophthal-michthys molitrix*) fillets during 72 h postmortem

Longteng Zhang, Qian Li, Shiliang Jia, Zhan Huang, Yongkang Luo

PII: S0308-8146(17)31787-9

DOI: https://doi.org/10.1016/j.foodchem.2017.10.140

Reference: FOCH 21963

To appear in: Food Chemistry

Received Date: 7 June 2017 Revised Date: 15 October 2017 Accepted Date: 29 October 2017



Please cite this article as: Zhang, L., Li, Q., Jia, S., Huang, Z., Luo, Y., Effect of different stunning methods on antioxidant status, *in vivo* myofibrillar protein oxidation, and the susceptibility to oxidation of silver carp (*Hypophthalmichthys molitrix*) fillets during 72 h postmortem, *Food Chemistry* (2017), doi: https://doi.org/10.1016/j.foodchem.2017.10.140

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.

ACCEPTED MANUSCRIPT

Effect of different stunning methods on antioxidant status, *in vivo* myofibrillar protein oxidation, and the susceptibility to oxidation of silver carp (*Hypophthalmichthys molitrix*) fillets during 72 h postmortem

Longteng Zhang^a, Qian Li^a, Shiliang Jia^a, Zhan Huang^a, and Yongkang Luo^{a,b,*}

a Beijing Advanced Innovation Center for Food Nutrition and Human Health, College of Food Science and Nutritional Engineering, China Agricultural University, Beijing, China

b Beijing Laboratory for Food Quality and Safety, College of Food Science and Nutritional Engineering, China Agricultural University, Beijing, China

*Corresponding Author, Tel.: +86-10-62737385; Fax: +86-10-62737385.

E-mail: luoyongkang@263.net; luoyongkang@cau.edu.cn

Download English Version:

https://daneshyari.com/en/article/7586140

Download Persian Version:

https://daneshyari.com/article/7586140

<u>Daneshyari.com</u>