

Accepted Manuscript

Fermented pomegranate wastes as sustainable source of ellagic acid: antioxidant properties, anti-inflammatory action, and controlled release under simulated digestion conditions

Luisella Verotta, Lucia Panzella, Stefano Antenucci, Valentina Calvenzani, Federica Tomay, Katia Petroni, Enrico Caneva, Alessandra Napolitano

PII: S0308-8146(17)31778-8
DOI: <https://doi.org/10.1016/j.foodchem.2017.10.131>
Reference: FOCH 21954

To appear in: *Food Chemistry*

Received Date: 12 June 2017
Revised Date: 12 October 2017
Accepted Date: 25 October 2017



Please cite this article as: Verotta, L., Panzella, L., Antenucci, S., Calvenzani, V., Tomay, F., Petroni, K., Caneva, E., Napolitano, A., Fermented pomegranate wastes as sustainable source of ellagic acid: antioxidant properties, anti-inflammatory action, and controlled release under simulated digestion conditions, *Food Chemistry* (2017), doi: <https://doi.org/10.1016/j.foodchem.2017.10.131>

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.

Fermented pomegranate wastes as sustainable source of ellagic acid: antioxidant properties, anti-inflammatory action, and controlled release under simulated digestion conditions.

Running title: Fermented pomegranate wastes as source of ellagic acid

Luisella Verotta^{a,*}, Lucia Panzella^b, Stefano Antenucci^a, Valentina Calvenzani^c, Federica Tomay^c,
Katia Petroni^c, Enrico Caneva^{a,d}, Alessandra Napolitano^b

^aDepartment of Chemistry, University of Milan, via C. Golgi 19, I-20133 Milan, Italy

^bDepartment of Chemical Sciences, University of Naples “Federico II”, Via Cintia 4, I-80126,
Naples, Italy

^cDepartment of Bioscience, University of Milan, via Celoria 26, I-20133 Milan, Italy

^dInterdepartmental Center for Large Instrumentation (CIGA), University of Milan, via C. Golgi, 19,
I-20133 Milan, Italy

*Corresponding author: Tel. +39 02503 14114; fax: +39 02503 14106

E-mail addresses: luisella.verotta@unimi.it (L. Verotta), panzella@unina.it (L. Panzella),
stefano.antenucci@unimi.it (S. Antenucci), valentina.calvenzani@guest.unimi.it (V. Calvenzani),
federica.tomay@guest.unimi.it (F. Tomay), katia.petroni@unimi.it (K. Petroni),
enrico.caneva@unimi.it (E. Caneva), alesnapo@unina.it (A. Napolitano)

Download English Version:

<https://daneshyari.com/en/article/7586142>

Download Persian Version:

<https://daneshyari.com/article/7586142>

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