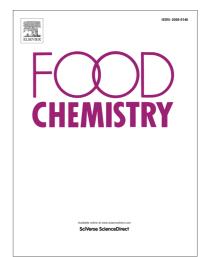
Accepted Manuscript

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PII:	S0308-8146(17)31591-1
DOI:	https://doi.org/10.1016/j.foodchem.2017.09.114
Reference:	FOCH 21783
To appear in:	Food Chemistry
Received Date:	21 June 2017
Revised Date:	18 September 2017
Accepted Date:	21 September 2017



Please cite this article as: Wang, S., Zhang, Y., Chen, L., Xu, X., Zhou, G., Li, Z., Feng, X., Dose-dependent effects of rosmarinic acid on formation of oxidatively stressed myofibrillar protein emulsion gel at different NaCl concentrations, *Food Chemistry* (2017), doi: https://doi.org/10.1016/j.foodchem.2017.09.114

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ACCEPTED MANUSCRIPT

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Abbreviated running title: RA-protein adducts jeopardize stability of MP emulsion gel

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