

Accepted Manuscript

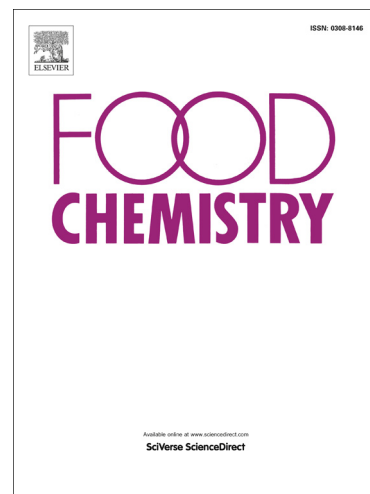
Effect of parboiling on phytochemical content, antioxidant activity and physicochemical properties of germinated red rice

Zhanqiang Hu, Xiaozhi Tang, Junfei Liu, Zhiwei Zhu, Yafang Shao

PII: S0308-8146(16)31119-0
DOI: <http://dx.doi.org/10.1016/j.foodchem.2016.07.097>
Reference: FOCH 19558

To appear in: *Food Chemistry*

Received Date: 23 March 2016
Revised Date: 12 July 2016
Accepted Date: 12 July 2016



Please cite this article as: Hu, Z., Tang, X., Liu, J., Zhu, Z., Shao, Y., Effect of parboiling on phytochemical content, antioxidant activity and physicochemical properties of germinated red rice, *Food Chemistry* (2016), doi: <http://dx.doi.org/10.1016/j.foodchem.2016.07.097>

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.

Effect of parboiling on phytochemical content, antioxidant activity and physicochemical properties of germinated red rice

Zhanqiang Hu^a, Xiaozhi Tang^b, Junfei Liu^b, Zhiwei Zhu^a, Yafang Shao^{a*}

^aChina National Rice Research Institute, Hangzhou 310006, China

^bCollege of Food Science and Engineering, Nanjing University of Finance and Economics, Nanjing 210046, China

*Corresponding author. China National Rice Research Institute, Hangzhou 310006, China. Tel.: +86 571 63370351; fax: +86 571 63370380; E-mail address: yafang_shao@126.com (Y. Shao).

Download English Version:

<https://daneshyari.com/en/article/7587056>

Download Persian Version:

<https://daneshyari.com/article/7587056>

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