

Accepted Manuscript

Effects of clove essential oil and eugenol on quality and browning control of fresh-cut lettuce

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PII: S0308-8146(16)31123-2
DOI: <http://dx.doi.org/10.1016/j.foodchem.2016.07.101>
Reference: FOCH 19562

To appear in: *Food Chemistry*

Received Date: 27 February 2016
Revised Date: 26 June 2016
Accepted Date: 14 July 2016

Please cite this article as: Chen, X., Ren, L., Li, M., Qian, J., Fan, J., Du, B., Effects of clove essential oil and eugenol on quality and browning control of fresh-cut lettuce, *Food Chemistry* (2016), doi: <http://dx.doi.org/10.1016/j.foodchem.2016.07.101>

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2 **fresh-cut lettuce**

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24 **Abbreviations**

25 CEO, clove essential oil; EUG, eugenol; EtOH, ethanol; PPO, polyphenol oxidase;
26 POD, peroxidase; PAL, phenylalanine ammonia lyase; PVPP, polyvinyl
27 polypyrrolidone; CIE, Commission Internationale de l'Eclairage; PBS,
28 phosphate-buffered saline.

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