### Accepted Manuscript

Application of nano-encapsulated olive leaf extract in controlling the oxidative stability of soybean oil

Adeleh Mohammadi, Seid Mahdi Jafari, Afshin Faridi Esfanjani, Sahar Akhavan

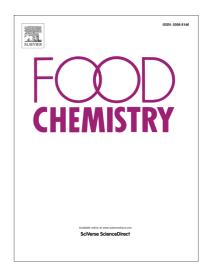
PII: S0308-8146(15)00859-6

DOI: http://dx.doi.org/10.1016/j.foodchem.2015.05.115

Reference: FOCH 17662

To appear in: Food Chemistry

Received Date: 4 December 2014 Revised Date: 27 April 2015 Accepted Date: 28 May 2015



Please cite this article as: Mohammadi, A., Jafari, S.M., Esfanjani, A.F., Akhavan, S., Application of nanoencapsulated olive leaf extract in controlling the oxidative stability of soybean oil, *Food Chemistry* (2015), doi: http://dx.doi.org/10.1016/j.foodchem.2015.05.115

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**

# Application of nano-encapsulated olive leaf extract in controlling the oxidative stability of soybean oil

Adeleh Mohammadi, Seid Mahdi Jafari<sup>\*</sup>, Afshin Faridi Esfanjani, Sahar Akhavan

Department of Food Materials and Process Design Engineering, Faculty of Food Science and Technology, University of Agricultural Sciences and Natural Resources, Gorgan, Iran.

\*Corrseponding Details: Pishro Food Technology Research Group, Gorgan, Iran,

Tel/Fax: +98 17 32426 432. E-mail: smjafari@gau.ac.ir

#### Download English Version:

# https://daneshyari.com/en/article/7590706

Download Persian Version:

https://daneshyari.com/article/7590706

<u>Daneshyari.com</u>