

## Accepted Manuscript

Glycyl endopeptidase from papaya latex: Partial purification and use for production of fish gelatin hydrolysate

Supatra Karnjanapratum, Soottawat Benjakul

PII: S0308-8146(14)00839-5  
DOI: <http://dx.doi.org/10.1016/j.foodchem.2014.05.123>  
Reference: FOCH 15906

To appear in: *Food Chemistry*

Received Date: 25 March 2014  
Revised Date: 13 May 2014  
Accepted Date: 22 May 2014



Please cite this article as: Karnjanapratum, S., Benjakul, S., Glycyl endopeptidase from papaya latex: Partial purification and use for production of fish gelatin hydrolysate, *Food Chemistry* (2014), doi: <http://dx.doi.org/10.1016/j.foodchem.2014.05.123>

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.

**Glycyl endopeptidase from papaya latex: Partial purification and use for production  
of fish gelatin hydrolysate**

Running title: Papaya glycyl endopeptidase and its use

To be submitted to Food Chemistry

Supatra Karnjanapratum and Soottawat Benjakul\*

<sup>1</sup>Department of Food Technology, Faculty of Agro-Industry, Prince of Songkla University.

Hat Yai, Songkhla 90112, Thailand

\*To whom correspondence should be addressed. Tel: 66-7428-6334

Fax: 66-7455-8866, e-mail: [soottawat.b@psu.ac.th](mailto:soottawat.b@psu.ac.th)

Download English Version:

<https://daneshyari.com/en/article/7596025>

Download Persian Version:

<https://daneshyari.com/article/7596025>

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