Accepted Manuscript

Study of volatile profile in cocoa nibs, cocoa liquor and chocolate on production process using GC×GC-QMS

Soraia C.G.N. Braga, Luciana F. Oliveira, Juliana C. Hashimoto, Mariana R.G. Sato, Priscilla Efraim, Ronei J. Poppi, Fabio Augusto

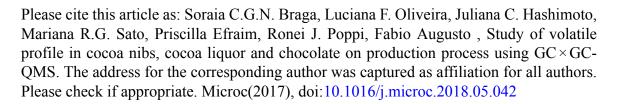
PII: S0026-265X(18)30404-1

DOI: doi:10.1016/j.microc.2018.05.042

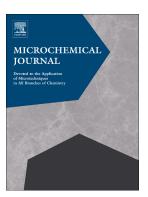
Reference: MICROC 3191

To appear in: Microchemical Journal

Received date: 31 March 2018
Revised date: 23 May 2018
Accepted date: 23 May 2018



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

Study of volatile profile in cocoa nibs, cocoa liquor and chocolate on production process using GC×GC-QMS

Soraia C. G. N. Braga^a, Luciana F. Oliveira^{b,c}, Juliana C. Hashimoto^d, Mariana R. G. Sato^{b,c}, Priscilla Efraim^d, Ronei J. Poppi^{b,c}, Fabio Augusto^{b,c,*}

^a Federal Institute of Espírito Santo, Campus Viana (Ifes)

^bInstitute of Chemistry, University of Campinas (Unicamp)

^cNational Institute of Science and Technology in Bioanalytics (INCTBio)

^dDepartment of Food Technology, Faculty of Food Engineering, University of Campinas (Unicamp)

Corresponding author:

Dr. Soraia Cristina Gonzaga Neves Braga

Instituto Federal de Educação, Ciência e Tecnologia do Espírito Santo- Campus Viana.

Rodovia BR-262, Universal, CEP 29134-400 - Viana, ES - Brasil

Phone: +55 27 3546-1700

FAX: +55 27 3546-1700

E-mail address: soraia.braga@ifes.edu.br

Download English Version:

https://daneshyari.com/en/article/7640391

Download Persian Version:

https://daneshyari.com/article/7640391

<u>Daneshyari.com</u>