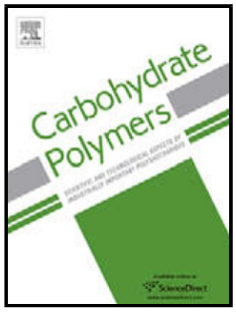

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PII: S0144-8617(18)30877-4
DOI: https://doi.org/10.1016/j.carbpol.2018.07.087
Reference: CARP 13887

To appear in:

Received date: 30-4-2018
Revised date: 15-6-2018
Accepted date: 27-7-2018

Please cite this article as: Huang L, Shen M, Zhang X, Jiang L, Song Q, Xie J, Effect of high-pressure microfluidization treatment on the physicochemical properties and antioxidant activities of polysaccharide from *Mesona chinensis* Benth, *Carbohydrate Polymers* (2018), https://doi.org/10.1016/j.carbpol.2018.07.087

Effect of high-pressure microfluidization treatment on the physicochemical properties and antioxidant activities of polysaccharide from *Mesona chinensis* Benth

Lixin Huang[a], Mingyue Shen[a], Xiaowei Zhang[b], Lian Jiang[a], Qianqian Song[a], Jianhua Xie[a,b,*]

[a] *State Key Laboratory of Food Science and Technology, Nanchang University, Nanchang 330047, China*

[b] *Whistler Center for Carbohydrate Research, Department of Food Science, Purdue University, West Lafayette, IN 47907-2009, USA*

*Corresponding authors, Professor Jianhua Xie, PhD; address at: State Key Laboratory of Food Science and Technology, Nanchang University, No. 235 Nanjing East Road, Nanchang 330047, Jiangxi, China.

Tel: +86-791-88304347; Fax: +86-791-88304347;

E-mail address: (J.H. Xie) jhxie@ncu.edu.cn