Accepted Manuscript

Title: Novel processing methods: updates on acidified vegetables thermal processing

Authors: Yetenayet B Tola, Hosahalli S Ramaswamy

PII: S2214-7993(18)30038-9

DOI: https://doi.org/10.1016/j.cofs.2018.06.003

Reference: COFS 384

To appear in:



Food

Please cite this article as: Tola YB, Ramaswamy HS, Novel processing methods: updates on acidified vegetables thermal processing, *Current Opinion in Food Science* (2018), https://doi.org/10.1016/j.cofs.2018.06.003

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

Novel Processing Methods: Updates on Acidified Vegetables Thermal Processing

Yetenayet B. Tola¹ and Hosahalli S. Ramaswamy²

¹Jimma University College of Agriculture and Veterinary Medicine, Jimma, Ethiopia, P.O.BOX 307, TEL: 251-917-801108,

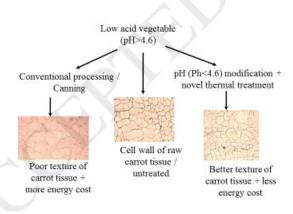
Email: yetenayet.bekele@ju.edu.et; yetenayet@gmail.com

²Department of Food Science and Agricultural Chemistry, Macdonald Campus, McGill University, 21,111 Lakeshore Ste-Anne-de-Bellevue, Québec, Canada H9X 3V9

Email: Hosahalli.ramaswamy@mcgill.ca,

*Correspondence to author: Yetenayet Tola, Email: yetenayet.bekele@ju.edu.et; yetenayet@gmailcom;

Graphical Abstract:



Download English Version:

https://daneshyari.com/en/article/8408854

Download Persian Version:

https://daneshyari.com/article/8408854

<u>Daneshyari.com</u>