

Accepted Manuscript

Effect of a new microwave-dried orange fibre ingredient vs. a commercial citrus fibre on texture and sensory properties of gluten-free muffins

Clara Talens, Saioa Álvarez-Sabatel, Yolanda Rios, Raquel Rodríguez



PII: S1466-8564(16)30556-2
DOI: doi: [10.1016/j.ifset.2017.07.011](https://doi.org/10.1016/j.ifset.2017.07.011)
Reference: INNFOO 1794

To appear in: *Innovative Food Science and Emerging Technologies*

Received date: 28 October 2016

Revised date: 18 April 2017

Accepted date: 3 July 2017

Please cite this article as: Clara Talens, Saioa Álvarez-Sabatel, Yolanda Rios, Raquel Rodríguez, Effect of a new microwave-dried orange fibre ingredient vs. a commercial citrus fibre on texture and sensory properties of gluten-free muffins, *Innovative Food Science and Emerging Technologies* (2017), doi: [10.1016/j.ifset.2017.07.011](https://doi.org/10.1016/j.ifset.2017.07.011)

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.

Effect of a new microwave-dried orange fibre ingredient vs. a commercial citrus fibre on texture and sensory properties of gluten-free muffins.

Clara Talens, Saioa Álvarez-Sabatel, Yolanda Rios, Raquel Rodríguez

^a*AZTI, Parque Tecnológico de Bizkaia, Astondo Bidea, Edificio 609, 48160, Derio (Bizkaia), Spain*

*author for correspondence: ctalens@azti.es

ACCEPTED MANUSCRIPT

Download English Version:

<https://daneshyari.com/en/article/8415582>

Download Persian Version:

<https://daneshyari.com/article/8415582>

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