Accepted Manuscript

Characteristics of fermented seasoning sauces using Tenebrio molitor larvae

Joo-Hyoung Cho, Hui-Ling Zhao, Ji-Su Kim, Soo-Hee Kim, Chang-Ho Chung

PII: S1466-8564(17)30510-6

DOI: doi:10.1016/j.ifset.2017.10.010

Reference: INNFOO 1871

To appear in: Innovative Food Science and Emerging Technologies

Received date: 8 May 2017 Revised date: 3 August 2017 Accepted date: 9 October 2017

Please cite this article as: Joo-Hyoung Cho, Hui-Ling Zhao, Ji-Su Kim, Soo-Hee Kim, Chang-Ho Chung, Characteristics of fermented seasoning sauces using Tenebrio molitor larvae. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Innfoo(2017), doi:10.1016/j.ifset.2017.10.010

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

Ref. no.: INNFOO 1871
Characteristics of Fermented Seasoning Sauces using <i>Tenebrio molitor</i> Larvae
Authors: Joo-Hyoung Cho, Hui-Ling Zhao, Ji-Su Kim, Soo-Hee Kim¹ and Chang-Ho Chung*
Affiliation:
Department of Culinary Science and Foodservice Management, Sejong University,
209 Neungdong-ro, Gwangjin-gu, Seoul, 05006, Republic of Korea.
1. Department of Culinary Arts, Kyungmin University,
545 Seobu-ro, Uijeongbu-si, Gyeonggi-do, 11618, Republic of Korea
*corresponding author
Tel. +822-3408-3222
Fax. +822-3408-4314
Email: cchung@sejong.ac.kr

Download English Version:

https://daneshyari.com/en/article/8415595

Download Persian Version:

https://daneshyari.com/article/8415595

<u>Daneshyari.com</u>