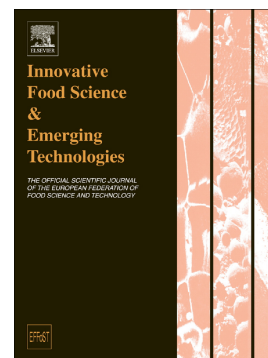


## Accepted Manuscript

Internal and external factors affecting the crystallization, gelation and applicability of wax-based oleogels in food industry

Chi Diem Doan, Iris Tavernier, Paula Kiyomi Okuro, Koen Dewettinck



PII: S1466-8564(17)30996-7  
DOI: doi:[10.1016/j.ifset.2017.09.023](https://doi.org/10.1016/j.ifset.2017.09.023)  
Reference: INNFOO 1861

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

Received date: 28 August 2017  
Revised date: 29 September 2017  
Accepted date: 29 September 2017

Please cite this article as: Chi Diem Doan, Iris Tavernier, Paula Kiyomi Okuro, Koen Dewettinck , Internal and external factors affecting the crystallization, gelation and applicability of wax-based oleogels in food industry. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Innfoo(2017), doi:[10.1016/j.ifset.2017.09.023](https://doi.org/10.1016/j.ifset.2017.09.023)

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.

**ESSENTIAL TITLE PAGE INFORMATION*****Title***

Internal and external factors affecting the crystallization, gelation and applicability of wax-based oleogels in food industry

***Authors***

Chi Diem Doan<sup>1\*</sup>, Iris Tavernier<sup>1</sup>, Paula Kiyomi Okuro<sup>1,2</sup>, Koen Dewettinck<sup>1</sup>

***Affiliation***

<sup>1</sup>Laboratory of Food Technology and Engineering, Department of Food Safety and Food Quality, Faculty of Bioscience Engineering, Ghent University, 653 Coupure Links, 9000 Ghent, Belgium

<sup>2</sup>Laboratory of Process Engineering, Department of Food Engineering, Faculty of Food Engineering, University of Campinas, Rua Monteiro Lobato, 80 Campinas-SP, 13083-862, Brazil

***\*Corresponding author***

Chi Diem Doan

Telephone: +32 (0)9 264 61 98; Fax: +32 (0)9 264 62 18

Email: Chi.DoanDiem@UGent.be; [doandiemchi99@gmail.com](mailto:doandiemchi99@gmail.com)

Postal address: Laboratory of Food Technology and Engineering, Faculty of Bioscience Engineering, Ghent University, 653 Coupure Links, 9000 Ghent, Belgium.

Download English Version:

<https://daneshyari.com/en/article/8415698>

Download Persian Version:

<https://daneshyari.com/article/8415698>

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