Accepted Manuscript

Advanced glycation end products, protein crosslinks and post translational modifications in pork subjected to different heat treatments



Bhaskar Mitra, Rene Lametsch, Ines Greco, Jorge Ruiz-Carrascal

PII:	S0309-1740(18)30344-9
DOI:	doi:10.1016/j.meatsci.2018.07.026
Reference:	MESC 7640
To appear in:	Meat Science
Received date:	26 March 2018
Revised date:	15 June 2018
Accepted date:	19 July 2018

Please cite this article as: Bhaskar Mitra, Rene Lametsch, Ines Greco, Jorge Ruiz-Carrascal , Advanced glycation end products, protein crosslinks and post translational modifications in pork subjected to different heat treatments. Mesc (2018), doi:10.1016/j.meatsci.2018.07.026

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

Advanced glycation end products, protein crosslinks and post translational modifications in pork subjected to different heat treatments.

Authors: Bhaskar Mitra, Rene Lametsch, Ines Greco, Jorge Ruiz-Carrascal*

Address: Department of Food Science, Faculty of Science, University of Copenhagen,

Rolighedsvej 30, DK-1958 Frederiksberg C, Denmark

* Author to whom the correspondence should be sent:

Jorge Ruiz Carrascal, Department of Food Science, Faculty of Science, University of Copenhagen,

Rolighedsvej 30, DK-1958 Frederiksberg C, Denmark

Phone: +45 23810623

E-mail: jorgeruiz@food.ku.dk

Download English Version:

https://daneshyari.com/en/article/8502489

Download Persian Version:

https://daneshyari.com/article/8502489

Daneshyari.com