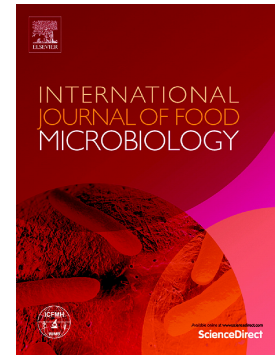


Accepted Manuscript

Bioactive peptides and free amino acids profiles in different types of European dry-fermented sausages

Marta Gallego, Leticia Mora, Elizabeth Escudero, Fidel Toldrá



PII: S0168-1605(18)30150-8
DOI: doi:[10.1016/j.ijfoodmicro.2018.04.009](https://doi.org/10.1016/j.ijfoodmicro.2018.04.009)
Reference: FOOD 7869

To appear in: *International Journal of Food Microbiology*

Received date: 19 December 2017
Revised date: 22 March 2018
Accepted date: 4 April 2018

Please cite this article as: Marta Gallego, Leticia Mora, Elizabeth Escudero, Fidel Toldrá, Bioactive peptides and free amino acids profiles in different types of European dry-fermented sausages. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Food(2017), doi:[10.1016/j.ijfoodmicro.2018.04.009](https://doi.org/10.1016/j.ijfoodmicro.2018.04.009)

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.

**Bioactive peptides and free amino acids profiles in different types of
European dry-fermented sausages**

Marta Gallego, Leticia Mora, Elizabeth Escudero, and Fidel Toldrá*

*Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Avenue Agustín Escardino 7, 46980, Paterna
(Valencia), Spain*

* Corresponding author: Tel: +34963900022 ext.2112; fax: +34963636301.

E-mail address: ftoldra@iata.csic.es

Download English Version:

<https://daneshyari.com/en/article/8844193>

Download Persian Version:

<https://daneshyari.com/article/8844193>

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