

Accepted Manuscript

Authentication of the sea cucumber (*Apostichopus japonicus*) using amino acids carbon stable isotope fingerprinting

Xinda Zhao, Yu Liu, Ying Li, Xufeng Zhang, Haoran Qi

PII: S0956-7135(18)30148-8

DOI: [10.1016/j.foodcont.2018.03.041](https://doi.org/10.1016/j.foodcont.2018.03.041)

Reference: JFCO 6055

To appear in: *Food Control*



Please cite this article as: Xinda Zhao, Yu Liu, Ying Li, Xufeng Zhang, Haoran Qi, Authentication of the sea cucumber (*Apostichopus japonicus*) using amino acids carbon stable isotope fingerprinting, *Food Control* (2018), doi: 10.1016/j.foodcont.2018.03.041

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.

1. The authentication of wild and cultured sea cucumbers has been realized.
2. CSIA of amino acids was first used to verify the authenticity of sea cucumber.
3. The classification efficiency of all the proposed LDA models was 100%.
4. Methodology could be used for sea cucumber identification database establishment.

Download English Version:

<https://daneshyari.com/en/article/8887890>

Download Persian Version:

<https://daneshyari.com/article/8887890>

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