

Accepted Manuscript

Effect of natural antioxidants on inhibition of parent and oxygenated polycyclic aromatic hydrocarbons in Chinese fried bread youtiao

Guangyi Gong, Xue Zhao, Shimin Wu



PII: S0956-7135(17)30591-1
DOI: 10.1016/j.foodcont.2017.12.012
Reference: JFCO 5904
To appear in: *Food Control*
Received Date: 27 September 2017
Revised Date: 06 December 2017
Accepted Date: 07 December 2017

Please cite this article as: Guangyi Gong, Xue Zhao, Shimin Wu, Effect of natural antioxidants on inhibition of parent and oxygenated polycyclic aromatic hydrocarbons in Chinese fried bread youtiao, *Food Control* (2017), doi: 10.1016/j.foodcont.2017.12.012

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1 **Highlights**

- 2 ● Oxygenated PAH concentrations significantly decreased with antioxidant
3 addition.
- 4 ● Antioxidants showed greater inhibitory effects on oxygenated PAHs than on
5 PAHs.
- 6 ● PAH concentrations were positively correlated with polar components.
- 7 ● Oxygenated PAH concentrations were correlated with peroxide value.
- 8 ● Antioxidants of bamboo gave the best inhibition among the natural antioxidants.

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