

Accepted Manuscript

Quality enhancement of smoked sea bass (*Dicentrarchus labrax*) fillets by adding resveratrol and coating with chitosan and alginate edible films

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PII: S0956-7135(17)30473-5

DOI: [10.1016/j.foodcont.2017.10.003](https://doi.org/10.1016/j.foodcont.2017.10.003)

Reference: JFCO 5812

To appear in: *Food Control*

Received Date: 11 July 2017

Revised Date: 2 October 2017

Accepted Date: 4 October 2017

Please cite this article as: Martínez O., Salmerón Jesús., Epelde L., Vicente M.S. & de Vega C., Quality enhancement of smoked sea bass (*Dicentrarchus labrax*) fillets by adding resveratrol and coating with chitosan and alginate edible films, *Food Control* (2017), doi: 10.1016/j.foodcont.2017.10.003.

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