

# Accepted Manuscript

Crystallization behavior of emulsified fats influences shear-induced partial coalescence

Kim Moens, Iris Tavernier, Koen Dewettinck

PII: S0963-9969(18)30533-7  
DOI: [doi:10.1016/j.foodres.2018.07.005](https://doi.org/10.1016/j.foodres.2018.07.005)  
Reference: FRIN 7745  
To appear in: *Food Research International*  
Received date: 21 March 2018  
Revised date: 14 June 2018  
Accepted date: 3 July 2018

Please cite this article as: Kim Moens, Iris Tavernier, Koen Dewettinck , Crystallization behavior of emulsified fats influences shear-induced partial coalescence. *Food Research International* (2018), doi:[10.1016/j.foodres.2018.07.005](https://doi.org/10.1016/j.foodres.2018.07.005)

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.



Crystallization behavior of emulsified fats influences shear-induced partial coalescence

Kim Moens<sup>a,\*</sup>, Iris Tavernier<sup>a</sup>, Koen Dewettinck<sup>a</sup>

<sup>a</sup>*Department Food technology, Safety and Health, Ghent University, Coupure Links 653, 9000 Ghent, Belgium*

**Corresponding author:**

\*Kim Moens

Laboratory of Food Technology and Engineering

Ghent University

Coupure Links 653

9000 Ghent

Belgium

Tel.: +32 9 264 6168

Fax: +32 9 264 6218

E-mail address: Kim.Moens@UGent.be

url: <http://www.fte.Ugent.be>

**Notes**

Declarations of interest: none.

Download English Version:

<https://daneshyari.com/en/article/8888422>

Download Persian Version:

<https://daneshyari.com/article/8888422>

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