Accepted Manuscript

Inhibition of interaction between epigallocatechin-3-gallate and myofibrillar protein by cyclodextrin derivatives improves gel quality under oxidative stress FOOD RESEARCH
INTERNATIONAL

Yumeng Zhang, Lin Chen, Yuanqi Lv, Shuangxi Wang, Zhiyao Suo, Xingguang Cheng, Xinglian Xu, Guanghong Zhou, Zhixi Li, Xianchao Feng

PII: S0963-9969(18)30176-5

DOI: doi:10.1016/j.foodres.2018.03.008

Reference: FRIN 7445

To appear in: Food Research International

Received date: 27 November 2017 Revised date: 4 March 2018

Accepted date: 4 March 2018

Please cite this article as: Yumeng Zhang, Lin Chen, Yuanqi Lv, Shuangxi Wang, Zhiyao Suo, Xingguang Cheng, Xinglian Xu, Guanghong Zhou, Zhixi Li, Xianchao Feng, Inhibition of interaction between epigallocatechin-3-gallate and myofibrillar protein by cyclodextrin derivatives improves gel quality under oxidative stress. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Frin(2017), doi:10.1016/j.foodres.2018.03.008

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.

ACCEPTED MANUSCRIPT

Inhibition of Interaction between Epigallocatechin-3-gallate and Myofibrillar Protein by Cyclodextrin Derivatives Improves Gel Quality under Oxidative Stress

Yumeng Zhang^a, Lin Chen^{a,b}, Yuanqi Lv^a, Shuangxi Wang^a, Zhiyao Suo^a, Xingguang Cheng^a, Xinglian Xu^b, Guanghong Zhou^b, Zhixi Li^a, Xianchao Feng^{a,b,*}

^aCollege of Food Science and Engineering, Northwest A&F University, No. 22 Xinong Road, Yangling, Shaanxi 712100, China

^bLab of Meat Processing and Quality Control of EDU, College of Food Science and Technology, Synergetic Innovation Center of Food Safety and Nutrition, Nanjing Agricultural University, Nanjing, Jiangsu 210095, China

*Corresponding author-Xianchao Feng

Associate Professor, College of Food Science and Engineering, Northwest A&F University, No. 22 Xinong Road, Yangling, Shaanxi, China 712100. E-mail: fengxianchao1@hotmail.com. Tel/Fax: 86029-87092486.

Download English Version:

https://daneshyari.com/en/article/8888900

Download Persian Version:

https://daneshyari.com/article/8888900

Daneshyari.com