

Accepted Manuscript

Enhancing emulsification and antioxidant ability of egg albumin by moderately acid hydrolysis: Modulating an emulsion-based system for mulberry seed oil

Jing Chang, Xu Kang, Jiang-lan Yuan

PII: S0963-9969(18)30339-9
DOI: doi:[10.1016/j.foodres.2018.04.055](https://doi.org/10.1016/j.foodres.2018.04.055)
Reference: FRIN 7573

To appear in: *Food Research International*

Received date: 4 January 2018
Revised date: 2 April 2018
Accepted date: 23 April 2018

Please cite this article as: Jing Chang, Xu Kang, Jiang-lan Yuan , Enhancing emulsification and antioxidant ability of egg albumin by moderately acid hydrolysis: Modulating an emulsion-based system for mulberry seed oil. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Frin(2018), doi:[10.1016/j.foodres.2018.04.055](https://doi.org/10.1016/j.foodres.2018.04.055)

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.



Enhancing emulsification and antioxidant ability of egg albumin by moderately acid hydrolysis: Modulating an emulsion-based system for mulberry seed oil

Jing Chang, Xu Kang, Jiang-lan Yuan*

College of Bioengineering and Food, Hubei University of Technology, Wuhan,
430068, China

* Corresponding author: Jiang-lan Yuan

Email: jlyuan1229@163.com

Tel: +86 27 59750481

Fax: +86 27 59750482

Download English Version:

<https://daneshyari.com/en/article/8888909>

Download Persian Version:

<https://daneshyari.com/article/8888909>

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