### Accepted Manuscript

Chemical properties and oxidative stability of Arjan (Amygdalu sreuteri) kernel oil as emerging edible oil

Javad Tavakoli, Teymour Emadi, Seyed Mohammad Bagher Hashemi, Amin Mousavi Khaneghah, Paulo Eduardo Sichetti Munekata, Jose Manuel Lorenzo, Mladen Brnčić, Francisco J. Barba



PII: S0963-9969(18)30095-4

DOI: https://doi.org/10.1016/j.foodres.2018.02.002

Reference: FRIN 7365

To appear in: Food Research International

Received date: 6 September 2017 Revised date: 29 January 2018 Accepted date: 1 February 2018

Please cite this article as: Javad Tavakoli, Teymour Emadi, Seyed Mohammad Bagher Hashemi, Amin Mousavi Khaneghah, Paulo Eduardo Sichetti Munekata, Jose Manuel Lorenzo, Mladen Brnčić, Francisco J. Barba, Chemical properties and oxidative stability of Arjan (Amygdalu sreuteri) kernel oil as emerging edible oil. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Frin(2017), https://doi.org/10.1016/j.foodres.2018.02.002

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**

# Chemical properties and oxidative stability of Arjan (Amygdalu sreuteri) kernel oil as emerging edible oil

Javad Tavakoli<sup>1,\*\*</sup>, Teymour Emadi<sup>2</sup>, Seyed Mohammad Bagher Hashemi<sup>3</sup>, Amin Mousavi Khaneghah<sup>4,\*</sup>,
Paulo Eduardo Sichetti Munekata<sup>5</sup>, Jose Manuel Lorenzo<sup>6</sup>, Mladen Brnčić<sup>7</sup>, Francisco J. Barba<sup>8,\*\*\*</sup>

<sup>1</sup>Faculty of Agriculture, Department of Food Science and Technology, Jahrom University, Jahrom, Fars, Iran

<sup>2</sup>Department of Food and Drug, Shiraz University of Medical Science, Shiraz, Iran

<sup>3</sup>Department of Food Science and Technology, College of Agriculture, Fasa University, Fasa, Iran

<sup>4</sup>Department of Food Science, Faculty of Food Engineering, University of Campinas (UNICAMP), Campinas, São

Paulo, Brazil

<sup>5</sup>Department of Food Engineering, College of Animal Science and Food Engineering, University of São Paulo, 225

Duque de Caxias Norte Ave, Jardim Elite, postal code 13.635-900, Pirassununga, São Paulo, Brazil

<sup>6</sup>Centro Tecnológico de la Carne de Galicia, rúa Galicia nº 4, Parque Tecnológico de Galicia, San Cibrao das Viñas,

32900 Ourense, Spain

Department of Process Engineering, Faculty of Food Technology and Biotechnology, University of Zagreb, Pierottijeva 6, 10000 Zagreb, Croatia

<sup>8</sup>Nutrition and Food Science Area, Preventive Medicine and Public Health, Food Science, Toxicology and Forensic Medicine Department, Faculty of Pharmacy, UniversitatdeValència, Avda. Vicent Andrés Estellés, s/n 46100

Burjassot, València, Spain

Abbreviated running title: Chemical properties and oxidative stability of Arjan kernel oil

Corresponding authors:

\*Amin Mousavi Khaneghah

mousavi@fea.unicamp.br

Telefone: +55(19) 3521-0091. Fax: +55(19) 3521-2153.

\*\*Javad Tavakoli

E-mail: ja\_tavakoli@yahoo.com, javadtavakoli@jahrom.ac.ir

\*\*\*Francisco J. Barba

E-mail: francisco.barba@uv.es

#### Download English Version:

# https://daneshyari.com/en/article/8889316

Download Persian Version:

https://daneshyari.com/article/8889316

<u>Daneshyari.com</u>