Accepted Manuscript

Physicochemical and textural properties of mozzarella cheese made with konjac glucomannan as a fat replacer



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| PII: | S0963-9969(18)30163-7 |
|----------------|-----------------------------------|
| DOI: | doi:10.1016/j.foodres.2018.02.069 |
| Reference: | FRIN 7432 |
| To appear in: | Food Research International |
| Received date: | 3 January 2018 |
| Revised date: | 26 February 2018 |
| Accepted date: | 27 February 2018 |

Please cite this article as: Shuhong Dai, Fatang Jiang, Harold Corke, Nagendra P. Shah , Physicochemical and textural properties of mozzarella cheese made with konjac glucomannan as a fat replacer. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Frin(2017), doi:10.1016/j.foodres.2018.02.069

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Physicochemical and textural properties of Mozzarella cheese made with konjac

glucomannan as a fat replacer

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