Accepted Manuscript

Ultrasonic-assisted extraction combined with sample preparation and analysis using LC-ESI-MS/MS allowed the identification of 24 new phenolic compounds in pecan nut shell [Carya illinoinensis (Wangenh) C. Koch] extracts



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PII:	S0963-9969(18)30010-3
DOI:	https://doi.org/10.1016/j.foodres.2018.01.010
Reference:	FRIN 7298
To appear in:	Food Research International
Received date:	16 October 2017
Revised date:	15 December 2017
Accepted date:	8 January 2018

Please cite this article as: Josiane Hilbig, Victor Rodrigues Alves, Carmen Maria Olivera Müller, Gustavo Amadeu Micke, Luciano Vitali, Rozangela Curi Pedrosa, Jane Mara Block, Ultrasonic-assisted extraction combined with sample preparation and analysis using LC-ESI-MS/MS allowed the identification of 24 new phenolic compounds in pecan nut shell [Carya illinoinensis (Wangenh) C. Koch] extracts. 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.2018.01.010

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ACCEPTED MANUSCRIPT

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Running Title: Phenolic profile of pecan nut shell extracts

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