Accepted Manuscript

Combined high-power ultrasound and high-pressure homogenization nanoemulsification: The effect of energy density, oil content and emulsifier type and content



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PII: S0963-9969(18)30184-4

DOI: doi:10.1016/j.foodres.2018.03.017

Reference: FRIN 7454

To appear in: Food Research International

Received date: 20 November 2017

Revised date: 1 March 2018 Accepted date: 4 March 2018

Please cite this article as: Sonia Calligaris, Stella Plazzotta, Fabio Valoppi, Monica Anese, Combined high-power ultrasound and high-pressure homogenization nanoemulsification: The effect of energy density, oil content and emulsifier type and content. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Frin(2017), doi:10.1016/j.foodres.2018.03.017

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ACCEPTED MANUSCRIPT

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