

Accepted Manuscript

Thermal and non-thermal preservation techniques of tiger nuts' beverage "horchata de chufa". Implications for food safety, nutritional and quality properties

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PII: S0963-9969(17)30875-X
DOI: doi:[10.1016/j.foodres.2017.12.014](https://doi.org/10.1016/j.foodres.2017.12.014)
Reference: FRIN 7220
To appear in: *Food Research International*
Received date: 24 October 2017
Revised date: 6 December 2017
Accepted date: 8 December 2017

Please cite this article as: Elena Roselló-Soto, Mahesha M. Poojary, Francisco J. Barba, Mohamed Koubaa, Jose M. Lorenzo, Jordi Mañes, Juan Carlos Moltó, Thermal and non-thermal preservation techniques of tiger nuts' beverage "horchata de chufa". Implications for food safety, nutritional and quality properties. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. *Food Research International* (2017), doi:[10.1016/j.foodres.2017.12.014](https://doi.org/10.1016/j.foodres.2017.12.014)

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“horchata de chufa”. Implications for food safety, nutritional and quality
properties**

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