Accepted Manuscript

The potential of herbs and spices to reduce lipid oxidation during heating and gastrointestinal digestion of a beef product

FOOD RESEARCH
INTERNATIONAL

Thomas Van Hecke, Phuc Le Ho, Sophie Goethals, Stefaan De Smet

PII: S0963-9969(17)30676-2

DOI: doi:10.1016/j.foodres.2017.09.090

Reference: FRIN 7039

To appear in: Food Research International

Received date: 12 June 2017
Revised date: 31 August 2017
Accepted date: 29 September 2017

Please cite this article as: Thomas Van Hecke, Phuc Le Ho, Sophie Goethals, Stefaan De Smet , The potential of herbs and spices to reduce lipid oxidation during heating and gastrointestinal digestion of a beef product. The address for the corresponding author was captured as affiliation for all authors. Please check if appropriate. Frin(2017), doi:10.1016/j.foodres.2017.09.090

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

The potential of herbs and spices to reduce lipid oxidation during heating and gastrointestinal digestion of a beef product

Thomas Van Hecke, Phuc Le Ho, Sophie Goethals, Stefaan De Smet*

Laboratory for Animal Nutrition and Animal Product Quality, Department of Animal Production, Ghent University, Ghent, Belgium

^{*} Corresponding author: email: stefaan.desmet@ugent.be, phone: +32 9 264 90 03, fax: +32 9 264 41 93

Download English Version:

https://daneshyari.com/en/article/8889979

Download Persian Version:

https://daneshyari.com/article/8889979

<u>Daneshyari.com</u>