

Accepted Manuscript

Optimization of gelatin extraction from chicken mechanically deboned meat residue using alkaline pre-treatment

Aydın Erge, Ömer Zorba

PII: S0023-6438(18)30568-1

DOI: [10.1016/j.lwt.2018.06.057](https://doi.org/10.1016/j.lwt.2018.06.057)

Reference: YFSTL 7241

To appear in: *LWT - Food Science and Technology*

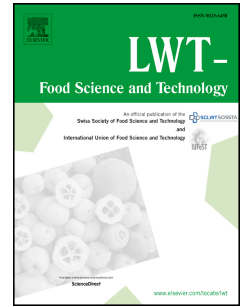
Received Date: 1 May 2018

Revised Date: 27 June 2018

Accepted Date: 28 June 2018

Please cite this article as: Erge, Aydın., Zorba, Ö., Optimization of gelatin extraction from chicken mechanically deboned meat residue using alkaline pre-treatment, *LWT - Food Science and Technology* (2018), doi: 10.1016/j.lwt.2018.06.057.

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.



1 **Optimization of gelatin extraction from chicken mechanically deboned meat residue**
2 **using alkaline pre-treatment**

3
4 Aydın ERGE^{a*} Ömer ZORBA^b

5
6
7 ^{a, b} Abant İzzet Baysal University, Faculty of Engineering and Architecture, Food Engineering
8 Department, Gököy Campus, Bolu/TURKEY

9
10 *Corresponding author (Present address):

11 Abant İzzet Baysal University, Faculty of Agriculture and Natural Sciences, Poultry Science
12 Department, Gököy Campus, Bolu/TURKEY.

13 TEL: +90 374 254 10 00-2621

14 FAX: +90 374 253 43 46

15
16 E-mail address: aydin.erge@ibu.edu.tr
17
18
19
20
21

Download English Version:

<https://daneshyari.com/en/article/8890104>

Download Persian Version:

<https://daneshyari.com/article/8890104>

[Daneshyari.com](https://daneshyari.com)