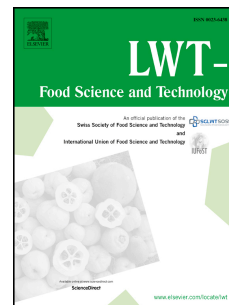


Accepted Manuscript

Preparation of mango kernel fat stearin-based hard chocolate fats *via* physical blending and enzymatic interesterification

Jun Jin, Casimir C. Akoh, Qingzhe Jin, Xingguo Wang



PII: S0023-6438(18)30601-7

DOI: [10.1016/j.lwt.2018.07.018](https://doi.org/10.1016/j.lwt.2018.07.018)

Reference: YFSTL 7261

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

Received Date: 2 April 2018

Revised Date: 9 July 2018

Accepted Date: 10 July 2018

Please cite this article as: Jin, J., Akoh, C.C., Jin, Q., Wang, X., Preparation of mango kernel fat stearin-based hard chocolate fats *via* physical blending and enzymatic interesterification, *LWT - Food Science and Technology* (2018), doi: 10.1016/j.lwt.2018.07.018.

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.

**Preparation of mango kernel fat stearin-based hard chocolate fats *via* physical
blending and enzymatic interesterification¹**

Jun Jin ^{a, b}, Casimir C. Akoh ^{a, b*}, Qingzhe Jin ^b, Xingguo Wang ^b

^a Department of Food Science and Technology

The University of Georgia, Athens, GA 30602, USA

^b International Joint Research Laboratory for Lipid Nutrition and Safety

School of Food Science and Technology

Jiangnan University, 1800 Lihu Avenue

Wuxi, Jiangsu 214122, P. R. China

Author for correspondence:

* Casimir C. Akoh, Professor, cakoh@uga.edu

¹ Abbreviations: CB, cocoa butter; CBI, cocoa butter improver; DAG, diacylglycerol; DSC, differential scanning calorimetry; FFA, free fatty acid; HPMF, hard palm mid-fraction; IB, interesterified blend; MAG, monoacylglycerol; MKF, mango kernel fat; MKF-TS, mango kernel fat-third stearin; Non-IB, non-interesterified blend; PB, physical blend; PMF, palm mid-fraction; POP, 1,3-dipalmitoyl-2-oleoylglycerol; POST, 1-palmitoyl-2-oleoyl-3-stearoylglycerol; SFC, solid fat content; SMP, slip melting point; StOSt, 1,3-distearoyl-2-oleoylglycerol; SUS TAG, symmetrical monounsaturated triacylglycerol; TAG, triacylglycerol.

Download English Version:

<https://daneshyari.com/en/article/8890141>

Download Persian Version:

<https://daneshyari.com/article/8890141>

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