

# Accepted Manuscript

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PII: S0023-6438(18)30308-6

DOI: [10.1016/j.lwt.2018.04.002](https://doi.org/10.1016/j.lwt.2018.04.002)

Reference: YFSTL 7013

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

Received Date: 14 December 2017

Revised Date: 1 April 2018

Accepted Date: 2 April 2018

Please cite this article as: Zhu, Z., Wu, X., Geng, Y., Sun, D.-W., Effects of modified atmosphere vacuum cooling (MAVC) on the quality of three different leafy cabbages, *LWT - Food Science and Technology* (2018), doi: 10.1016/j.lwt.2018.04.002.

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# Effects of Modified Atmosphere Vacuum Cooling (MAVC) on the Quality of Three Different Leafy Cabbages

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## Abstract

A Chinese and Patent Cooperation Treaty (PCT) invention patented process defined as “modified atmosphere vacuum cooling (MAVC)” was developed in the current study. In traditional vacuum cooling (VC), air enters the vacuum chamber during pressure recovery stage at the end of the cooling

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