

# Accepted Manuscript

Effects of partial substitution of NaCl on gel properties of fish myofibrillar protein during heating treatment mediated by microbial transglutaminase

Jianhui Feng, Ailing Cao, Luyun Cai, Lingxiao Gong, Jing Wang, Yongguo Liu, Yuhao Zhang, Jianrong Li



PII: S0023-6438(18)30233-0

DOI: [10.1016/j.lwt.2018.03.018](https://doi.org/10.1016/j.lwt.2018.03.018)

Reference: YFSTL 6947

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

Received Date: 26 November 2017

Revised Date: 6 March 2018

Accepted Date: 8 March 2018

Please cite this article as: Feng, J., Cao, A., Cai, L., Gong, L., Wang, J., Liu, Y., Zhang, Y., Li, J., Effects of partial substitution of NaCl on gel properties of fish myofibrillar protein during heating treatment mediated by microbial transglutaminase, *LWT - Food Science and Technology* (2018), doi: 10.1016/j.lwt.2018.03.018.

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.

Effects of partial substitution of NaCl on gel properties of fish myofibrillar protein  
during heating treatment mediated by microbial transglutaminase

Running Title: Effects of partial substitution of NaCl on gel properties

Jianhui Feng<sup>b</sup>, Ailing Cao<sup>c</sup>, Luyun Cai<sup>a, b\*</sup>, Lingxiao Gong<sup>a</sup>, Jing Wang<sup>a</sup>, Yongguo  
Liu<sup>a</sup>, Yuhao Zhang<sup>d</sup>, Jianrong Li<sup>b\*</sup>

<sup>a</sup>Beijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing  
Technology and Business University, Beijing 10048, China

<sup>b</sup>College of Food Science and Engineering, Bohai University, National & Local Joint  
Engineering Research Center of Storage, Processing and Safety Control Technology  
for Fresh Agricultural and Aquatic Products, Jinzhou 121013, China

<sup>c</sup>Xiaoshan Entry-Exit Inspection and Quarantine Bureau, Hangzhou 311208, China

<sup>d</sup>College of Food Science, Southwest University, Chongqing 400716, China

1. Co-first author: Ailing Cao.

2. The first 2 authors contributed equally to this work.

Corresponding Author: Luyun Cai; Jianrong Li

\* Tel.: +86 416 3400008. E-mail: lycai515@163.com li34008@126.com

Download English Version:

<https://daneshyari.com/en/article/8890901>

Download Persian Version:

<https://daneshyari.com/article/8890901>

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