

# Accepted Manuscript

Assessment of lactic acid bacteria application for the reduction of acrylamide formation in bread

Insaf Nachi, Imene Fhoula, Imen Smida, Imen Ben Taher, Moncef Chouaibi, Janis Jaunbergs, Vadims Bartkevics, Mnasser Hassouna



PII: S0023-6438(18)30200-7

DOI: [10.1016/j.lwt.2018.02.061](https://doi.org/10.1016/j.lwt.2018.02.061)

Reference: YFSTL 6916

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

Received Date: 28 December 2017

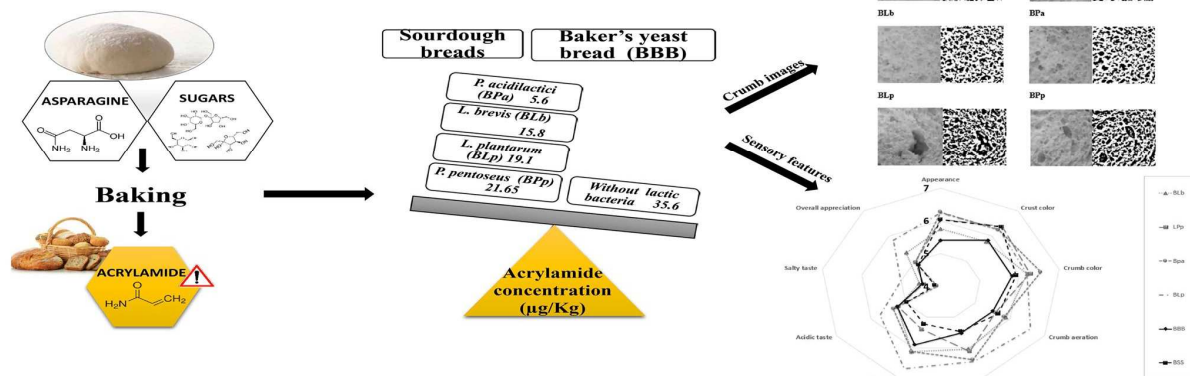
Revised Date: 20 February 2018

Accepted Date: 22 February 2018

Please cite this article as:

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.

**Title: Assessment of lactic acid bacteria application for the reduction of acrylamide formation in bread**



Download English Version:

<https://daneshyari.com/en/article/8891349>

Download Persian Version:

<https://daneshyari.com/article/8891349>

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