Accepted Manuscript

Effect of salting and cold-smoking procedures on Atlantic salmon originating from pre-or post rigor filleted raw material. Based on the measurement of physiochemical characteristics

Marit Bjørnevik, Mireille Cardinal, Jean Luc Vallet, Ove Nicolaisen, Gudmundur Örn Arnarson

PII: S0023-6438(18)30070-7

DOI: 10.1016/j.lwt.2018.01.047

Reference: YFSTL 6811

To appear in: LWT - Food Science and Technology

Received Date: 18 January 2017
Revised Date: 16 January 2018
Accepted Date: 17 January 2018

Please cite this article as: Bjørnevik, M., Cardinal, M., Vallet, J.L., Nicolaisen, O., Arnarson, Gudmundur.Ö., Effect of salting and cold-smoking procedures on Atlantic salmon originating from preor post rigor filleted raw material. Based on the measurement of physiochemical characteristics, *LWT* - *Food Science and Technology* (2018), doi: 10.1016/j.lwt.2018.01.047.

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.



ACCEPTED MANUSCRIPT

1	
2	
3	Effect of salting and cold-smoking procedures on Atlantic
4	salmon originating from pre-or post rigor filleted raw
5	material. Based on the measurement of physiochemical
6	characteristics
7 8 9	Marit Bjørnevik ^{a,b} , Mireille Cardinal ^c , Jean Luc Vallet ^c , Ove Nicolaisen ^a and
10	Gudmundur Örn Arnarson ^{d,e}
11	
12	^a Nord University, 8029 Bodø. marit.bjornevik@nord.no
13	^b Institute of Marine Research, Matre Aquaculture Research Station, Norway
14	^c IFREMERE, Laboratorie Génie Alimentaira Valorisation des produits rue de l'ile d'
15	Yeu, BP 21105, 44311 Nantes Cedex 3, France
16	^d Matís, Icelandic Food and Biotech R&D, Vínlandsleið 12, 113 Reykjavík, Iceland
17	^e Matra, Technological Institute of Iceland, Iceland
18	
19	
20	
21	

Keywords: Salmo salar; flesh quality; texture; liquid loss; fillet yield; cold storage.

22

Download English Version:

https://daneshyari.com/en/article/8891869

Download Persian Version:

https://daneshyari.com/article/8891869

<u>Daneshyari.com</u>