

# Accepted Manuscript

Impact of pomegranate peel nanoparticles on quality attributes of meatballs during refrigerated storage

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PII: S0023-6438(17)30841-1

DOI: [10.1016/j.lwt.2017.11.022](https://doi.org/10.1016/j.lwt.2017.11.022)

Reference: YFSTL 6651

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

Received Date: 21 May 2017

Revised Date: 8 November 2017

Accepted Date: 11 November 2017

Please cite this article as: Morsy, M.K., Mekawi, E., Elsabagh, R., Impact of pomegranate peel nanoparticles on quality attributes of meatballs during refrigerated storage, *LWT - Food Science and Technology* (2017), doi: 10.1016/j.lwt.2017.11.022.

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2 refrigerated storage

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11 **Scope:**

12 Meat quality, Food Technology, and Nanotechnology

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17 Word count of the body text: 5499

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19 **Keywords:** Meatball, pomegranate peel, nanoparticles, oxidative stability, cold storage

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21 **Running head:** Nanoparticles and improving quality of meatball

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