

Accepted Manuscript

Ultrasound as a pretreatment to reduce acrylamide formation in fried potatoes

A. Antunes-Rohling, S. Ciudad-Hidalgo, J. Mir-Bel, J. Raso, G. Cebrián, I. Álvarez



PII: S1466-8564(17)31189-X
DOI: doi:[10.1016/j.ifset.2018.08.010](https://doi.org/10.1016/j.ifset.2018.08.010)
Reference: INNFOO 2052

To appear in: *Innovative Food Science and Emerging Technologies*

Received date: 20 October 2017
Revised date: 3 June 2018
Accepted date: 23 August 2018

Please cite this article as: A. Antunes-Rohling, S. Ciudad-Hidalgo, J. Mir-Bel, J. Raso, G. Cebrián, I. Álvarez, Ultrasound as a pretreatment to reduce acrylamide formation in fried potatoes. *Innfoo* (2018), doi:[10.1016/j.ifset.2018.08.010](https://doi.org/10.1016/j.ifset.2018.08.010)

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.

Ultrasound as a pretreatment to reduce acrylamide formation in fried potatoes**A. Antunes-Rohling, S. Ciudad-Hidalgo, J. Mir-Bel, J. Raso, G. Cebrián, I. Álvarez****** Corresponding author:** Dr. Ignacio Álvarez

Departamento de Producción Animal y Ciencia de los Alimentos. Tecnología de los Alimentos. Facultad de Veterinaria. Instituto Agroalimentario de Aragón– IA2 - (Universidad de Zaragoza-CITA), Zaragoza, Spain.

TEL.: 0034 876 56 41 72

FAX: 0034 976 76 15 90

E-mail: nacho.alvarez@unizar.es

Download English Version:

<https://daneshyari.com/en/article/9954396>

Download Persian Version:

<https://daneshyari.com/article/9954396>

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