

Search Citation Subject Advanced Search  
Enter search text / DOI Anywhere Search  
J. Agric. Food Chem. All Publications/Website

Article

< Previous Article Next Article > Table of Contents

### Inhibition of Cholesterol Oxidation Products (COPs) Formation in Emulsified Porcine Patties by Phenolic-Rich Avocado (*Persea americana* Mill.) Extracts

Javier-Germán Rodríguez-Carpena†, David Morcuende‡, María Jesús Petróns, and Mario Estévez\*†

† Faculty of Veterinary, Autonomous University of Nayarit, Tepic 63190, Mexico

‡ Food Technology, Animal Production and Food Science, University of Extremadura, Cáceres 10003, Spain

§ Laboratory of Food Technology, Escuela de Ingenierías Agrarias, University of Extremadura, Badajoz 06007, Spain

*J. Agric. Food Chem.*, 2012, 60 (9), pp 2224–2230

DOI: 10.1021/jf2040753

Publication Date (Web): February 1, 2012

Copyright © 2012 American Chemical Society

\*Phone: +34927257122. Fax: +34927257110. E-mail: mariovet@unex.es.



Article Options

- ACS ActiveView PDF  
Hi-Res Print, Annotate, Reference QuickView
- PDF (508 KB)
- PDF w/ Links (201 KB)
- Full Text HTML

- Abstract
- Figures
- References
- Citing Articles

Your current credentials do not allow retrieval of the full text.