

Food Hydrocolloids

Special Issue: 10th International Hydrocolloids Conference

Guest Editor: Hongbin Zhang

CONTENTS

Volume 26, Issue 2, 2012

Editorial

- 325 The 10th International Hydrocolloids Conference
H. ZHANG (China)

Research Papers

- 326 Formation of corn fiber gum–milk protein conjugates and their molecular characterization
M. P. YADAV, G. D. STRAHAN, S. MUKHOPADHYAY, A. T. HOTCHKISS AND K. B. HICKS (USA)
- 334 Rheological behaviour of tamarind seed gum in aqueous solutions
K. KHOUNVILAY AND W. SITTIKIJYOTHIN (Thailand)
- 339 Effect of deproteinization on degree of oxidation of ozonated starch
H.-T. CHAN, A. FAZILAH, R. BHAT, C.-P. LEH AND A. A. KARIM (Malaysia)
- 344 Chemical compositions and some physical properties of the water and alkali-extracted mucilage from the young fronds of *Asplenium australasicum* (J. Sm.) Hook
L.-S. LAI AND H.-Y. LIANG (Taiwan, ROC)
- 350 The influence of fenugreek gum and extrusion modified fenugreek gum on bread
K. T. ROBERTS, S. W. CUI, Y. H. CHANG (Canada), P. K. W. NG (USA) AND T. GRAHAM (Canada)
- 359 A molecular modeling approach to understand conformation–functionality relationships of galactomannans with different mannose/galactose ratios
Y. WU (Canada), W. LI (USA), W. CUI, N. A. M. ESKIN AND H. D. GOFF (Canada)
- 365 Molecular weight and crystallinity alteration of cellulose via prolonged ultrasound fragmentation
S.-S. WONG (Singapore), S. KASAPIS (Australia) AND D. HUANG (Singapore)
- 370 Influence of moisture content on the degradation of waxy and normal corn starches acid-treated in methanol
J.-H. LIN, C.-L. PAN, Y.-H. HSU, H. SINGH AND Y.-H. CHANG (Taiwan)
- 377 Study of conformational properties of cereal β -glucans by computer modeling
W. LI (USA), S. W. CUI, Q. WANG AND R. Y. YADA (Canada)
- 383 Mechanism of lowering water activity of konjac glucomannan and its derivatives
H. YAN, B. CAI, Y. CHENG, G. GUO, D. LI, X. YAO, X. NI (China), G. O. PHILLIPS (UK), Y. FANG AND F. JIANG (China)
- 389 The influence of hydrocolloid hydrodynamics on lubrication
D. A. GARREC AND I. T. NORTON (UK)
- 398 Progress in starch modification in the last decade
B. KAUR, F. ARIFFIN, R. BHAT AND A. A. KARIM (Malaysia)
- 405 Addition of sodium caseinate to skim milk inhibits rennet-induced aggregation of casein micelles
Z. GAYGADZHIEV, V. MASSEL, M. ALEXANDER AND M. CORREDIG (Canada)
- 412 Texture design for products using food hydrocolloids
T. FUNAMI, S. ISHIHARA, M. NAKAUMA, K. KOHYAMA AND K. NISHINARI (Japan)

Contents continued from outside back cover

- 421 From peptides and proteins to micro-structure mechanics and rheological properties of fibril systems
E. VAN DER LINDEN (The Netherlands)
- 427 Preliminary study into the factors modulating β -carotene micelle formation in dispersions using an in vitro digestion model
P. WANG, H.-J. LIU, X.-Y. MEI (China), M. NAKAJIMA (Japan) AND L.-J. YIN (China, Japan)
- 434 Enhanced alginate microspheres as means of oral delivery of bacteriophage for reducing *Staphylococcus aureus* intestinal carriage
Y. MA (China, Canada), J. C. PACAN, Q. WANG, P. M. SABOUR, X. HUANG (Canada) AND Y. XU (China)
- 441 Influence of molecular structural characteristics on pasting and thermal properties of acid-methanol-treated rice starches
J.-H. LIN, C.-L. PAN, H. SINGH AND Y.-H. CHANG (Taiwan)
- 448 A novel improvement in whey protein isolate emulsion stability: Generation of an enzymatically cross-linked beet pectin layer using horseradish peroxidase
J.-L. LI, Y.-Q. CHENG, P. WANG, W.-T. ZHAO (PR China), L.-J. YIN (PR China, Japan) AND M. SAITO (Japan)
- 456 Preparation of lutein proliposomes by supercritical anti-solvent technique
F. XIA, D. HU, H. JIN, Y. ZHAO AND J. LIANG (China)
- 464 Relation between the structure of matrices and their mechanical relaxation mechanisms during the glass transition of biomaterials: A review
S. KASAPIS (Australia)
- 473 Calendar