

# CONTENTS

Volume 29, Issue 1, 2012

- 1 Interfacial and emulsifying behaviour of rice protein concentrate  
A. ROMERO (Spain), V. BEAUMAL, E. DAVID-BRIAND (France), F. CORDOBES, A. GUERRERO (Spain) AND M. ANTON (France)
- 9 Structuration mechanism of  $\beta$ -lactoglobulin – acacia gum assemblies in presence of quercetin  
L. ABERKANE, J. JASNIEWSKI, C. GAIANI, R. HUSSAIN, J. SCHER AND C. SANCHEZ (France)
- 21 Anti-*Listeria monocytogenes* activity of enterocins microencapsulated by ionic gelation  
C. IBARGUREN (Argentina), C. R. F. GROSSO (Brazil), M. C. APELLA AND M. C. AUDISIO (Argentina)
- 27 Effect of drying methods on the reactivity of chitosan towards Maillard reaction  
A. B. GARCÍA-BERMEJO, A. CARDELLE-COBAS, A. I. RUIZ-MATUTE, F. MONTAÑÉS, A. OLANO AND N. CORZO (Spain)
- 35 Characterizations of starches isolated from five different *Dioscorea* L. species  
Q. JIANG, W. GAO, X. LI, Y. XIA, H. WANG, S. WU, L. HUANG, C. LIU AND P. XIAO (China)
- 42 Salt-modulated structure formation in a dense calcium caseinate system  
K. J. GRABOWSKA, A. J. VAN DER GOOT AND R. M. BOOM (The Netherlands)
- 48 Antibacterial activity of chitin, chitosan and its oligomers prepared from shrimp shell waste  
M. S. BENHABILES, R. SALAH, H. LOUNICI, N. DROUICHE (Algeria), M. F. A. GOOSEN (Saudi Arabia) AND N. MAMERI (France)
- 57 Thermally-induced  $\beta$ -lactoglobulin–EGCG nanovehicles: Loading, stability, sensory and digestive-release study  
A. SHPIGELMAN, Y. COHEN AND Y. D. LIVNEY (Israel)
- 68 Influence of modified starches on properties of gluten-free dough and bread. Part II: Quality and staling of gluten-free bread  
R. ZIOBRO, J. KORUS, M. WITCZAK AND L. JUSZCZAK (Poland)
- 75 Characterization and functional properties of soybean high-molecular-mass polysaccharide complex  
A. NAKAMURA, N. FUJII, J. TOBE, N. ADACHI AND M. HIROTSUKA (Japan 300-2497)
- 85 Thermostability analyses of glucomannan gels. Concentration influence  
B. HERRANZ, A. J. BORDERIAS, B. SOLO-DE-ZALDÍVAR, M. T. SOLAS AND C. A. TOVAR (Spain)
- 93 Effect of annealing on the semicrystalline structure of normal and waxy corn starches  
T. S. ROCHA, S. G. FELIZARDO (Brazil), J.-L. JANE (USA) AND CELIA. M. L. FRANCO (Brazil)
- 100 Seasonal differences in the properties of gelatins extracted from skin of silver carp (*Hypophthalmichthys molitrix*)  
J. ZHANG, R. DUAN, Y. WANG, B. YAN AND W. XUE (China)
- 106 Probe diffusion in  $\kappa$ -carrageenan gels determined by fluorescence recovery after photobleaching  
J. HAGMAN, N. LORÉN AND A.-M. HERMANSSON (Sweden)
- 116 Study on supramolecular structural changes of ultrasonic treated potato starch granules  
J. ZHU, L. LI, L. CHEN AND X. LI (China)
- 123 Effect of the size and interface composition of milk fat globules on their *in vitro* digestion by the human pancreatic lipase: Native versus homogenized milk fat globules  
A. BERTON, S. ROUVELLAC, B. ROBERT, F. ROUSSEAU, C. LOPEZ AND I. CRENON (France)

Contents continued on BM I

- 135 Changes in the surface protein of the fat globules during ultra-high pressure homogenisation and conventional treatments of milk  
A. ZAMORA, V. FERRAGUT, B. GUAMIS AND A. J. TRUJILLO (Spain)
- 144 Use of beef, pork and fish gelatin sources in the manufacture of films and assessment of their composition and mechanical properties  
Z. A. NUR HANANI, Y. H. ROOS AND J. P. KERRY (Ireland)
- 152 Fat structure in ice cream: A study on the types of fat interactions  
C. MÉNDEZ-VELASCO AND H. D. GOFF (Canada N1G 2W1)
- 160 Extraction and characterization of pectin from Yuza (*Citrus junos*) pomace: A comparison of conventional-chemical and combined physical-enzymatic extractions  
J. LIM, J. YOO, S. KO AND S. LEE (Republic of Korea)
- 166 Viability of some probiotic coatings in bread and its effect on the crust mechanical properties  
R. ALTAMIRANO-FORTOUL (Spain, Mexico), R. MORENO-TERRAZAS, A. QUEZADA-GALLO (Mexico) AND C. M. ROSELL (Spain)
- 175 Effect of added calcium chloride on the physicochemical and rheological properties of aqueous mixtures of sodium caseinate/sodium alginate and respective oil-in-water emulsions  
M. G. SOSA-HERRERA, I. E. LOZANO-ESQUIVEL, Y. R. PONCE DE LEÓN-RAMÍREZ AND L. P. MARTÍNEZ-PADILLA (Mexico)
- 185 Physicochemical characteristics and stability of oil-in-water emulsions stabilized by OSA starch  
L. DOKIĆ, V. KRSTONOŠIĆ AND I. NIKOLIĆ (Serbia)
- 193 Interactions at the interface between hydrophobic and hydrophilic emulsifiers: Polyglycerol polyricinoleate (PGPR) and milk proteins, studied by drop shape tensiometry  
İ. GÜLSEREN AND M. CORREDIG (Canada N1G 2W1)
- 199 Effect of concentration, pH and ionic strength on the kinetic self-assembly of acid-soluble collagen from walleye pollock (*Theragra chalcogramma*) skin  
M. YAN, B. LI, X. ZHAO AND S. QIN (PR China)
- 205 Dilute solution properties of wild sage (*Salvia macrosiphon*) seed gum  
S. M. A. RAZAVI, T. M. MOGHADDAM, B. EMADZADEH AND F. SALEHI (Iran)
- 211 Purification of pectin from apple pomace juice by using sodium caseinate and characterisation of their binding by isothermal titration calorimetry  
T. HAPPI EMAGA (Belgium, Cameroon), H. GARNA (Tunisia), M. PAQUOT AND M. DELEU (Belgium)
- 219 Proteomic profiling of the coagulation of soymilk proteins induced by magnesium chloride  
J.-F. HSIEH, C.-J. YU AND T.-Y. TSAI (Taiwan)
- 226 Influences of degree of hydrolysis and molecular weight of poly(vinyl alcohol) (PVA) on properties of fish myofibrillar protein/PVA blend films  
N. LIMPAN, T. PRODPRAN, S. BENJAKUL AND S. PRASARPRAN (Thailand)
- 234 Interrelations among physical characteristics, sensory perception and oral processing of protein-based soft-solid structures  
E. ÇAKIR, C. J. VINYARD, G. ESSICK, C. R. DAUBERT, M. DRAKE AND E. A. FOEGEDING (USA)
- 246 Calendar