

CONTENTS

Volume 30, Issue 1, 2013

- 1 Separation and characterization of food macromolecules using field-flow fractionation: A review
L. NILSSON (Sweden)
- 12 Effect of microbial transglutaminase treatment on thermal stability and pH-solubility of heat-shocked whey protein isolate
S. DAMODARAN AND K. K. AGYARE (USA)
- 19 Stabilization of oil-in-water emulsions by enzyme catalyzed oxidative gelation of sugar beet pectin
D. N. A. ZAIDEL (Denmark, Malaysia), I. S. CHRONAKIS AND A. S. MEYER (Denmark)
- 26 Rheological investigation of alginate chain interactions induced by concentrating calcium cations
Y. YANG (People's Republic of China, USA), O. H. CAMPANELLA, B. R. HAMAKER (USA), G. ZHANG AND Z. GU (People's Republic of China)
- 33 Characterization of tea catechins-loaded nanoparticles prepared from chitosan and an edible polypeptide
D.-W. TANG, S.-H. YU, Y.-C. HO, B.-Q. HUANG, G.-J. TSAI, H.-Y. HSIEH, H.-W. SUNG AND F.-L. MI (ROC)
- 42 Controlling rheology and structure of sweet potato starch noodles with high broccoli powder content by hydrocolloids
E. SILVA, M. BIRKENHAKE, E. SCHOLTEN, L. M. C. SAGIS AND E. VAN DER LINDEN (The Netherlands)
- 53 Functional properties of Maillard reaction products of rice protein hydrolysates with mono-, oligo- and polysaccharides
Y. LI, F. ZHONG, W. JI (PR China), W. YOKOYAMA, C. F. SHOEMAKER (USA), S. ZHU AND W. XIA (PR China)
- 61 Cold, gel-like soy protein emulsions by microfluidization: Emulsion characteristics, rheological and microstructural properties, and gelling mechanism
C.-H. TANG AND F. LIU (PR China)
- 73 Time to first fracture affects sweetness of gels
G. SALA AND M. STIEGER (The Netherlands)
- 82 Preparation and characterization of pullulan–chitosan and pullulan–carboxymethyl chitosan blended films
J. WU, F. ZHONG, Y. LI (PR China), C. F. SHOEMAKER (USA) AND W. XIA (PR China)
- 92 The mechanism of sodium hydroxide solution promoting the gelation of Konjac glucomannan (KGM)
X. LUO, P. HE AND X. LIN (China)
- 100 Concentrated whey protein particle dispersions: Heat stability and rheological properties
D. SAĞLAM, P. VENEMA, R. DE VRIES, J. SHI AND E. VAN DER LINDEN (The Netherlands)
- 110 Effect of whey protein purity and glycerol content upon physical properties of edible films manufactured therefrom
Ó. L. RAMOS, I. REINAS, S. I. SILVA, J. C. FERNANDES, M. A. CERQUEIRA, R. N. PEREIRA, A. A. VICENTE, M. F. POÇAS, M. E. PINTADO AND F. X. MALCATA (Portugal)
- 123 Characterization of emulsions prepared by egg yolk phospholipids with pectin, glycerol and trehalose
H. CHEN, F. WU, X. DUAN, N. YANG, Y. XU, B. XU, Z. JIN AND X. XU (China)
- 130 Some remarks on rheological properties of concentrated solutions of galactomannans
J.-I. HORINAKA, R. YASUDA AND T. TAKIGAWA (Japan)
- 134 Rheology and microstructure of basil seed gum and β -lactoglobulin mixed gels
A. RAFE, S. M. A. RAZAVI AND R. FARHOOSH (Iran)
- 143 Preparation and characterisation of chicken skin gelatin as an alternative to mammalian gelatin
N. MHD SARBON, F. BADI AND N. K. HOWELL (UK)

Contents continued on BM I

- 152 Influence of chitosan concentration on the stability, microstructure and rheological properties of O/W emulsions formulated with high-oleic sunflower oil and potato protein
N. CALERO, J. MUÑOZ (Spain), P. W. COX, A. HEUER (UK) AND A. GUERRERO (Spain)
- 163 Physical and functional characterization of active fish gelatin films incorporated with lignin
R. NÚÑEZ-FLORES, B. GIMÉNEZ, F. FERNÁNDEZ-MARTÍN, M. E. LÓPEZ-CABALLERO, M. P. MONTERO AND M. C. GÓMEZ-GUILLÉN (Spain)
- 173 Physicochemical properties of five cocoyam (*Colocasia esculenta* and *Xanthosoma sagittifolium*) starches
K. O. FALADE AND C. A. OKAFOR (Nigeria)
- 182 Development of zein-based heat-management structures for smart food packaging
R. PÉREZ-MASIÁ, A. LÓPEZ-RUBIO AND J. M. LAGARÓN (Spain)
- 192 Physico-chemical, mechanical and electrical performance of bael fruit gum–chitosan IPN films
M. JINDAL, V. KUMAR, V. RANA AND A. K. TIWARY (India)
- 200 Newtonian viscosity behavior of dilute solutions of polymerized whey proteins. Would viscosity measurements reveal more detailed molecular properties?
A. S. EISSA (Egypt)
- 206 Extraction and chemical characterization of rye arabinoxylan and the effect of β -glucan on the mechanical and barrier properties of cast arabinoxylan films
Z. SÁROSSY (Denmark), M. TENKANEN, L. PITKÄNEN (Finland), A.-B. BJERRE AND D. PLACKETT (Denmark)
- 217 Impact of cosolvent (glucose) on the stabilization of ovalbumin
L. PALANIAPPAN AND V. VELUSAMY (India)
- 224 Hake proteins edible films incorporated with essential oils: Physical, mechanical, antioxidant and antibacterial properties
C. PIRES, C. RAMOS, B. TEIXEIRA, I. BATISTA, M. L. NUNES AND A. MARQUES (Portugal)
- 232 Preparation and characterization of composite sodium caseinate edible films incorporating naturally emulsified oil bodies
A. MATSAKIDOU, C. G. BILIADERIS AND V. KIOSSEOGLOU (Greece)
- 241 Binding of a perfluorinated surfactant to β -lactoglobulin in aqueous solutions
C. SCHWIEGER AND M.-H. ROPERS (France)
- 249 Formation and stability of multiple-layered liposomes by layer-by-layer electrostatic deposition of biopolymers
J.-Y. CHUN, M.-J. CHOI, S.-G. MIN (Korea) AND J. WEISS (Germany)
- 258 Emulsion properties of algae soluble protein isolate from *Tetraselmis* sp.
A. SCHWENZFEIER, A. HELBIG, P. A. WIERENGA AND H. GRUPPEN (The Netherlands)
- 264 Release of active compounds from agar and agar–gelatin films with green tea extract
B. GIMÉNEZ, A. LÓPEZ DE LACEY, E. PÉREZ-SANTÍN, M. E. LÓPEZ-CABALLERO AND P. MONTERO (Spain)
- 272 Physical and antioxidant properties of chitosan and methylcellulose based films containing resveratrol
C. PASTOR, L. SÁNCHEZ-GONZÁLEZ, A. CHIRALT, M. CHÁFER AND C. GONZÁLEZ-MARTÍNEZ (Spain)
- 281 Physicochemical characteristics of mixed colloidal dispersions: Models for foods containing fat and starch
C. CHUNG, B. DEGNER AND D. J. MCCLEMENTS (USA)
- 292 Effect of *Lepidium perfoliatum* seed gum addition on whey protein concentrate stabilized emulsions stored at cold and ambient temperature
M. SOLEIMANPOUR, A. KOOCHKEKI AND R. KADKHODAEI (Iran)
- 302 Fabrication of κ -carrageenan fibers by wet spinning: Addition of ι -carrageenan
L. KONG AND G. R. ZIEGLER (USA)
- 307 Optimizing microencapsulation of peanut sprout extract by response surface methodology
Y.-K. LEE, S.-I. AHN AND H.-S. KWAK (Republic of Korea)
- 315 pH-dependent characteristics of gel-like emulsion stabilized by threadfin bream sarcoplasmic proteins
B.-O. HEMUNG, S. BENJAKUL AND J. YONGSAWATDIGUL (Thailand)
- 323 The study of pH-dependent complexation between gelatin and gum arabic by morphology evolution and conformational transition
Y. LV, X. ZHANG, H. ZHANG, S. ABBAS AND E. KARANGWA (China)
- 333 Microstructure and elastic modulus of phase-separated gelatin–starch hydrogels containing dispersed oil droplets
H. FIROOZMAND AND D. ROUSSEAU (Canada)

- 343 Characterization of exopolysaccharide produced by *Lactobacillus kefiranofaciens* ZW3 isolated from Tibet kefir – Part II
Z. AHMED (Pakistan, People's Republic of China), Y. WANG (People's Republic of China), N. ANJUM, A. AHMAD
AND S. T. KHAN (Pakistan)
- 351 Konjac gel for use as potential fat analogue for healthier meat product development: Effect of chilled and frozen storage
F. JIMENEZ-COLMENERO, S. COFRADES, A. M. HERRERO, M. T. SOLAS AND C. RUIZ-CAPILLAS (Spain)
- 358 Interfacial and emulsifying properties of sucrose ester in coconut milk emulsions in comparison with Tween
S. ARIYAPRAKAI, T. LIMPACHOTI AND P. PRADIPASENA (Thailand)
- 368 Acid-induced gelation of aqueous WPI–CMC solutions: Effect on orange oil aroma compounds retention
A. PARASKEVOPOULOU, E. TSIOGA, C. G. BILIADERIS AND V. KIOSSEOGLOU (Greece)
- 375 Complex coacervates obtained from interaction egg yolk lipoprotein and polysaccharides
C. J. F. SOUZA, E. E. GARCIA ROJAS, N. R. MELO, A. GASPAR AND J. F. C. LINS (Brazil)
- 382 Stabilization of acidic soy protein-based dispersions and emulsions by soy soluble polysaccharides
T. TRAN AND D. ROUSSEAU (Canada)
- 393 The role of buckwheat and HPMC on the breadmaking properties of some commercial gluten-free bread mixtures
M. MARIOTTI, M. A. PAGANI AND M. LUCISANO (Italy)
- 401 Effect of processing parameters on physicochemical characteristics of microfluidized lemongrass essential oil-alginate
nanoemulsions
L. SALVIA-TRUJILLO, M. A. ROJAS-GRAÜ, R. SOLIVA-FORTUNY AND O. MARTÍN-BELLOSO (Spain)
- 408 Phase transitions in starch based films containing fatty acids. Effect on water sorption and mechanical behaviour
A. JIMÉNEZ, M. J. FABRA, P. TALENS AND A. CHIRALT (Spain)
- 419 Structural mechanisms leading to improved water retention in acid milk gels by use of transglutaminase
D. ERCILI-CURA, M. LILLE (Finland), D. LEGLAND, S. GAUCEL (France), K. POUTANEN, R. PARTANEN AND
R. LANTTO (Finland)
- 428 Combined effects of inulin, pectin and guar gum on the quality and stability of partially baked frozen bread
N. ŠKARA, D. NOVOTNI, N. ČUKELJ, B. SMERDEL AND D. ČURIĆ (Croatia)
- 437 Developing a three component stabilizer system for producing astaxanthin nanodispersions
N. ANARJAN (Malaysia, Iran) AND C. P. TAN (Malaysia)
- 448 The effect of starch isolation method on physical and functional properties of Portuguese nut starches. II. *Q. rotundifolia*
Lam. and *Q. suber* Lam. acorns starches
P. R. CORREIA, M. C. NUNES AND M. L. BEIRÃO-DA-COSTA (Portugal)
- 456 Effect of gum arabic on the surface tension and surface dilational rheology of trisiloxane surfactant
C. CAO, L. ZHANG, X.-X. ZHANG AND F.-P. DU (China)
- 463 Effect of concentration and incubation temperature on the acid induced aggregation of soymilk
E. RINGGENBERG, M. ALEXANDER AND M. CORREDIG (Canada N1G 2W1)
- 470 Interfacial behaviour of crayfish protein isolate
A. ROMERO (Spain), T. VERWIJLEN (Belgium), A. GUERRERO (Spain) AND J. VERMANT (Belgium)
- 477 Exploring consumers' knowledge and perceptions of hydrocolloids used as food additives and ingredients
P. VARELA AND S. M. FISZMAN (Spain)
- 485 Calendar