

# Food Hydrocolloids

## CONTENTS

Volume 33, Issue 1, 2013

- 1 Encapsulation of bixin in sodium caseinate to deliver the colorant in transparent dispersions  
Y. ZHANG AND Q. ZHONG (USA)
- 10 Spray-drying encapsulation of mangiferin using natural polymers  
J. R. R. DE SOUZA (Brazil, Germany), J. P. A. FEITOSA, N. M. P. S. RICARDO, M. T. S. TREVISAN,  
H. C. B. DE PAULA (Brazil), C. M. ULRICH AND R. W. OWEN (Germany)
- 19 Preparation and properties of RS III from waxy maize starch with pullulanase  
M. SHI, Y. CHEN, S. YU AND Q. GAO (PR China)
- 26 Effect of cassava starch gel, fish gel and mixed gels and thermal treatment on structure development and various  
quality parameters in microwave vacuum-dried gel slices  
Y. WANG, M. ZHANG (China) AND A. S. MUJUMDAR (Singapore, India)
- 38 Response surface methodology for optimization of the mucilage extraction process from *Pereskia aculeata* Miller  
F. A. LIMA JUNIOR, M. C. CONCEIÇÃO, J. VILELA DE RESENDE, L. A. JUNQUEIRA, C. G. PEREIRA AND  
M. E. TORRES PRADO (Brazil)
- 48 Foaming and surface properties of casein glycomacropeptide–gelatin mixtures as affected by their interactions  
in the aqueous phase  
M. J. MARTINEZ, V. M. PIZONES RUIZ-HENESTROSA (Argentina), C. CARRERA SÁNCHEZ,  
J. M. RODRÍGUEZ PATINO (Spain) AND A. M. R. PILOSOFF (Argentina)
- 58 Highly acetylated pectin from cacao pod husks (*Theobroma cacao* L.) forms gel  
L. C. VRIESMANN AND C. L. O. PETKOWICZ (Brazil)
- 66 Whey protein/alginate beads as carriers of a bioactive component  
S. WICHCHUKIT (Thailand), M. H. OZTOP (Turkiye), M. J. MCCARTHY AND K. L. MCCARTHY (USA)
- 74 Sunflower protein films incorporated with clove essential oil have potential application for the preservation of fish patties  
P. R. SALGADO (Argentina), M. E. LÓPEZ-CABALLERO, M. C. GÓMEZ-GUILLÉN (Spain),  
A. N. MAURI (Argentina) AND M. P. MONTERO (Spain)
- 85 Cold-set gelation of high pressure-treated soybean proteins  
F. SPERONI AND M. C. AÑÓN (Argentina)
- 92 Physical properties and antilisterial activity of bioactive edible films containing *Lactobacillus plantarum*  
L. SÁNCHEZ-GONZÁLEZ, J. I. QUINTERO SAAVEDRA AND A. CHIRALT (Spain)
- 99 Design of interfacial films to control lipid oxidation in oil-in-water emulsions  
C. BERTON-CARABIN, C. GENOT, C. GAILLARD, D. GUIBERT AND M. H. ROPERS (France)
- 106 Effects of different coagulants on coagulation behavior of acid-induced soymilk  
Q. ZHANG, W. LI, M. FENG AND M. DONG (PR China)
- 111 Foam properties of algae soluble protein isolate: Effect of pH and ionic strength  
A. SCHWENZFEIER, F. LECH, P. A. WIERENGA, M. H. M. EPPINK AND H. GRUPPEN (The Netherlands)
- 118 Effect of different protein extracts from *Dosidicus gigas* muscle co-products on edible films development  
N. BLANCO-PASCUAL, F. FERNÁNDEZ-MARTÍN AND M. P. MONTERO (Spain)

Contents continued on BM 1

*Contents continued from outside back cover*

- 132 Nanostructural modification of a model homogalacturonan with a novel pectin methylesterase: Effects of pH on nanostructure, enzyme mode of action and substrate functionality  
Y. KIM (USA), M. A. K. WILLIAMS (NEW ZEALAND), A. L. GALANT, G. A. LUZIO,  
B. J. SAVARY (USA), P. VASU (USA, INDIA) AND R. G. CAMERON (USA)
- 142 Rheological characterisation of selected food hydrocolloids by traditional and simplified techniques  
C. CEVOLI, F. BALESTRA, L. RAGNI AND A. FABBRI (Italy)
- 151 Kappa carrageenan fluid gel material properties. Part 1: Rheology  
D. A. GARREC (USA, UK) , B. GUTHRIE (USA) AND I. T. NORTON (UK)
- 160 Kappa carrageenan fluid gel material properties. Part 2: Tribology  
D. A. GARREC AND I. T. NORTON (UK)
- 168 Calendar