

# Food Hydrocolloids

## CONTENTS

Volume 32, Issue 2, 2013

- 213 Supplementation of gluten-free bread with non-gluten proteins. Effect on dough rheological properties and bread characteristic  
R. ZIOBRO, T. WITCZAK, L. JUSZCZAK AND J. KORUS (Poland)
- 221 The core carbohydrate structure of *Acacia seyal* var. *seyal* (Gum arabic)  
S.-P. NIE (China, Canada), C. WANG (Canada), S. W. CUI (China, Canada), Q. WANG (Canada), M.-Y. XIE (China) AND G. O. PHILLIPS (UK)
- 228 Calcium cation triggers and accelerates the gelation of high methoxy pectin  
Y. YANG, G. ZHANG, Y. HONG, Z. GU AND F. FANG (People's Republic of China)
- 235  $\beta$ -Lactoglobulin–sodium alginate interaction as affected by polysaccharide depolymerization using high intensity ultrasound  
S. M. H. HOSSEINI (Iran, Belgium), Z. EMAM-DJOMEH, S. H. RAZAVI, A. A. MOOSAVI-MOVAHEDI, A. A. SABOURY, M. S. ATRI (Iran) AND P. VAN DER MEEREN (Belgium)
- 245 Properties of red tilapia (*Oreochromis niloticus*) protein based film as affected by cryoprotectants  
A. OUIJIFARD (Iran), S. BENJAKUL, T. PRODPRAN (Thailand) AND J. SEYFABADI (Iran)
- 252 Impact of viscous dietary fibres on the viscoelastic behaviour of gluten-free formulated rice doughs: A fundamental and empirical rheological approach  
F. RONDA, S. PÉREZ-QUIRCE, A. ANGIOLONI AND C. COLLAR (Spain)
- 263 Designing reduced-fat food emulsions: Locust bean gum–fat droplet interactions  
C. CHUNG, B. DEGNER AND D. J. MCCLEMENTS (USA)
- 271 Interfacial cross-linking of  $\beta$ -casein changes the structure of the adsorbed layer  
R. PARTANEN, P. FORSSELL (Finland), A. MACKIE (UK) AND E. BLOMBERG (Sweden)
- 278 Ultra high pressure homogenized soy flour for tofu making  
H.-H. LIU, J.-T. CHIEN AND M.-I. KUO (Taiwan)
- 286 Effect of high hydrostatic pressure on the structural properties and bioactivity of immunoglobulins extracted from whey protein  
P. GEORGE, S. KASAPIS, A. BANNIKOVA, N. MANTRI, M. PALMER, B. MEURER AND L. LUNDIN (Australia)
- 294 Influence of pH and soy protein isolate addition on the physicochemical properties of functional grape pectin confections  
T. SESSLER, J. WEISS (Germany) AND Y. VODOVOTZ (USA)
- 303 The effect of high intensity ultrasonic pre-treatment on the properties of soybean protein isolate gel induced by calcium sulfate  
H. HU (PR China, Canada), E. C. Y. LI-CHAN (Canada), L. WAN, M. TIAN AND S. PAN (PR China)
- 312 Effect of phospholipid molecular structure on its interaction with whey proteins in aqueous solution  
M. KASINOS, P. SABATINO, B. VANLOO, K. GEVAERT, J. C. MARTINS AND P. VAN DER MEEREN (Belgium)
- 322 pH-induced demineralization of casein micelles modifies their physico-chemical and foaming properties  
N. N. SILVA, M. PIOT (France), A. F. DE CARVALHO (Brazil), F. VIOLLEAU, A.-L. FAMEAU AND F. GAUCHERON (France)

Contents continued on BM II

- 331 Effect of xanthan structure on its interaction with locust bean gum: Toward prediction of rheological properties  
F. RENO, O. PETIBON, C. MALHIAC AND M. GRISEL (France)
- 341 Water-based nano-sized chitin and chitosan as seafood additive through a case study of Pacific white shrimp (*Litopenaeus vannamei*)  
P. CHANTARASATAPORN, R. YOKSAN, W. VISESSANGUAN AND S. CHIRACHANCHAI (Thailand)
- 349 Comparative performance of milk proteins and their emulsions under dynamic *in vitro* adult and infant gastric digestion  
C. SHANI-LEVI, S. LEVI-TAL AND U. LESMES (Israel)
- 358 Ultimate pH and ageing of meat affect the phase behaviour of mixtures of its proteins and iota carrageenan  
M. M. FAROUK, É. FRANCOISE, D. A. FROST AND G. WU (New Zealand)
- 365 The physicochemical properties of swelled maize starch granules complexed with lauric acid  
F. CHANG, X. HE AND Q. HUANG (PR China)
- 373 The influence of carrageenan on interfacial properties and short-term stability of milk whey proteins emulsions  
L. SETA, N. BALDINO, D. GABRIELE, F. R. LUPI AND B. DE CINDIO (Italy)
- 383 Microfibrillated cellulose from mangosteen (*Garcinia mangostana* L.) rind: Preparation, characterization, and evaluation as an emulsion stabilizer  
T. WINUPRASITH AND M. SUPHANTHARIKA (Thailand)
- 395 Interfacial properties of crayfish protein isolate/chitosan mixed films  
A. ROMERO (Spain), T. VERWIJLEN (Belgium), A. GUERRERO (Spain) AND J. VERMANT (Belgium)
- 402 Influence of pH value and locust bean gum concentration on the stability of sodium caseinate-stabilized emulsions  
A. FARSHCHI, R. ETTALAIE AND M. HOLMES (UK)
- 412 Effects of plasticizer concentration and type on moisture content in gelatin films  
P. BERGO, I. C. F. MORAES AND P. J. A. SOBRAL (Brazil)
- 416 Comparing physico-mechanical and thermal properties of alginate nanocomposite films reinforced with organic and/or inorganic nanofillers  
M. ABDOLLAHI, M. ALBOOFETILEH, M. REZAEI AND R. BEHROOZ (Iran)
- 425 Nanoencapsulation of bovine lactoferrin for food and biopharmaceutical applications  
V. M. BALCÃO (Portugal, Brazil), C. I. COSTA, C. M. MATOS, C. G. MOUTINHO, M. AMORIM, M. E. PINTADO, A. P. GOMES (Portugal), M. M. VILA (Brazil) AND J. A. TEIXEIRA (Portugal)
- 432 Physicochemical properties and *in vitro* digestion of starches from different *Dioscorea* plants  
Q. JIANG, W. GAO, Y. SHI, X. LI, H. WANG, L. HUANG AND P. XIAO (China)
- 440 Surface properties and bulk rheology of *Sterculia apetala* gum exudate dispersions  
L. M. PÉREZ-MOSQUEDA, P. RAMÍREZ, M. C. ALFARO (Spain), F. RINCÓN (Venezuela) AND J. MUÑOZ (Spain)
- 447 Effects of bleaching on characteristics and gelling property of gelatin from splendid squid (*Loligo formosana*) skin  
M. NAGARAJAN, S. BENJAKUL, T. PRODPRAN AND P. SONGTIPYA (Thailand)
- 453 Characterization of rheological interactions of *Gleditsia triacanthos* gum with some hydrocolloids: Effect of hydration temperature  
E. CENGIZ, M. DOGAN AND S. KARAMAN (Turkey)
- 463 Calendar