

FOOD RESEARCH INTERNATIONAL

CONTENTS

Volume 88, Part A, October 2016

SPECIAL ISSUE: DOF2015, 6th Edition of the International Symposium on Delivery of Functionality in Complex Food Systems: Physically inspired approaches from the nano scale to the micro scale

- 1 Delivery of Functionality in Complex Food Systems: Physically inspired approaches from nanoscale to microscale, Paris 14 to 17 July, 2015
P. Relkin (France)

Engineering of tailored-made structures in bio-based systems

- 3 Vitamin A degradation in triglycerides varying by their saturation levels
C. Moccand, F. Martin, I. Martiel, C. Gancel, M. Michel, L. Fries, L. Sagalowicz (Switzerland)
- 10 Salt reduction in sheeted dough: A successful technological approach
G. Diler, A. Le-Bail, S. Chevallier (France)
- 16 Influence of heat on miscibility of *Quillaja* saponins in mixtures with a co-surfactant
C.L. Reichert, H. Salminen, B.H. Leuenberger, J. Weiss (Germany, Switzerland)
- 24 Extraction and physicochemical characterization of *Tenebrio molitor* proteins
C. Azagoh, F. Ducept, R. Garcia, L. Rakotozafy, M.-E. Cuvelier, S. Keller, R. Lewandowski, S. Mezdour (France)
- 32 Effect of α -tocopherol on oxidative stability of oil during spray drying and storage of dried emulsions
M.d.R. Hernández Sánchez, M.-E. Cuvelier, C. Turchiuli (France)
- 42 Improving thermal stability of hydrolysed whey protein-based infant formula emulsions by protein-carbohydrate conjugation
K.P. Drapala, M.A.E. Auty, D.M. Mulvihill, J.A. O'Mahony (Ireland)

Investigation of nano and microstructures in the bulk and at interfaces

- 52 Prevention of oil migration in palm mid fraction and palm olein using a stabilizer rich in behenic acid
F. Peyronel, R. Campos, A.G. Marangoni (Canada, USA)
- 61 Partitioning of vanillic acid in oil-in-water emulsions: Impact of the Tween®40 emulsifier
S. Keller, N. Locquet, M.-E. Cuvelier (France)
- 70 Biopolymer nanovehicles for essential polyunsaturated fatty acids: Structure-functionality relationships
M.G. Semenova, A.S. Antipova, D.V. Zelikina, E.I. Martirosova, I.G. Plashchina, N.P. Palmina, V.I. Binyukov, N.G. Bogdanova, V.V. Kasparov, E.A. Shumilina, N.S. Ozerova (Russian Federation)

(Continued from previous page)

Modeling approaches from bio-molecules and matrix structures to functionality

- 79** Simulation of oleuropein structural conformation in vacuum, water and triolein–water systems using molecular dynamics
S. Souilem, W. Treesuwan, I. Kobayashi, N. Khalid, Z. Bouallagui, M.A. Neves, K. Uemura, H. Isoda, S. Sayadi, M. Nakajima (Japan, Tunisia, Thailand)
- 91** Molecular thermodynamics for food science and engineering
P.-M. Nguyen, W. Guiga, O. Vitrac (France)

Tuning binding & release of bioactive compounds by matrix modulation

- 105** *In vitro* release of grape-seed polyphenols encapsulated from uncoated and chitosan-coated liposomes
M. Gibis, C. Ruedt, J. Weiss (Germany)
- 114** Protection of echium oil by microencapsulation with phenolic compounds
T.A. Comunian, M.R.G. Boillon, M. Thomazini, M.S. Nogueira, I.A. de Castro, C.S. Favaro-Trindade (Brazil)
- 122** Strategies to limit colour changes when fortifying food products with iron
E. Habeych, V. van Kogelenberg, L. Sagalowicz, M. Michel, N. Galaffu (Switzerland)
- 129** Dissolution kinetics of pH responsive alginate-pectin hydrogel particles
J. Guo, G. Kaletunç (United States)

Tuning the delivery of functionality to the body

- 140** Boosting the bioavailability of hydrophobic nutrients, vitamins, and nutraceuticals in natural products using excipient emulsions
D.J. McClements, L. Saliva-Trujillo, R. Zhang, Z. Zhang, L. Zou, M. Yao, H. Xiao (USA, Saudi Arabia, China)
- 153** Improving the performance of transglutaminase-crosslinked microparticles for enteric delivery
F. Tello, A.S. Prata, R.A.F. Rodrigues, A. Sartoratto, C.R.F. Grosso (Brazil)
- 159** Bioavailability of quercetin in humans and the influence of food matrix comparing quercetin capsules and different apple sources
B. Petersen, S. Egert, A. Bosy-Westphal, M.J. Müller, S. Wolfram, E.M. Hubbermann, G. Rimbach, K. Schwarz (Germany)
- 166** Development of polyphenol-enriched vacuum and atmospheric fried matrices: Evaluation of quality parameters and *in vitro* bioavailability of polyphenols
V. Dueik, P. Bouchon (Chile)
- 173** Sequential transformation of the structural and thermodynamic parameters of the complex particles, combining covalent conjugate (sodium caseinate + maltodextrin) with polyunsaturated lipids stabilized by a plant antioxidant, in the simulated gastro-intestinal conditions *in vitro*
A.S. Antipova, D.V. Zelikina, E.A. Shumilina, M.G. Semenova (Russian Federation)