

Food Hydrocolloids

CONTENTS

Volume 65, 2017

- 1 Study of combined effects of glycerol and transglutaminase on properties of gelatin films
F. LIU (People's Republic of China, United States), B.-S. CHIOU, R. J. AVENA-BUSTILLOS, Y. ZHANG (United States), Y. LI (People's Republic of China), T. H. MCHUGH (United States) AND F. ZHONG (People's Republic of China)
- 10 Characterization and emulsifying properties of octenyl succinate anhydride modified *Acacia seyal* gum (gum arabic)
Y. SHI, C. LI, L. ZHANG, T. HUANG, D. MA, Z.-C. TU, H. WANG, H. XIE, N.-H. ZHANG AND B.-L. OUYANG (China)
- 17 Colloidal zein particles at water-water interfaces
N. CHATSISVILI, A. P. PHILIPSE (The Netherlands), B. LOPPINET (Greece) AND R. H. TROMP (The Netherlands)
- 24 A further understanding of the multi-scale supramolecular structure and digestion rate of waxy starch
D. QIAO (China), F. XIE (Australia), B. ZHANG (China), W. ZOU (Australia), S. ZHAO, M. NIU, R. LV, Q. CHENG, F. JIANG AND J. ZHU (China)
- 35 Cold-set gelation of whey protein isolate and low-methoxyl pectin at low pH
W. WIJAYA, P. VAN DER MEEREN AND A. R. PATEL (Belgium)
- 46 Kinetic studies of *in vitro* digestion of amylosucrase-modified waxy corn starches based on branch chain length distributions
H. R. KIM, S. J. CHOI, C.-S. PARK AND T. W. MOON (South Korea)
- 57 Pectins from food waste: Extraction, characterization and properties of watermelon rind pectin
C. L. O. PETKOWICZ (Brazil, United Kingdom), L. C. VRIESMANN (Brazil) AND P. A. WILLIAMS (United Kingdom)
- 68 Polysaccharides from *Caesalpinia ferrea* seeds – Chemical characterization and anti-diabetic effects in Wistar rats
A. P. CUNHA, A. C. B. RIBEIRO, N. M. P. S. RICARDO, A. C. OLIVEIRA, L. S. P. DÁVILA, J. H. L. CARDOSO, D. C. RODRIGUES, H. M. C. AZEREDO, L. M. A. SILVA, E. S. BRITO, J. MENDES FILHO, T. M. ROCHA, L. K. A. M. LEAL AND N. M. P. S. RICARDO (Brazil)
- 77 Physicochemical and rheological properties of gelling pectin from Sosnowskyi's hogweed (*Heracleum sosnowskyi*) obtained using different pretreatment conditions
O. A. PATOVA, V. V. GOLOVCHENKO, F. V. VITYAZEVA, A. A. BURKOV, V. A. BELYI, S. N. KUZNETSOV, S. G. LITVINETS AND E. A. MARTINSON (Russia)
- 87 Effect of enzymatic hydrolysis on characteristics and synergistic efficiency of pectin on emulsifying properties of egg white protein
C. CHANG, X. LI, J. LI, F. NIU, M. ZHANG, B. ZHOU, Y. SU AND Y. YANG (PR China)
- 96 Comparative study on the properties of films based on red rice (*Oryza glaberrima*) flour and starch
C. G. VARGAS, T. M. H. COSTA, A. D. O. RIOS AND S. H. FLÔRES (Brazil)
- 107 Emulsion-templated liquid oil structuring with soy protein and soy protein: κ -carrageenan complexes
I. TAVERNIER, A. R. PATEL, P. VAN DER MEEREN AND K. DEWETTINCK (Belgium)

- 121 A milkfat globule membrane-inspired approach for encapsulation of emulsion oil droplets
Y. D. LIVNEY (Israel, New Zealand), E. RUIMY (France, New Zealand), A. M. YE, X. ZHU AND H. SINGH (New Zealand)
- 130 Functionality of whey proteins covalently modified by allyl isothiocyanate. Part 1 physicochemical and antibacterial properties of native and modified whey proteins at pH 2 to 7
J. K. KEPPLER, D. MARTIN, V. M. GARAMUS (Germany), C. BERTON-CARABIN (The Netherlands), E. NIPOTI (Italy), T. COENYE (Belgium) AND K. SCHWARZ (Germany)
- 144 Water-binding capacity of protein-rich particles and their pellets
J. P. C. M. PETERS, F. J. VERGELDT, R. M. BOOM AND A. J. VAN DER GOOT (The Netherlands)
- 157 Physico-chemical characterization and evaluation of bio-efficacies of black pepper essential oil encapsulated in hydroxypropyl-beta-cyclodextrin
J. RAKMAI, B. CHEIRSILP (Thailand), J. C. MEJUTO, A. TORRADO-AGRASAR AND J. SIMAL-GÁNDARA (Spain)
- 165 Chain conformation and rheological behavior of exopolysaccharide from *Bacillus mucilaginosus* SM-01
L. YU, X. XU, J. ZHOU, G. LV AND J. CHEN (PR China)
- 175 Ca²⁺-induced soy protein nanoparticles as pickering stabilizers: Fabrication and characterization
F. LIU, S.-Y. OU AND C.-H. TANG (People's Republic of China)
- 187 Ethanol precipitation of sugar beet pectins as affected by electrostatic interactions between counter ions and pectin chains
X. GUO, T. ZHANG, H. MENG AND S. YU (China)
- 198 Confocal fluorescence mapping of pH profile inside hydrogel beads (microgels) with controllable internal pH values
Z. ZHANG, R. ZHANG, Q. SUN, Y. PARK AND D. J. MCCLEMENTS (USA)
- 206 Calendar