

Food Hydrocolloids

CONTENTS

Volume 74, 2018

- 1 Preparation and characterization of iron-alginate beads with some types of iron used in supplementation and fortification strategies
O. CHURIO, F. PIZARRO AND C. VALENZUELA (Chile)
- 11 Screening the microwave-assisted extraction of hydrocolloids from *Ocimum basilicum* L. seeds as a novel extraction technique compared with conventional heating-stirring extraction
S. KEISANDOKHT, N. HADDAD, Y. GARIEPY AND V. ORSAT (Canada)
- 23 Formation and stability of anthocyanins-loaded nanocomplexes prepared with chitosan hydrochloride and carboxymethyl chitosan
J. GE, P. YUE, J. CHI, J. LIANG AND X. GAO (People's Republic of China)
- 32 Thermally induced degradation of NaCMC in water and effects of NaHCO₃ on acid formation and charge
S. HILTUNEN, C. XU, S. WILLFÖR AND K. BACKFOLK (Finland)
- 37 Freeze-thaw stability of Pickering emulsions stabilized by soy protein nanoparticles. Influence of ionic strength before or after emulsification
X.-F. ZHU, J. ZHENG, F. LIU, C.-Y. QIU, W.-F. LIN AND C.-H. TANG (People's Republic of China)
- 46 Protection of blue color in a spirulina derived phycocyanin extract from proteolytic and thermal degradation via complexation with beet-pectin
M. J. SELIG, N. M. MALCHIONE, S. GAMALELDIN, O. I. PADILLA-ZAKOUR AND A. ABBASPOURRAD (USA)
- 53 Growth phenomena in biopolymer complexes composed of heated WPI and pectin
B. ZEEB, L. MI-YEON, M. GIBIS AND J. WEISS (Germany)
- 62 Soy peptide nanoparticles by ultrasound-induced self-assembly of large peptide aggregates and their role on emulsion stability
Y. ZHANG, F. ZHOU, M. ZHAO, L. LIN, Z. NING AND B. SUN (China)
- 72 Properties of subcritical water-hydrolyzed passion fruit (*Passiflora edulis*) pectin
K. KLINCHONGKON (Thailand, Japan), P. KHUWIJITJARU (Thailand) AND S. ADACHI (Japan)
- 78 The influence of non-ionic surfactant on lipid digestion of gum Arabic stabilized oil-in-water emulsion
X. YAO, K. NIE, Y. CHEN, F. JIANG, Y. KUANG, H. YAN, Y. FANG, H. YANG, K. NISHINARI AND G. O. PHILLIPS (China)
- 87 Effects of sulfated polysaccharides from green alga *Ulva intestinalis* on physicochemical properties and microstructure of silver carp surimi
H. J. ALIPOUR, M. REZAEI, B. SHABANPOUR AND M. TABARSA (Iran)
- 97 Modeling counterion partition in composite gels of BSA with gelatin following thermal treatment
C. SEMASAKA, R. BUCKOW AND S. KASAPIS (Australia)
- 104 Connection between dynamic rheometry and pair interactions of casein micelles in concentrated skim milk
M. L. OLIVARES, C. L. A. BERLI AND S. E. ZORRILLA (Argentina)
- 108 Coil-to-helix transition of gellan in dilute solutions is a two-step process
A. P. SAFRONOV, I. S. TYUKOVA (Russian Federation) AND G. V. KURLYANDSKAYA (Russian Federation, Spain)

Contents continued on BM 1

- 115 Comparative behaviour of solutions and dispersions of amaranth proteins on their emulsifying properties
S. E. SUAREZ AND M. C. AÑÓN (Argentina)
- 124 Chitosan/clay nanocomposite films as supports for enzyme immobilization: An innovative green approach for winemaking applications
I. BENUCCI, K. LIBURDI, I. CACCIOTTI, C. LOMBARDELLI, M. ZAPPINO, F. NANNI AND M. ESTI (Italy)
- 132 pH and ionic strength induced complex coacervation of Pectin and Gelatin A
N. JOSHI, K. RAWAT AND H. B. BOHIDAR (India)
- 139 Active food packaging prepared with chitosan and olive pomace
T. DE MORAES CRIZEL, A. DE OLIVEIRA RIOS (Brazil), V. D. ALVES, N. BANDARRA, M. MOLDÃO-MARTINS (Portugal) AND S. HICKMANN FLÔRES (Brazil)
- 151 A new methodology combining microscopy observation with Artificial Neural Networks for the study of starch gelatinization
J. TAO, J. HUANG, L. YU, Z. LI, H. LIU, B. YUAN AND D. ZENG (China)
- 159 Composite and nanocomposite films based on amaranth biopolymers
M. C. CONDÉS, M. C. AÑÓN (Argentina), A. DUFRESNE (France) AND A. N. MAURI (Argentina)
- 168 Mechanistic understanding of the relationships between molecular structure and emulsification properties of octenyl succinic anhydride (OSA) modified starches
H. ZHANG (China), C. SCHÄFER (Switzerland), P. WU (Australia), B. DENG, G. YANG, E. LI, R. G. GILBERT AND C. LI (China)
- 176 Composite bioactive films based on smooth-hound viscera proteins and gelatin: Physicochemical characterization and antioxidant properties
O. ABDELHEDI, R. NASRI, M. JRIDI, H. KCHAOU (Tunisia), B. NASREDDINE, T. KARBOWIAK, F. DEBEAUFORT (France) AND M. NASRI (Tunisia)
- 187 Grass Pea (*Lathyrus sativus* L.) Protein Isolate: The Effect of Extraction Optimization and Drying Methods on the Structure and Functional Properties
S. FEYZI, E. MILANI AND Q. A. GOLIMOVAHED (Iran)
- 197 Determination of hydro-colloidal characteristics of milk protein aggregates using Asymmetrical Flow Field-Flow Fractionation coupled with Multiangle Laser Light Scattering and Differential Refractometer (AF4-MALLS-DRi)
T. LOISELEUX, A. ROLLAND-SABATÉ, C. GARNIER, T. CROGUENNEC, S. GUILOIS, M. ANTON AND A. RIAUBLANC (France)
- 207 Functional and antioxidant properties of protein-based films incorporated with mango kernel extract for active packaging
Z. A. MARYAM ADILAH, B. JAMILAH AND Z. A. NUR HANANI (Malaysia)
- 219 Insight into the mechanism of myofibrillar protein gel improved by insoluble dietary fiber
X. ZHUANG, M. HAN, Y. BAI, Y. LIU, L. XING, X.-L. XU AND G.-H. ZHOU (China)
- 227 Macromolecular complexes of lysozyme with kappa carrageenan
Y. A. ANTONOV, I. L. ZHURAVLEVA (Russia), R. CARDINAEELS (The Netherlands) AND P. MOLDENAERS (Belgium)
- 239 Characterization of Pickering emulsion gels stabilized by zein/gum arabic complex colloidal nanoparticles
L. DAI, C. SUN, Y. WEI, L. MAO AND Y. GAO (PR China)
- 249 Emulsion stability of sugar beet pectin fractions obtained by isopropanol fractionation
D. KARNIK AND L. WICKER (United States)
- 255 Preparation and characterization of hsian-tsao gum and chitosan complex coacervates
G. YOU, X. L. LIU AND M. M. ZHAO (China)
- 267 Heteroprotein complex formation of bovine serum albumin and lysozyme: Structure and thermal stability
M. B. SANTOS, C. W. P. DE CARVALHO AND E. E. GARCIA-ROJAS (Brazil)
- 275 Structural and functional properties of *Buchholzia coriacea* seed flour and protein concentrate at different pH and protein concentrations
O. S. IJAROTIMI (Nigeria), S. A. MALOMO (Nigeria, Canada), T. N. FAGBEMI, O. F. OSUNDAHUNSI (Nigeria) AND R. E. ALUKO (Canada)
- 289 Emulsifying behaviors and interfacial properties of different protein/gum arabic complexes: Effect of pH
D. DONG AND Y. HUA (PR China)

- 296 Extensional and shear rheology of a food hydrocolloid
B. YUAN, C. RITZOULIS AND J. CHEN (China)
- 307 Effects of pH modification in proteins from fish (Whitemouth croaker) and their application in food packaging films
V. P. ROMANI (Brazil), A. V. MACHADO (Portugal), B. D. OLSEN (United States) AND V. G. MARTINS (Brazil)
- 315 Influence of ethanol-water solvent and ultra-high pressure on the stability of amylose-n-octanol complex
M. SHI, X. LIANG, Y. YAN, H. PAN AND Y. LIU (PR China)
- 324 Characterization of gelatin/zein films fabricated by electrospinning vs solvent casting
L. DENG, X. KANG, Y. LIU, F. FENG AND H. ZHANG (China)
- 333 Rheological characterization of *vinal* gum, a galactomannan extracted from *Prosopis ruscifolia* seeds
V. M. BUSCH, J. F. DELGADO, P. R. SANTAGAPITA, J. R. WAGNER AND M. P. BUERA (Argentina)
- 342 Foam stabilized by large casein micelle aggregates: The effect of aggregate number in foam lamella
M. CHEN, S. FEIJEN, G. SALA, M. B. J. MEINDERS, H. J. F. VAN VALENBERG, A. C. M. VAN HOOIJDONK AND
E. VAN DER LINDEN (The Netherlands)
- 349 Small-granule starches from sweet corn and cow cockle: Physical properties and amylopectin branching pattern
X. PENG AND Y. YAO (United States)
- 358 Functional, nutritional and flavor characteristic of soybean proteins obtained through reverse micelles
X. ZHAO, X. ZHANG, H. LIU, G. ZHANG AND Q. AO (China)
- 367 Foam and emulsion properties of potato protein isolate and purified fractions
J. M. SCHMIDT, H. DAMGAARD, M. GREVE-POULSEN, L. B. LARSEN AND M. HAMMERSHØJ (Denmark)
- 379 Calendar