

CONTENTS

1–12

Molecular interactions in composite wheat starch-*Mesona chinensis* polysaccharide gels: Rheological, textural, microstructural and retrogradation properties

Anynda Yuris, Lara Matia-Merino*, Allan Keith Hardacre, Jason Hindmarsh and Kelvin Kim Tha Goh

13–19

Viscoelastic properties of pectin/cellulose composites studied by QCM-D and oscillatory shear rheology

Dehui Lin, Patricia Lopez-Sanchez, Nichola Selway and Michael J. Gidley

20–29

Impact of acidification and protein fortification on thermal properties of rice, potato and tapioca starches and rheological behaviour of their gels

Marina Villanueva, Felicidad Ronda, Thomas Moschakis, Athina Lazaridou and Costas G. Biliaderis*

30–39

Improved redispersibility of cellulose nanofibrils in water using maltodextrin as a green, easily removable and non-toxic additive

J. Velásquez-Cock, P. Gañán, C. Gómez H., P. Posada, C. Castro, A. Dufresne and R. Zuluaga

40–47

Extraction and characterization of soy hull polysaccharide-protein fractions. Analysis of aggregation and surface rheology

María Cecilia Porfiri and Jorge Ricardo Wagner

48–54

Effects of thermal treatments on the colloidal properties, antioxidant capacity and *in-vitro* proteolytic degradation of cricket flour

Tatyana David-Birman, Gayle Raften and Uri Lesmes*

55–62

Characterization of branched limit dextrin and impact on corn starch pasting properties

Lili Wang, Jin Xu*, Xuerong Fan**, Qiang Wang, Ping Wang, Jiugang Yuan, Yuanyuan Yu, Ying Zhang and Li Cui

63–70

Soluble polysaccharides reduce binding and inhibitory activity of tea polyphenols against porcine pancreatic α -amylase

Lijun Sun, Fredrick J. Warren and Michael J. Gidley*

71–80

Physicochemical properties of partially debranched waxy rice starch

Suthsiri Precha-Atsawanan, Santhanee Puncha-arnon, Yuree Wandee, Dudsadee Uttapap*, Chureerat Puttanlek and Vilai Rungsardthong

81–89

Effect of temperature, ion type and ionic strength on dynamic viscoelastic, steady-state and dilute-solution properties of *Descurainia sophia* seed gum

Mousa Hamidabadi Sherahi*, Maral Shadaei, Elnaz Ghobadi, Fatemeh Zhandari, Zohre Rastgou and Seyed Mohammad Bagher Hashemi

90–99

Effects of ultrasound pretreatment on the enzymolysis of pectin: Kinetic study, structural characteristics and anti-cancer activity of the hydrolysates

Xiaobin Ma, Danli Wang, Weijun Chen, Balarabe Bilyaminu Ismail, Wenjun Wang, Ruiling Lv, Tian Ding, Xingqian Ye and Donghong Liu*

100–109

Tuning the rheological properties of protein-based oleogels by water addition and heat treatment

Auke de Vries, Demi Jansen, Erik van der Linden and Elke Scholten

110–116

Insight into natural biopolymer-emulsified solid lipid nanoparticles for encapsulation of curcumin: Effect of loading methods

Jingyi Xue, Taoran Wang, Qiaobin Hu, Mingyon Zhou and Yangchao Luo

117–126

Hydrolysed pea proteins mitigate *in vitro* wheat starch digestibility

Nataly López-Barón, Domenico Sagnelli, Andreas Blennow, Mette Hølse, Jun Gao, Lasse Saaby, Anette Müllertz, Birthe Jespersen and Thava Vasanthan*

127–135

Gelatin/starch orally disintegrating films as a promising system for vitamin C delivery

Vitor Augusto dos Santos Garcia, Josiane Gonçalves Borges, Vinicius Borges Vieira Maciel, Monica Roberta Mazalli, Judite das Graças Lapa-Guimaraes, Fernanda Maria Vanin and Rosemary Aparecida de Carvalho

136–144

Characterization of κ -carrageenan gels immersed in ethanol solutions

Gal Sason and Amos Nussinovitch

145–157

Calcium-induced gelation of whey protein aggregates: Kinetics, structure and rheological properties

Anna Kharlamova, Taco Nicolai* and Christophe Chassenieux

158–169

Release kinetics and antimicrobial properties of carvacrol encapsulated in electrospun poly-(ϵ -caprolactone) nanofibres. Application in starch multilayer films

Alina Tampau, Chelo González-Martínez and Amparo Chiralt

170–178

Rheological and structural properties of coagulated milks reconstituted in D₂O: Comparison between rennet and a tamarillo enzyme (tamarillin)

Zhao Li, Zhi Yang, Don Otter, Christine Rehm, Na Li, Peng Zhou and Yacine Hemar*

Ultra-small angle neutron scattering (USANS) patterns of milk gels coagulated by rennet or tamarillin at milk solid content of 10% with confocal laser scanning micrographs inserted.

179–188

Edible coating based on whey protein isolate nanofibrils for antioxidation and inhibition of product browning

Zhibiao Feng, Guangxin Wu, Chunhong Liu, Dongmei Li, Bin Jiang and Xiaosong Zhang

189–196

Efficient extraction of pectin from sisal waste by combined enzymatic and ultrasonic process

Yishuo Yang, Zhaomei Wang*, Die Hu, Kaijun Xiao and Jian-Yong Wu**

197–207

Optimization of coconut protein deamidation using protein-glutaminase and its effect on solubility, emulsification, and foaming properties of the proteins

Supichcha Kunarayakul, Somruedee Thaiphanit, Pranee Anprung and Inthawoot Suppavorasatit*

208–217

Sensory characteristics of liquids thickened with commercial thickeners to levels specified in the International Dysphagia Diet Standardization Initiative (IDDSI) framework

Jane Jun-Xin Ong, Catriona M. Steele and Lisa M. Duizer*

218–227

Characterization of cereal β -glucan extracts: Conformation and structural aspects

Claudia Zielke*, Anna Stradner and Lars Nilsson

228–234

Structural properties of canola protein isolate-gum Arabic Maillard conjugate in an aqueous model system

Safoura Pirestani, Ali Nasirpour, Javad Keramat, Stephane Desobry and Jordane Jasniewski

235–242

Preparation of thermo-reversible eugenol-loaded emulgel for refrigerated meat preservation

Jiawei Wan, Ying Hu, Tingyang Ai, Shuxin Ye, Qing Huang, Qile Yang, Jing Li and Bin Li

243–252

Bioactive coconut protein concentrate films incorporated with antioxidant extract of mature coconut water

Pattrathip Rodsamran and Rungsinee Sothornvit

253–261

Polysaccharide food matrices for controlling the release, retention and perception of flavours

Sarah L. Cook, Lisa Methven, Jane K. Parker and Vitaliy V. Khutoryanskiy*

262–272

Tailoring zein nanoparticle functionality using biopolymer coatings: Impact on curcumin bioaccessibility and antioxidant capacity under simulated gastrointestinal conditions

Kangfei Yao, Weijun Chen, Fenglin Song, David Julian McClements* and Kun Hu**

273–281

The phase properties of soy protein and wheat gluten in a blend for fibrous structure formation

Birgit L. Dekkers, M. Azad Emin, Remko M. Boom and Atze Jan van der Goot*

282–290

Flow behavior studies of kefir systems

Stylianos Exarhopoulos, Stylianos N. Raphaelides and Michael G. Kontominas

291–300

Expanding horizons of active packaging: Design of consumer-controlled release systems helps risk management of susceptible individuals

Derya Boyacı and Ahmet Yemenicioğlu*

301–309

Controllable hydrophilicity-hydrophobicity and related properties of konjac glucomannan and ethyl cellulose composite films

Kao Wu, Qian Zhu, Hong Qian, Man Xiao, Harold Corke, Katsuyoshi Nishinari and Fatang Jiang

310–318

Deconstructing how the various components of emulsion creamers impact salt perception

Anthony Lima, Marie Dufauret, Benjamin le Révérend and Tim J. Wooster*

The filler effect increases taste perception by increasing the aqueous phase taste concentration.

319–330

Interactions between citrus pectin and Zn^{2+} or Ca^{2+} and associated *in vitro* Zn^{2+} bioaccessibility as affected by degree of methylesterification and blockiness

Miete Celus*, Clare Kyomugasho, Laura Salvia-Trujillo, Jelle Van Audenhove, Ann M. Van Loey, Tara Grauwet and Marc E. Hendrickx

331–342

Blends of *Pereskia aculeata* Miller mucilage, guar gum, and gum Arabic added to fermented milk beverages

Tatiana Nunes Amaral, Luciana Affonso Junqueira,
Mônica Elisabeth Torres Prado, Marcelo Angelo Cirillo,
Luiz Ronaldo de Abreu, Fabiano Freire Costa and Jaime Vilela de Resende*

343–351

Production of spray-dried proanthocyanidin-rich cinnamon (*Cinnamomum zeylanicum*) extract as a potential functional ingredient: Improvement of stability, sensory aspects and technological properties

Livia Cristina Ostroschi, Volnei Brito de Souza,
Mariana Alejandra Echalar-Barrientos, Fabrício Luiz Tulini,
Talita Aline Comunian, Marcelo Thomazini, Julio C.C. Baliero,
Gaëlle Roudaut, Maria Inés Genovese and Carmen Sílvia Favaro-Trindade*

352–370

Heat-induced network formation between proteins of different sources in model systems, wheat-based noodles and pound cakes

Marlies A. Lambrecht*, Lomme J. Deleu, Ine Rombouts and Jan A. Delcour

371–381

Influence of flaxseed gum and NaCl concentrations on the stability of oil-in-water emulsions

Wen-Yan Liu, Mei-Qin Feng, Meng Wang, Peng Wang, Jian Sun*,
Xing-Lian Xu and Guang-Hong Zhou

382–390

Impact of yeast and fungi (1→3)(1→6)- β -glucan concentrates on viscoelastic behavior and bread making performance of gluten-free rice-based doughs

Sandra Perez-Quirce, Pedro A. Caballero, Antonio J. Vela, Marina Villanueva and Felicidad Ronda*

391–398

Effect of xanthan gum on walnut protein/xanthan gum mixtures, interfacial adsorption, and emulsion properties

Yongjian Cai, Xinlun Deng, Tongxun Liu, Mouming Zhao, Qiangzhong Zhao* and Senlin Chen

399–408

Molecular rearrangement of Laird lentil (*Lens culinaris* Medikus) starch during different processing treatments of the seeds

Xiuxiu Yin, Zhen Ma, Xinzhong Hu, Xiaoping Li and Joyce I. Boye

409–415

Physical, rheological and antioxidant properties of gelatin gel as affected by the incorporation of β -glucan

Sittichoke Sinthusamran and Sootawat Benjakul

416–427

Microfibrillated cellulose addition improved the physicochemical and bioactive properties of biodegradable films based on soy protein and clove essential oil

Cristian Matías Ortiz, Pablo Rodrigo Salgado, Alain Dufresne and Adriana Noemí Mauri

428–438

Interactions between hsian-tsao gum and chitosan in aqueous solution

Gang You, Xiaoling Liu** and Mouming Zhao*

439–449

Mechanism for improved protection of whey protein isolate against the photodecomposition of folic acid

Xiaojun Fu, Wusigale, Hao Cheng, Zheng Fang** and Li Liang*

450–461

Fabrication and characterization of protein-phenolic conjugate nanoparticles for co-delivery of curcumin and resveratrol

Fuguo Liu, Da Ma, Xiang Luo, Zhiyun Zhang, Lili He, Yanxiang Gao and David Julian McClements

462–472

A gelation mechanism for gelatin/polysaccharide aqueous mixtures

Chang-Sheng Wang, Nick Virgilio, Paula M. Wood-Adams* and Marie-Claude Heuzey**

473–481

Fabrication of cellulose nanofibers from waste brown algae and their potential application as milk thickeners

Huimin Gao, Bo Duan, Ang Lu, Hongbing Deng, Yumin Du, Xiaowen Shi and Lina Zhang

482–490

***In vitro* evaluation and physicochemical characteristics of casein phosphopeptides-soluble dietary fibers copolymers as a novel calcium delivery system**

Ang Gao, Shuang Dong, Yue Chen, Guiyun Chen, Shuhong Li and Ye Chen*

491–497

Distribution of acetyl groups in acetylated waxy maize starches prepared in aqueous solution with two different alkaline concentrations

Zhi-Gang Luo and Yong-Cheng Shi*

More acetyl groups distributed over the external chains or located closer to the non-reducing end of external chains in the waxy maize starches prepared with 20% NaOH.

498–508

Introducing Speckled sugar bean (*Phaseolus vulgaris*) protein isolates as a new source of emulsifying agent

Nazanin Fatemeh Rahmati, Arash Koocheki*, Mehdi Varidi and Rassoul Kadkhodae

509–517

On the binding of folic acid to food proteins performing as vitamin micro/nanocarriers

Paula Zema and Ana M.R. Pilosof*

518–525

Effect of fish gelatin and gum arabic interactions on concentrated emulsion large amplitude oscillatory shear behavior and tribological properties

Mohammad Anvari and Helen S. Joyner (Melito)*

526–533

Hempseed meal protein isolates prepared by different isolation techniques. Part I. physicochemical properties

Miroslav Hadnađev, Tamara Dapčević-Hadnađev*, Athina Lazaridou, Thomas Moschakis, Alexandra - M. Michaelidou, Senka Popović and Costas G. Biliaderis

534–543

High performance extrusion blown starch/polyvinyl alcohol/clay nanocomposite films

Wentao Wang, Hui Zhang, Rui Jia, Yangyong Dai, Haizhou Dong, Hanxue Hou and Qingbin Guo

According to physico-chemical property changes and performance improvement of starch/PVA/clay nanocomposite films, a continuous phase inversion mechanism was proposed to explain the phenomena. Schematic representation of continuous phase inversion in starch/PVA/clay nanocomposite films.

544–559

Physico-chemical, antimicrobial and antioxidant properties of gelatin-chitosan based films loaded with nanoemulsions encapsulating active compounds

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N_0 - Control 1: film without nanoemulsion; N_1 - Control 2: film with control nanoemulsion (no encapsulated species); N_2 : α -tocopherol/cinnamaldehyde; N_3 : α -tocopherol/garlic oil; N_4 : α -tocopherol/cinnamaldehyde and garlic oil-loaded nanoemulsion.

560–571

Low methoxyl pectin gelation under alkaline conditions and its rheological properties: Using NaOH as a pH regulator

Xi Yang, Tanzeela Nisar, Di Liang, Yanjie Hou, Lijun Sun* and Yurong Guo**

572–578

Understanding how the properties of whey protein stabilized emulsions depend on pH, ionic strength and calcium concentration, by mapping environmental conditions to zeta potential

S. Ravindran, M.A.K. Williams, R.L. Ward and G. Gillies*

579–586

Extraction and characterization of RG-I enriched pectic polysaccharides from mandarin citrus peel

Hua Zhang, Jianle Chen, Junhui Li, Lufeng Yan, Shan Li, Xingqian Ye, Donghong Liu, Tian Ding, Robert J. Linhardt, Caroline Orfila and Shiguo Chen*

587–595

Effects of starches on the mechanical properties and microstructure of processed cheeses with different types of casein network structures

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