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**Modifying textural and microstructural properties of low fat Cheddar cheese using sodium alginate**

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**Rheological and thermal properties in relation to molecular structure of New Zealand sweetpotato starch**

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**Sweet potato starch modified by branching enzyme,  $\beta$ -amylase and transglucosidase**

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**Active pectin fragments of high *in vitro* antiproliferation activities toward human colon adenocarcinoma cells: Rhamnogalacturonan II**

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**Enhanced viability of probiotics (*Pediococcus pentosaceus* Li05) by encapsulation in microgels doped with inorganic nanoparticles**

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**Influence of oat components on lipid digestion using an *in vitro* model: Impact of viscosity and depletion flocculation mechanism**

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**Simultaneous inhibition of acrylamide and oil uptake in deep fat fried potato strips using gum Arabic-based coating incorporated with antioxidants extracted from spices**

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**Effects of high pressure homogenization on faba bean protein aggregation in relation to solubility and interfacial properties**

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**Air bubbles in fibrous caseinate gels investigated by neutron refraction, X-ray tomography and refractive microscope**

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**Rheological and structural properties of rice bran protein-flaxseed (*Linum usitatissimum* L.) gum complex coacervates**

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**Development of active rosmarinic acid-gelatin biodegradable films with antioxidant and long-term antibacterial activities**

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**Effects of solid fat content in fat particles on their adsorption at the air–water interface**

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**Enhancement of structural, functional and antioxidant properties of fish gelatin films using Maillard reactions**

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**Variation in the rate and extent of starch digestion is not determined by the starch structural features of cooked whole pulses**

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348-354

**Chemical structure and molecular weight influence the *in vitro* fermentability of polysaccharide extracts from the edible seaweeds *Himathalia elongata* and *Gigartina pistillata***

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355-364

**Synthesis of monodisperse chitosan nanoparticles**

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365–374

**Tailor made protein based aerogel particles from egg white protein, whey protein isolate and sodium caseinate: Influence of the preceding hydrogel characteristics**

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375–392

**Optimization of the formulation of chitosan edible coatings supplemented with carotenoproteins and their use for extending strawberries postharvest life**

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393–396

**Plasticization and conglutination improve the tensile strength of electrospun starch fiber mats**

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397–410

**Are modified pumpkin flour/plum flour nanocomposite films biodegradable and compostable?**

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411–418

**Understanding the supramolecular structures and pasting features of adlay seed starches**

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Meng Niu<sup>a,b</sup>, Caihua Jia<sup>a,b</sup>, Qilin Huang<sup>a</sup>

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419–429

**Structural, thermodynamic and digestible properties of maize starches esterified by conventional and dual methods: Differentiation of amylose contents**

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430–437

**Fractionation of debranched starch with different molecular weights via edible alcohol precipitation**

Ranran Chang<sup>a,1</sup>, Liu Xiong<sup>a,1</sup>, Man Li<sup>a</sup>, Jing Liu<sup>b</sup>, Yanfei Wang<sup>a</sup>,  
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438–444

**New insight into the determination of amylose content for maize starches through digital image analysis**

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445–453

**Curcumin loaded nanoemulsions/pectin coatings for refrigerated chicken fillets**

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454–464

**Anti-staling of high-moisture starchy food: Effect of hydrocolloids, emulsifiers and enzymes on mechanics of steamed-rice cakes**

Jing Ai<sup>a</sup>, Torsten Witt<sup>b</sup>, Gary Cowin<sup>c</sup>, Sushil Dhital<sup>a</sup>,  
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465–472

**Effects of the combination of freeze- thawing and enzymatic hydrolysis on the microstructure and physicochemical properties of porous corn starch**

An-Qi Zhao<sup>a</sup>, Lei Yu<sup>a,b</sup>, Mo Yang<sup>a</sup>, Cai-Jiao Wang<sup>a</sup>,  
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473–484

**Effect of freezing on microstructure and reconstitution of freeze-dried high solid hydrocolloid-based systems**

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**Addition of galactomannans and citric acid in corn starch processed by extrusion: Retrogradation and resistant starch studies**

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**Thermal degradation of gelatin enhances its ability to bind aroma compounds: Investigation of underlying mechanisms**

Jun Qi<sup>a</sup>, Wen-wen Zhang<sup>a</sup>, Xian-chao Feng<sup>b</sup>, Jia-hang Yu<sup>a</sup>, Min-yi Han<sup>a</sup>,  
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**Corrigendum to <'Effects of particle size and water content during cooking on the physicochemical properties and in vitro starch digestibility of milled durum wheat grains'>**

Peng Guo<sup>a</sup>, Jinglin Yu<sup>b</sup>, Shujun Wang<sup>a</sup>, Shuo Wang<sup>a,c</sup>,  
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