

CONTENTS

1–8

Effects of nanofiber cellulose on functional properties of heat-induced chicken salt-soluble meat protein gel enhanced with microbial transglutaminase

Xiaowei Zhang^a, Wenhong Wang^{a,b}, Yanan Wang^a,
Yabin Wang^a, Xiao Wang^a, Guixian Gao^a,
Guiyun Chen^a, Anjun Liu^a

^aKey Laboratory of Food Nutrition and Safety, Ministry of Education, College of Food Engineering and Biotechnology, Tianjin University of Science and Technology, Tianjin 300457, China

^bTianjin Food Safety & Low Carbon Manufacturing Collaborative Innovation Center, 300457, Tianjin, China

9–15

Studying a chaperone-like effect of beta-casein on pressure-induced aggregation of beta-lactoglobulin in the presence of alpha-lactalbumin

Alice Marciniak^{a,b}, Shyam Suwal^{a,b}, Guillaume Brisson^{a,b},
Michel Britten^{a,c}, Yves Pouliot^{a,b}, Alain Doyen^{a,b}

^aInstitute of Nutrition and Functional Foods (INAF), Dairy Science and Technology Research Centre (STELA), Canada

^bDepartment of Food Sciences, Université Laval, Quebec, Quebec, G1V 0A6, Canada

^cSaint-Hyacinthe Research and Development Centre, Quebec, J2S 8E3, Canada

16–25

Conformational properties of a bioactive polysaccharide from *Ganoderma atrum* by light scattering and molecular modeling

Hui Zhang^{a,b}, Shaoping Nie^a, Qingbing Guo^c, Qi Wang^c,
Steve W. Cui^c, Mingyong Xie^a

^aState Key Laboratory of Food Science and Technology, Nanchang University, Nanchang, Jiangxi 330047, China

^bSchool of Medical Instrument and Food Engineering, University of Shanghai for Science and Technology, Shanghai 200093, China

^cGuelph Research and Development Centre, Agriculture and Agri-Food Canada, Guelph, ON, N1G 5C9, Canada

26–33

High sugar content impacts microstructure, mechanics and release of calcium-alginate gels

Patricia Lopez-Sanchez^a, Nils Fredriksson^a, Anette Larsson^{b,c}, Annika Altskär^{c,d}, Anna Ström^{b,c}

^aMaurten AB, Bioscience Centre, Gothenburg, Sweden

^bPharmaceutical Technology, Chemistry and Chemical Engineering, Chalmers University of Technology, Gothenburg, Sweden

^cSuMo Biomaterials, VINN Excellence Center, Chalmers University of Technology, Gothenburg, Sweden

^dAgriFood and Bioscience, RISE-Research Institutes of Sweden, Gothenburg, Sweden

34–37

Distribution of oil solubilized β -carotene in stabilized locust bean gum powders for the delivery of orange colorant to food products

Michael J. Selig^a, Bahar Mehrad^a, Hediye Zamani^a,
Arkaye Kierulf^a, Jonathan Licker^b,
Alireza Abbaspourrad^a

^aDepartment of Food Science, Cornell University,
Stocking Hall, Ithaca, NY 14853, USA

^bPepsiCo Research & Development, Plano, TX 75024, USA

38–46

Encapsulation of β -lactoglobulin within calcium carbonate microparticles and subsequent in situ fabrication of protein microparticles

Ashkan Madadlou, Juliane Floury, Stephane Pezennec, Didier Dupont

STLO, UMR 1253, INRA, Agrocampus Ouest, 35000 Rennes, France

47–57

Assembly of Pickering emulsions using milled starch particles with different amylose/ amylopectin ratios

Xuanxuan Lu^a, Yin Wang^a, Yunqi Li^b, Qingrong Huang^a

^aDepartment of Food Science, Rutgers, The State University of New Jersey,
65 Dudley Rd, New Brunswick, NJ 08901, USA

^bKey Laboratory of Synthetic Rubber & Laboratory of Advanced Power Sources, Changchun Institute of Applied Chemistry (CIAC), Chinese Academy of Sciences, Changchun, PR China

58–67

Effect of halloysite nanoclay on the physical, mechanical, and antioxidant properties of chitosan films incorporated with clove essential oil

Min Hyeock Lee, Seong Yeon Kim, Hyun Jin Park

School of Life Sciences and Biotechnology, Korea University, 5-Ka, Anam-Dong, Sungbuk-Ku, Seoul 136-701, Republic of Korea

68–74

A novel polysaccharide gel bead enabled oral enzyme delivery with sustained release in small intestine

Yi-Wei Wang^a, Li-Ye Chen^{a,b}, Feng-Ping An^a,
Man-Qian Chang^a, Hong-Bo Song^a

^a*College of Food Science, Fujian Agriculture and Forestry University, Fuzhou, 350002, China*

^b*Fujian Inspection and Research Institute for Product Quality, Fuzhou, 350002, China*

75–83

Effect of gum arabic on the storage stability and antibacterial ability of β -lactoglobulin stabilized α -limonene emulsion

Jiaqi Su, Qing Guo, Like Mao, Yanxiang Gao, Fang Yuan

Beijing Advanced Innovation Center for Food Nutrition and Human Health, Key Laboratory of Functional Dairy, Ministry of Education, College of Food Science and Nutritional Engineering, China Agricultural University, Beijing, 100083, PR China

84–92

Retention and release properties of cinnamon essential oil in antimicrobial films based on chitosan and gum arabic

Tian Xu^a, ChengCheng Gao^a, Yuling Yang^a,
Xinchun Shen^a, Meigui Huang^b, Shaowei Liu^c,
Xiaozhi Tang^a

^a*College of Food Science and Engineering/Collaborative Innovation Center for Modern Grain Circulation and Safety/Key Laboratory of Grains and Oils Quality Control and Processing, Nanjing University of Finance and Economics, Nanjing, 210023, China*

^b*College of Light Industry and Food Engineering, Nanjing Forestry University, Nanjing, 210037, China*

^c*Department of Food Science and Engineering, East China University of Science and Technology, Shanghai, 200237, China*

93-103

A study on β -lactoglobulin-triligand-pectin complex particle: Formation, characterization and protection

Hao Cheng^{a,b}, Zheng Fang^{a,b}, Tiancheng Liu^{a,b},
Yahui Gao^b, Li Liang^{a,b}

^aState Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi, Jiangsu, China

^bSchool of Food Science and Technology, Jiangnan University, Wuxi, Jiangsu, China

104-116

Inclusion of hydroxytyrosol in ethyl cellulose microparticles: *In vitro* release studies under digestion conditions

Filipa Paulo, Lúcia Santos

LEPABE - Laboratory for Process Engineering, Environment, Biotechnology and Energy, Faculty of Engineering, University of Porto, Rua Dr. Roberto Frias, 4200-465, Porto, Portugal

117-124

Digestion rate of tapioca starch was lowered through molecular rearrangement catalyzed by 1,4- α -glucan branching enzyme

Junyan Ren^b, Caiming Li^{b,d}, Zhengbiao Gu^{a,b,c,d}, Li Cheng^{a,b,d}, Yan Hong^{a,b,c,d},
Zhaofeng Li^{a,b,c,d}

^aState Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi 214122, China

^bSchool of Food Science and Technology, Jiangnan University, Wuxi 214122, China

^cSynergetic Innovation Center of Food Safety and Nutrition, Jiangnan University, Wuxi, Jiangsu 214122, China

^dCollaborative Innovation Center of Food Safety and Quality Control in Jiangsu Province, China

125-134

Fabrication and characterization of chitosan-titanium dioxide nanocomposite film as ethylene scavenging and antimicrobial active food packaging

Ubonrat Siripatrawan^{a,b}, Patinya Kaewklin^a

^aDepartment of Food Technology, Faculty of Science, Chulalongkorn University, Bangkok, 10330, Thailand

^bThe Novel Technology for Food Packaging & Control of Shelf Life Research Group, Faculty of Science, Chulalongkorn University, Bangkok, 10330, Thailand

135–145

High pressure homogenization of mechanically deboned chicken meat protein suspensions to improve mechanical and barrier properties of edible films

Furkan Turker Saricaoglu^a, Serpil Tural^b, Osman Gul^c, Sadettin Turhan^d

^aFaculty of Engineering and Natural Science, Department of Food Engineering, Bursa Technical University, 16310 Bursa, Turkey

^bVeterinary Control Institute, Ministry of Food, Agriculture and Livestock, 55200 Samsun, Turkey

^cProgram of Food Technology, Yesilyurt Demir–Celik Vocational School, Ondokuz Mayıs University, 55300 Samsun, Turkey

^dDepartment of Food Engineering, Engineering Faculty, Ondokuz Mayıs University, 55139 Samsun, Turkey

146–153

Observation of chitosan coated lipid nanoparticles with different lipid compositions under simulated *in vitro* digestion system

Gye Hwa Shin^a, Jun Tae Kim^b

^aDepartment of Food and Nutrition, Kunsan National University, Gunsan 54150, Korea

^bDepartment of Food Science and Technology, Keimyung University, Daegu 42601, Korea

154–165

Stability and rheology properties of oil-in-water emulsions prepared with mucilage extracted from *Opuntia ficus-indica* (L.) Miller

Claudia Quinzio^{a,b}, Carolina Ayunta^{a,b}, Beatriz López de Mishima^c,
Laura Iturriaga^{a,b}

^aDepartment of Chemistry, College of Agriculture and Agribusiness, National University of Santiago del Estero, Argentina

^bResearch and Transfer Center of Santiago del Estero (CITSE, UNSE-CONICET), RN 9 Km 1125 Villa el Zanjón, Santiago del Estero, Argentina

^cInstitute of Bionanotechnology (INBIONATEC, UNSE-CONICET), National University of Santiago de Estero, RN 9 km 1125 Villa el Zanjón, Santiago del Estero, G4206XCP, Argentina

Molecular interactions in debranched waxy starch and their effects on digestibility and hydrogel properties

Guodong Liu^{a,d}, Na Ji^{a,b,c}, Zhengbiao Gu^{a,b,c}, Yan Hong^{a,b,c},
Li Cheng^{a,b,c}, Caiming Li^{a,b,c}

^aThe State Key Laboratory of Food Science and Technology, Jiangnan University, 1800 LiHu Avenue, Wuxi, 214122, Jiangsu Province, PR China

^bSchool of Food Science and Technology, Jiangnan University, 1800 LiHu Avenue, Wuxi, 214122, Jiangsu Province, PR China

^cCollaborative Innovation Center for Food Safety and Quality Control, Jiangnan University, 1800 LiHu Avenue, Wuxi, 214122, Jiangsu Province, PR China

^dInstitute (Academy) of Rice Technology and Industrial Engineering of Yangzhou University, Co-innovation Center of Modern Production Technology of Grain Crops, Jiangsu Key Lab of Crop Genetics & Physiology, Innovation Center of Rice Technology in Yangtze Rice Valley, Ministry of Agriculture, Yangzhou University, Yangzhou, 225009, Jiangsu Province, PR China

Challenges to assumptions regarding oral shear rate during oral processing and swallowing based on sensory testing with thickened liquids

Jane Jun-Xin Ong^a, Catriona M. Steele^b,
Lisa M. Duizer^a

^aDepartment of Food Science, University of Guelph, 50 Stone Road East, Guelph, ON N1G 2W1, Canada

^bToronto Rehabilitation Institute, University Health Network, 550 University Avenue, Toronto, ON, M5G 2A2, Canada

Effect of irradiation modification on conformation and gelation properties of pork myofibrillar and sarcoplasmic protein

Chengliang Li^a, Lichao He^b, Sumin Ma^a, Wenmin Wu^a, Haiyan Yang^a,
Xiuxiu Sun^a, An Peng^c, Lujie Wang^a, Guofeng Jin^a, Jianhao Zhang^d,
Yongguo Jin^a, Meihu Ma^a

^aCollege of Food Science and Technology & MOE Key Laboratory of Environment Correlative Dietology, Huazhong Agricultural University, Wuhan 430070, China

^bCollege of Food and Biotechnology, Wuhan Institute of Design and Science, Wuhan 430205, China

^cSchool of Food Science and Engineering, South China University of Technology, Guangzhou 510641, China

^dCollege of Food Science and Technology, Nanjing Agricultural University, Nanjing 210095, China

193-199

Relationship between physicochemical characteristics and *in vitro* digestibility of chestnut (*Castanea mollissima*) starch

Henan Hao^a, Qian Li^a, Wenjun Bao^a, Yanwen Wu^b, Jie Ouyang^a

^aDepartment of Food Science and Engineering, College of Biological Sciences and Technology, Beijing Key Laboratory of Forest Food Process and Safety, Beijing Forestry University, Beijing 100083, China

^bBeijing Center for Physical and Chemical Analysis, Beijing Food Safety Analysis and Testing Engineering Research Center, Beijing Academy of Science and Technology, Beijing 100089, China

200-209

Encapsulation of copigmented anthocyanins within polysaccharide microcapsules built upon removable CaCO₃ templates

Chen Tan, Michael Joseph Selig, Michelle C. Lee, Alireza Abbaspourrad

Department of Food Science, Cornell University, Stocking Hall, Ithaca, NY 14853, United States

210-218

Distribution of octenylsuccinic groups in modified waxy maize starch: An analysis at granular level

Wei Liu^{a,b}, Yue Li^{a,b}, H. Douglas Goff^c, John Nsor-Atindana^{a,b}, Fang Zhong^{a,b}

^aState Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi, 214122, China

^bSchool of Food Science and Technology, Jiangnan University, Wuxi, 214122, China

^cDepartment of Food Science, University of Guelph, Guelph, Ontario, N1G 2W1, Canada

219-228

High-pressure effects on myosin in relation to heat gelation: A micro-perspective study

Siwen Xue^a, Chang Qian^a, Yuan H. Brad Kim^b, Xinglian Xu^a, Guanghong Zhou^a

^aKey Laboratory of Meat Products Processing, Ministry of Agriculture, Jiangsu Collaborative Innovation Center of Meat Production and Processing, Quality and Safety Control, College of Food Science and Technology, Nanjing Agricultural University, Nanjing 210095, PR China

^bMeat Science and Muscle Biology Laboratory, Department of Animal Sciences, Purdue University, West Lafayette 47907, IN, USA

229–237

Cellulose nanocrystals Pickering emulsion incorporated chitosan coatings for improving storability of postharvest Bartlett pears (*Pyrus communis*) during long-term cold storage

Zilong Deng^a, Jooyeoun Jung^a, John Simonsen^b, Yanyun Zhao^a

^aDepartment of Food Science & Technology, Oregon State University, Corvallis, OR 97331-6602, USA

^bDepartment of Wood Science & Engineering, Oregon State University, Corvallis, OR 97331, USA

238–246

Development and evaluation of a novel antioxidant and pH indicator film based on chitosan and food waste sources of antioxidants

Mia Kurek, Ivona Elez Garofulić, Marina Tranfić Bakić, Mario Ščetar, Verica Dragović Uzelac, Kata Galić

Faculty of Food Technology and Biotechnology, Pierottijeva 6, 10000 Zagreb, Croatia

247–256

Chitosan-whey protein nanoparticles improve encapsulation efficiency and stability of a trypsin inhibitor isolated from *Tamarindus indica* L

Jaluza Luana Carvalho De Queiroz^a, Rafael Oliveira De Araújo Costa^b, Lídia Leonize Rodrigues Matias^a, Amanda Fernandes De Medeiros^b, Ana Francisca Teixeira Gomes^c, Tatiana Dos Santos Pais^c, Thais Souza Passos^d, Bruna Leal Lima Maciel^{a,d}, Elizeu Antunes Dos Santos^{b,e}, Ana Heloneida De Araújo Morais^{a,b,d}

^aNutrition Postgraduate Program, Center for Health Sciences, Federal University of Rio Grande do Norte, Natal, RN, 59078-970, Brazil

^bBiochemistry Postgraduate Program, Biosciences Center, Federal University of Rio Grande do Norte, Natal, RN, 59078-970, Brazil

^cNutrition Course, Center for Health Sciences, Federal University of Rio Grande do Norte, Natal, RN, 59078-970, Brazil

^dDepartment of Nutrition, Center for Health Sciences, Federal University of Rio Grande do Norte, Natal, RN, 59078-970, Brazil

^eDepartment of Biochemistry, Center for Biosciences, Federal University of Rio Grande do Norte, Natal, RN, 59078-970, Brazil

257–266

Rheological behaviour of rice flour gels during formation: Influence of the amylose content and of the hydrothermal and mechanical history

Manuela Mariotti, Gaia Caccialanza, Carola Cappa, Mara Lucisano

DeFENS (Department of Food, Environmental and Nutritional Sciences) Università degli Studi di Milano, via G. Celoria 2, 20133 Milan, Italy

267–275

In vitro digestion of lactoferrin-glycomacropeptide nanohydrogels incorporating bioactive compounds: Effect of a chitosan coating

Ana I. Bourbon^{a,b}, Ana C. Pinheiro^{a,c}, Miguel A. Cerqueira^{a,b},
António A. Vicente^a

^aCEB, Centre of Biological Engineering, University of Minho, Campus de Gualtar,
4710-057 Braga, Portugal

^bInternational Iberian Nanotechnology Laboratory, Department of Life Sciences, Av.
Mestre José Veiga s/n, 4715-330 Braga, Portugal

^cInstituto de Biologia Experimental e Tecnológica, Avenida da República, Quinta-do- Marquês,
Estação Agronómica Nacional, Apartado 12, 2781-901 Oeiras, Portugal

276–281

Analysis of the interaction mechanism of Anthocyanins (*Aronia melanocarpa* Elliot) with β -casein

Jie Wei, Dexin Xu, Jing Yang, Xiao Zhang, Teng Mu, Qiuyu Wang

School of Life Science, Liaoning University, Shenyang, Liaoning, 110036, China

282–291

Pickering emulsions co-stabilized by composite protein/polysaccharide particle-particle interfaces: Impact on *in vitro* gastric stability

Anwasha Sarkar^a, Valerie Ademuyiwa^a, Samuel Stublely^a,
Nur Hanesa Esa^a, Francisco M. Goycoolea^{a,b}, Xiaofei Qin^b,
Fernando Gonzalez^c, Clarita Olvera^c

^aFood Colloids and Processing Group, School of Food Science and
Nutrition, University of Leeds, Leeds LS2 9JT, UK

^bNanobiotechnology Group, Institute of Plant Biology and Biotechnology, University of Münster, Schlossplatz 8, 48143,
Münster, Germany

^cDepartamento de Ingeniería Celular y Biotecnología, Instituto de Biotecnología, Universidad Nacional Autónoma de
México, Cuernavaca, Morelos, Mexico

292–302

Tribo-rheometry behaviour and gel strength of κ -carrageenan and gelatin solutions at concentrations, pH and ionic conditions used in dairy products

Yang Zhu, Bhesh Bhandari, Sangeeta Prakash

School of Agriculture and Food Sciences, The University of Queensland, Brisbane, Australia

303–312

Effect of degree of octenyl succinic anhydride (OSA) substitution on the digestion of emulsions and the bioaccessibility of β -carotene in OSA-modified-starchstabilized-emulsions

Quanquan Lin^{a,b,d}, Rong Liang^{a,c}, Fang Zhong^{a,b}, Aiqian Ye^d, Harjinder Singh^d

^aKey Laboratory of Synthetic and Biological Colloids, Ministry of Education, Jiangnan University, Wuxi, 214122, China

^bSchool of Food Science and Technology, Jiangnan University, Wuxi, 214122, China

^cSchool of Chemical and Material Engineering, Jiangnan University, Wuxi, 214122, China

^dRiddet Institute, Massey University, Private Bag 11 222, Palmerston North, 4442, New Zealand

313–320

Development of active fish gelatin films with anthocyanins by compression molding

Jone Uranga, Alaitz Etxabide, Pedro Guerrero, Koro de la Caba

BIOMAT Research Group, University of the Basque Country (UPV/EHU), Engineering College of Gipuzkoa, Plaza de Europa 1, 20018, Donostia-San Sebastián, Spain

321–329

Impact of counterions on the thermo-rheological features of hybrid carrageenan systems isolated from red seaweed *Gigartina skottsbergii*

M.D. Torres, N. Flórez-Fernández, H. Domínguez

Department of Chemical Engineering, University of Vigo (Campus Ourense), Edificio Politécnico, As Lagoas, 32004, Ourense, Spain

330–336

Effect of zein-based microencapsules on the release and oxidation of loaded limonene

Yu Chen^a, Meng Shu^a, Xiaoxue Yao^a, Kao Wu^a, Kun Zhang^b,
Yating He^b, Katsuyoshi Nishinari^a, Glyn O. Phillips^a,
Xiaolin Yao^{a,b,c}, Fatang Jiang^a

^aGlyn O. Phillips Hydrocolloid Research Centre, School of Bioengineering and Food Science, Hubei University of Technology, Wuhan, 430068, China

^bFerguson (Wuhan) Biotechnologies Ltd., Wuhan, 430056, China

^cSchool of Public Health, Tongji Medical College, Huazhong University of Science and Technology, Wuhan, 430030, China

Filtration initiated selective homogeneity (FISH) desolvation: A new method to prepare gelatin nanoparticles with high physicochemical consistency

André T. Stevenson Jr.^a, Spencer A. Lewis^b,
Abby R. Whittington^{a,c}

^aDepartment of Materials Science and Engineering, Virginia Tech, Blacksburg, VA, 24061, USA

^bDepartment of Biological and Systems Engineering, Virginia Tech, Blacksburg, VA, 24061, USA

^cDepartment of Chemical Engineering, Virginia Tech, Blacksburg, VA, 24061, USA

Gastrointestinal digestion and stability of submicron-sized emulsions stabilized using waxy maize starch crystals

Myeongsu Jo^a, Choongjin Ban^d, Kelvin K.T. Goh^e, Young Jin Choi^{a,b,c}

^aDepartment of Agricultural Biotechnology, Seoul National University, 1 Gwanakro, Gwanakgu, Seoul, 08826, Republic of Korea

^bCenter for Food and Bioconvergence, Seoul National University, 1 Gwanakro, Gwanakgu, Seoul, 08826, Republic of Korea

^cResearch Institute of Agriculture and Life Sciences, Seoul National University, 1 Gwanakro, Gwanakgu, Seoul, 08826, Republic of Korea

^dInstitute of Biomolecule Control, Sungkyunkwan University, Suwon, Gyunggi-do, 16419, Republic of Korea

^eMassey Institute of Food Science and Technology, Massey University, Private Bag 11 222, Palmerston North 4442, New Zealand

Functional and nutritional replacement of gluten in gluten-free yeast-leavened breads by using β -conglycinin concentrate extracted from soybean flour

Johanan Espinosa-Ramírez^{a,b}, Raquel Garzon^a,
Sergio O. Serna-Saldivar^b, Cristina M. Rosell^a

^aInstitute of Agrochemistry and Food Technology (IATA-CSIC), C/ Agustín Escardino, 7, Paterna 46980, Valencia, Spain

^bCentro de Investigación y Desarrollo de Proteínas (CIDPRO) and Centro de Biotecnología FEMSA. Escuela de Ingeniería y Ciencias, Tecnológico de Monterrey, Av. Eugenio Garza Sada 2501 Sur, C.P. 64849 Monterrey, NL, Mexico

Mechanism of structural interplay between rice proteins and soy protein isolates to design novel protein hydrocolloids

Tao Wang^{a,b,c}, Pengcheng Xu^{a,b,c}, Zhengxing Chen^{a,b,c}, Ren Wang^{a,b,c}

^aState Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi 214122, China

^bNational Engineering Laboratory for Cereal Fermentation Technology, Jiangnan University, Wuxi 214122, China

^cJiangsu Provincial Research Center for Bioactive Product Processing Technology, Jiangnan University, Wuxi 214122, China

368–378

Binding of phytate to soybean protein during the heat treatment of soymilk and its effect on protein aggregation

Ruican Wang^a, Jingyuan Liu^b, Shuntang Guo^a

^aBeijing Key Laboratory of Plant Protein and Cereal Processing, College of Food Science & Nutritional Engineering, China Agricultural University, Beijing, 100083, China

^bCollege of Food Science and Engineering, Beijing University of Agriculture, Beijing, 102206, China

379–388

Stability, bioactivity, and bioaccessibility of fucoxanthin in zein-caseinate composite nanoparticles fabricated at neutral pH by antisolvent precipitation

Hao Li^a, Ying Xu^a, Xun Sun^{a,g}, Shuhui Wang^b, Junwei Wang^c, Junxiang Zhu^{d,e}, Dongfeng Wang^a, Lili Zhao^f

^aCollege of Food Science and Engineering, Ocean University of China, Qingdao, Shandong Province, 266003, China

^bQingdao Municipal Center for Disease & Prevention, Qingdao, Shandong Province, 266033, China

^cChina Animal Health and Epidemiology Center, Qingdao, Shandong Province, 266032, China

^dMarine Fisheries Research Institute of Zhejiang, Zhoushan 316021, China

^eMarine and Fishery Institute of Zhejiang Ocean University, Zhoushan 316021, China

^fState Key Laboratory of Bioactive Seaweed Substances, Qingdao Brightmoon Seaweed Group Co Ltd, Qingdao, Shandong Province, 266400, China

^gBeijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Technology and Business University, Beijing 100048, China

389–395

On the reversibility of ethanol-induced whey protein denaturation

Athanasios Nikolaidis, Thomas Moschakis

Department of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki, GR-541 24, Thessaloniki, Greece

396–405

Dextran produced *in situ* as a tool to improve the quality of wheat-faba bean composite bread

Yaqin Wang^a, Päivi Sorvali^a, Arja Laitila^b, Ndegwa Henry Maina^a, Rossana Coda^{a,c}, Kati Katina^a

^aDepartment of Food and Nutrition, University of Helsinki, P.O. Box 66 (Agnes Sjöbergin Katu 2), FI-00014, Helsinki, Finland

^bVTT Technical Research Centre of Finland, VTT, Tietotie 2, B.O.Box 1000, FI-02044, Finland

^cHelsinki Institute of Sustainability Science (HELSUS), Finland

The relationship between enzyme hydrolysis and the components of rice starches with the same genetic background and amylopectin structure but different amylose contents

Lingshang Lin^{a,b}, Long Zhang^{a,b}, Xiuling Cai^{b,c},
Qiaoquan Liu^{a,b}, Changquan Zhang^{a,b}, Cunxu Wei^{a,b}

^aKey Laboratory of Crop Genetics and Physiology of Jiangsu Province,
Key Laboratory of Plant Functional Genomics of the Ministry of
Education, Yangzhou University, Yangzhou, 225009, China

^bCo-Innovation Center for Modern Production Technology of Grain Crops
of Jiangsu Province, Joint International Research Laboratory of Agriculture
& Agri-Product Safety of the Ministry of Education, Yangzhou University,
Yangzhou, 225009, China

^cNational Key Laboratory of Plant Molecular Genetics, Institute of Plant
Physiology and Ecology, Chinese Academy of Sciences, Shanghai, 200032, China

Development and evaluation of chitosan based active nanocomposite films containing bacterial cellulose nanocrystals and silver nanoparticles

Mahdieh Salari^a, Mahmud Sowti Khiabani^a,
Reza Rezaei Mokarram^a, Babak Ghanbarzadeh^{a,b},
Hossein Samadi Kafil^c

^aDepartment of Food Science and Technology, Faculty of Agriculture,
University of Tabriz, 51666-16471, Tabriz, Iran

^bDepartment of Food Engineering, Faculty of Engineering, Near East
University, Nicosia, Cyprus, Mersin 10, Turkey

^cDrug Applied Research Center, Tabriz University of Medical Sciences,
Tabriz, Iran

Casein films crosslinked by tannic acid for food packaging applications

Matías L. Picchio^{a,b}, Yamila Garro Linck^c, Gustavo A. Monti^c,
Luis M. Gugliotta^{d,e}, Roque J. Minari^{d,e}, Cecilia I. Alvarez Igarzabal^a

^aDepartamento de Química Orgánica, Facultad de Ciencias Químicas (Universidad Nacional de
Córdoba), IPQA-CONICET, Haya de la Torre y Medina Allende, Córdoba 5000, Argentina

^bGIDAIQ, Facultad Regional Villa María (Universidad Tecnológica Nacional), Av. Universidad 450,
Villa María, 5900, Córdoba, Argentina

^cFAMAF (Universidad Nacional de Córdoba), IFEG-CONICET, Av. Medina Allende s/n, Córdoba 5000,
Argentina

^dInstituto de Desarrollo Tecnológico para la Industria Química (INTEC), CONICET, Güemes 3450,
Santa Fe 3000, Argentina

^eFacultad de Ingeniería Química (Universidad Nacional del Litoral), Santiago del Estero 2829,
Santa Fe 3000, Argentina

435–440

Egg yolk gels: Sol-gel transition and mechanical properties as affected by oleuropein enrichment

Carla D. Di Mattia^a, Giampiero Sacchetti^a,
Lilia Neri^a, Veronica Giacintucci^{a,b}, Valerio Cerolini^a
Dino Mastrocola^a, Paola Pittia^a

^a*Faculty of Bioscience and Technology for Agriculture, Food and Environment, University of Teramo, Campus Coste S. Agostino, Via Balzarini 1, 64100 Teramo Italy*

^b*Department of Food and Nutritional Sciences, University of Reading, Whiteknights, Reading RG6 6AP, UK*

441–449

Iron ions as mediators in pectin-flavonols interactions

Libi Chirug, Zoya Okun, Ory Ramon, Avi Shpigelman

Faculty of Biotechnology & Food Engineering, Russell Berrie Nanotechnology Institute, Technion, Israel Institute of Technology, Haifa, 3200003, Israel

450–457

Formulation and characterization of chitosan hydrochloride and carboxymethyl chitosan encapsulated quercetin nanoparticles for controlled applications in foods system and simulated gastrointestinal condition

Ling Yan^a, Rongrong Wang^a, Huimin Wang^a, Kangliang Sheng^a, Changhong Liu^a, Hao Qu^b,
Aijin Ma^c, Lei Zheng^{a,d}

^a*School of Food Science and Engineering, Hefei University of Technology, Hefei, 230009, China*

^b*School of Biological and Medical Engineering, Hefei University of Technology, Hefei, 230009, China*

^c*China National Institute of Standardization, Beijing 100191, China*

^d*Research Laboratory of Agricultural Environment and Food Safety, Anhui Modern Agricultural Industry Technology System, Hefei 230009, China*

458–472

Sodium caseinate-corn starch hydrolysates conjugates obtained through the Maillard reaction as stabilizing agents in resveratrol-loaded emulsions

Larissa Consoli^a, Ramonita A.O. Dias^a, Renata S. Rabelo^a,
Guilherme F. Furtado^a, Alessandra Sussulini^b,
Rosiane L. Cunha^a, Míriam Dupas Hubinger^a

^a*Department of Food Engineering, School of Food Engineering, 80, Monteiro Lobato Street, University of Campinas, Zip Code 13083-862, Campinas, SP, Brazil*

^b*Department of Analytical Chemistry, Institute of Chemistry, University of Campinas, P.O. Box 6154, Zip Code 13083-970, Campinas, São Paulo, Brazil*

473–480

Understanding the mechanism of starch digestion mitigation by rice protein and its enzymatic hydrolysates

Chengdeng Chi, Xiaoxi Li, Yiping Zhang, Ling Chen, Lin Li

Ministry of Education Engineering Research Center of Starch and Protein Processing, Guangdong Province Key Laboratory for Green Processing of Natural Products and Product Safety, School of Food Science and Engineering, South China University of Technology, Guangzhou, 510640, China

481–488

Structure identification of an arabinogalacturonan in *Citrus reticulata* Blanco ‘Chachiensis’ peel

Jiali Yang^{a,b}, Lingrong Wen^a, Yupeng Zhao^a, Yueming Jiang^{a,d}, Miaomiao Tian^c, Huiling Liu^{a,b}, Juan Liu^{a,b}, Bao Yang^{a,d}

^aKey Laboratory of Plant Resources Conservation and Sustainable Utilization, Guangdong Provincial Key Laboratory of Applied Botany, South China Botanical Garden, Chinese Academy of Sciences, Guangzhou 510650, China

^bUniversity of Chinese Academy of Sciences, Beijing 100049, China

^cSchool of Food Science and Engineering, South China University of Technology, Guangzhou 510640, China

^dKey Laboratory of Post-Harvest Handling of Fruits, Ministry of Agriculture, Guangzhou 510650, China

489–497

Development of soy protein isolate-carrageenan conjugates through Maillard reaction for the microencapsulation of *Bifidobacterium longum*

Like Mao^a, Qiuyue Pan^{a,b}, Zhanqun Hou^c, Fang Yuan^a, Yanxiang Gao^a

^aBeijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Laboratory for Food Quality and Safety, College of Food Science & Nutritional Engineering, China Agricultural University, Beijing, China

^bSchool of Cultural Industries and Tourism, Xiamen University of Technology, Fujian, China

^cDepartment of Food Engineering, China National Research Institute of Food & Fermentation Industries Co. Ltd., Beijing, China

498–507

Impact of the incorporation of solid lipid nanoparticles on β -lactoglobulin gel matrices

Verena Wiedenmann^{a,b}, Kathleen Oehlke^a, Ulrike van der Schaaf^b, Birgit Hetzer^a, Ralf Greiner^a, Heike Petra Karbstein^b

^aMax Rubner-Institut, Federal Research Institute of Nutrition and Food, Department of Food Technology and Bioprocess Engineering, Haid-und-Neu Str. 9, 76131, Karlsruhe, Germany

^bKarlsruhe Institute of Technology, Institute of Process Engineering in Life Sciences, Food Process Engineering, Gotthard-Franz-Straße 3, 76131, Karlsruhe, Germany

508–514

**Ethylcellulose oleogels with extra virgin olive oil:
the role of oil minor components on
microstructure and mechanical strength**

V. Giacintucci^{a,b}, C.D. Di Mattia^a, G. Sacchetti^a,
F. Flammini^a, A.J. Gravelle^c, B. Baylis^d, J.R. Dutcher^d,
A.G. Marangoni^c, P. Pittia^a

^aFaculty of Bioscience and Technology for Agriculture,
Food and Environment, University of Teramo, Campus
Coste S. Agostino, Via Balzarini 1, 64100 Teramo Italy

^bDepartment of Food and Nutritional Sciences, University
of Reading, Whiteknights Reading RG6 6AP UK

^cDepartment of Food Science, University of Guelph, Guelph, ON N1G 2W1, Canada

^dDepartment of Physics, University of Guelph, Guelph, ON N1G 2W1, Canada

515–528

**Toughening and stiffening of starch food extrudates through the addition
of cellulose fibres and minerals**

C.G. Skamniotis^a, Y. Patel^a, M. Elliott^b, M.N. Charalambides^a

^aDepartment of Mechanical Engineering, Imperial College London, London, SW7 2AZ,
United Kingdom

^bMars Petcare, Oakwell Way, Birstall, Batley, WF17 9LU, UK

529–536

**Novel “gel demineralizing” method for protein recovery from fat rendering waste
stream based on its gelling properties**

Carlos Álvarez, Liana Drummond, Anne Maria Mullen

Department of Food Quality and Sensory Science, Ashtown Teagasc Food Research Centre, Dublin 15,
Ireland

537–544

**High-throughput screening approach to evaluate the adhesive properties of bacteria to milk
biomolecules**

F. Gomand, F. Borges, D. Salim, J. Burgain, J. Guerin, C. Gaiani

Université de Lorraine, LIBio (Laboratoire d'Ingénierie des Biomolécules), 2 avenue de la Forêt de Haye, TSA 40602,
54518 Vandoeuvre-lès-Nancy, France

545–551

Effects of pentosanase and glucose oxidase on the composition, rheology and microstructure of whole wheat dough

Liya Liu^a, Wei Yang^b, Steve W. Cui^c, Zhijian Jiang^b, Qiang Chen^d, Haifeng Qian^b, Li Wang^b, Sumei Zhou^a

^a*Institute of Food Science and Technology, Chinese Academy of Agricultural Sciences, Beijing 100193, China*

^b*State Key Laboratory of Food Science and Technology, School of Food Science and Technology, Jiangnan University, Wuxi 214122, China*

^c*Guelph Research and Development Centre, Agriculture and Agri-Food Canada, 93 Stone Road W., Guelph, Ontario N1G 5C9, Canada*

^d*Department of Chemical and Materials Engineering, University of Alberta, Edmonton AB T6G 1H9, Canada*

552–560

Potato starch retrogradation *in tuber*: Structural changes and gastro-small intestinal digestion *in vitro*

Yu-Fan Chen^a, Jaspreet Singh^a, Richard Archer^b

^a*Riddet Institute and Massey Institute of Food Science and Technology, Massey University, Palmerston North, New Zealand*

^b*Massey Institute of Food Science and Technology, Massey University, Palmerston North, New Zealand*

561–570

Conjugation of tea catechins with chitosan nanoparticles

P. Chanphai, H.A. Tajmir-Riahi

Department of Chemistry-Biochemistry-Physics, Université du Québec à Trois-Rivières, C. P. 500, Trois-Rivières, Québec, G9A 5H7, Canada

571–580

Effect of wheat bran modification by steam explosion on structural characteristics and rheological properties of wheat flour dough

Wenjie Sui^{a,b,d}, Xuan Xie^{a,b}, Rui Liu^{a,b}, Tao Wu^{a,b,c,d}, Min Zhang^{a,b,c,d}

^a*State Key Laboratory of Food Nutrition and Safety, Tianjin University of Science & Technology, Tianjin, 300457, China*

^b*Key Laboratory of Food Nutrition and Safety, Ministry of Education, Tianjin University of Science & Technology, Tianjin, 300457, China*

^c*Engineering Research Center of Food Biotechnology, Ministry of Education, Tianjin, 300457, China*

^d*Tianjin University of Science and Technology, Institute for New Rural Development, Tianjin, 300457, China*

581–592

Solid lipid-polymer hybrid nanoparticles prepared with natural biomaterials: A new platform for oral delivery of lipophilic bioactives

Taoran Wang, Minkyung Bae, Ji-Young Lee, Yangchao Luo

Department of Nutritional Sciences, University of Connecticut, Storrs, CT 06269, USA

593–607

Effects of sugars and sugar alcohols on the gelatinization temperature of wheat starch

Matthew C. Allan^a, Bartek Rajwa^b, Lisa J. Mauer^a

^a*Department of Food Science, Purdue University, 745 Agriculture Mall Drive, W. Lafayette, IN 47907, USA*

^b*Bindley Bioscience Center, 1203 W. State Street, W. Lafayette, IN 47907, USA*

608–615

Preparation of novel chitosan iron microgel beads for fortification applications

Ciara Duffy, Michael O'Sullivan, Jean-Christophe Jacquier

Food for Health Ireland, UCD Institute of Food and Health, University College Dublin, Belfield, Dublin 4, Ireland
