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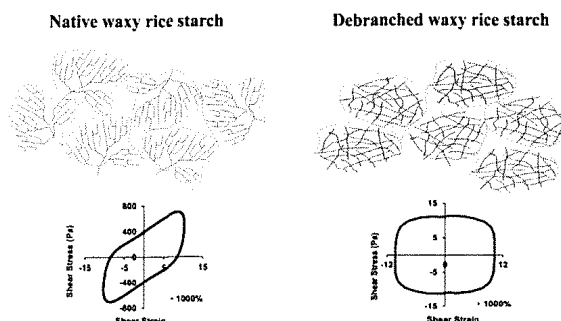
1-9

Linear and nonlinear rheological behavior of native and debranched waxy rice starch gels

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^bPhysics and Physical Chemistry of Food, Department of Agrotechnology and Food Sciences, Wageningen University, P.O. Box 8129, 6700 EV, Wageningen, the Netherlands



10-20

The effect of transglutaminase on reconstituted skim milks at alkaline pH

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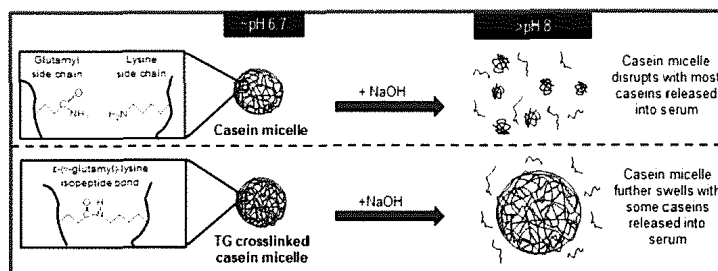
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^cUniversité de Montpellier, UMR IATE, Pl. E Bataillon, 34095, Montpellier Cedex 5, France

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^eState Key Laboratory of Food Science and Technology, School of Food Science and Technology, Jiangnan University, Wuxi, Jiangsu Province, 214122, China

^fThe Riddet Institute, Palmerston North, New Zealand



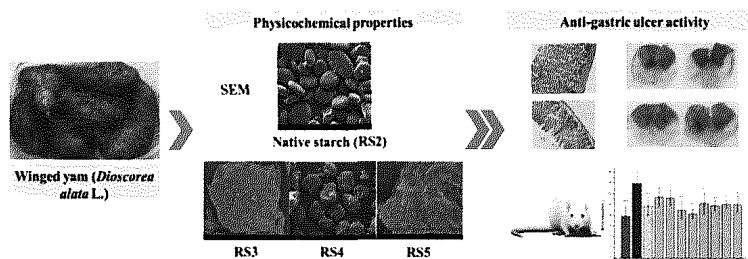
21-29

Four types of winged yam (*Dioscorea alata* L.) resistant starches and their effects on ethanol-induced gastric injury in vivo

Xinhui Mao^a, Jun Lu^a, Hanhan Huang^a, Xiaoxiao Gao^a, Hong Zheng^a, Yuling Chen^b, Xia Li^a, Wenyan Gao^a

^aTianjin Key Laboratory for Modern Drug Delivery & High-Efficiency, School of Pharmaceutical Science and Technology, Tianjin University, Tianjin, 300072, China

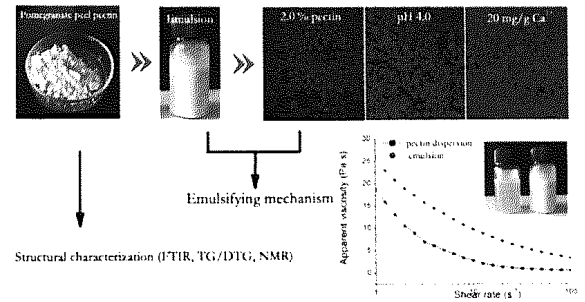
^bSchool of Chinese Materia Medica, Tianjin University of Traditional Chinese Medicine, Tianjin, 300193, China



Pomegranate peel pectin can be used as an effective emulsifier

Xi Yang, Tanzeela Nisar, Yanjie Hou, Xiaoju Gou, Lijun Sun, Yurong Guo

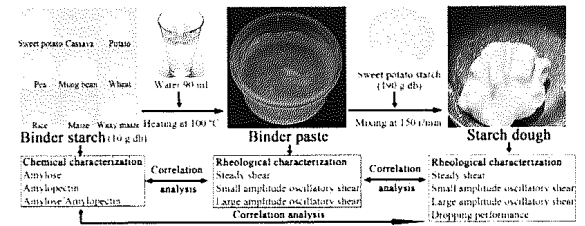
College of Food Engineering and Nutritional Science, Shaanxi Normal University, Xi'an, 710062, PR China



Rheological nature and dropping performance of sweet potato starch dough as influenced by the binder pastes

Yang Wang^a, Fayin Ye^a, Jia Liu^a, Yun Zhou^a, Lin Lei^a, Guohua Zhao^{a,b}

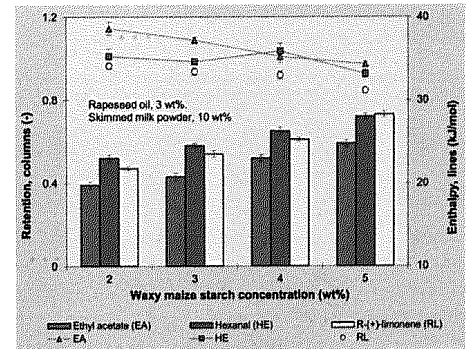
^aCollege of Food Science, Southwest University, Chongqing 400715, PR China
^bChongqing Engineering Research Centre for Sweet Potato, Chongqing 400715, PR China



Retention and release kinetics of aroma compounds from white sauces made with native waxy maize and potato starches: Effects of storage time and composition

Grażyna Bortnowska^a, Zuzanna Goluch^b

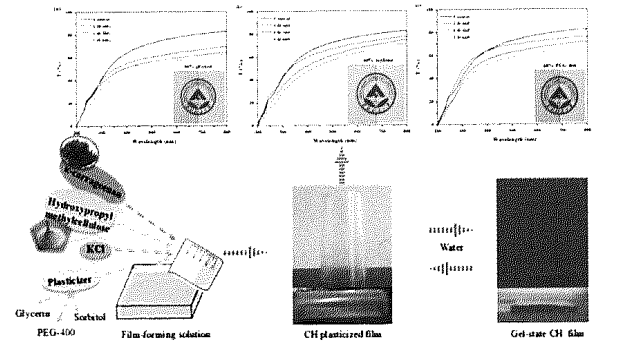
^aDepartment of Food Technology, West Pomeranian University of Technology in Szczecin, Poland
^bDepartment of Animal Food Technology, Wrocław University of Economics, Poland



Rheological behaviors and physical properties of plasticized hydrogel films developed from κ-carrageenan incorporating hydroxypropyl methylcellulose

Guohou Sun^{a,b}, Tieqiang Liang^{a,b}, Wenyong Tan^{a,b}, Lijuan Wang^{a,b}

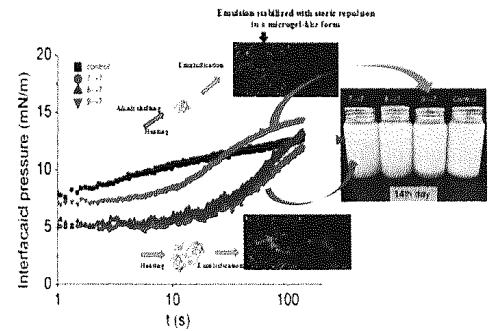
^aCollege of Material Science and Engineering, Northeast Forestry University, Harbin, PR China
^bResearch Center of Wood Bionic Intelligent Science, Northeast Forestry University, Harbin, PR China



Manipulating interfacial behavior and emulsifying properties of myosin through alkali-heat treatment

Lingyun Li, Ruying Cai, Peng Wang, Xinglian Xu, Guanghong Zhou, Jian Sun

Key Laboratory of Meat Processing and Quality Control, MOE, College of Food Science and Technology, Nanjing Agricultural University, Nanjing, 210095, PR China

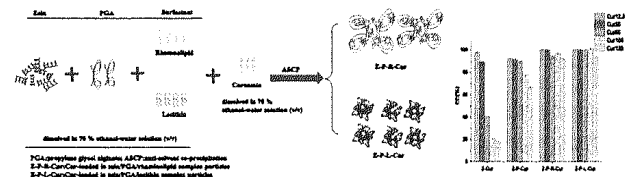


Development of protein-polysaccharide-surfactant ternary complex particles as delivery vehicles for curcumin

Lei Dai^a, Yang Wei^a, Cuixia Sun^a, Like Mao^a, David Julian McClements^b, Yanxiang Gao^a

^aBeijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Laboratory for Food Quality and Safety, Beijing Key Laboratory of Functional Food from Plant Resources, College of Food Science & Nutritional Engineering, China Agricultural University, Beijing 100083, PR China

^bDepartment of Food Science, University of Massachusetts Amherst, Amherst, MA 01003, USA

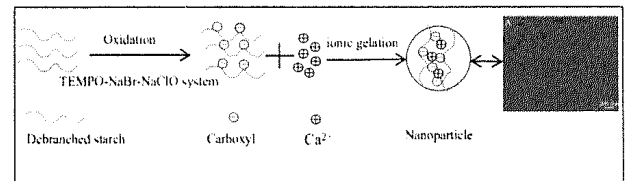


Oxidation modification of debranched starch for the preparation of starch nanoparticles with calcium ions

Qing Liu^a, Man Li^a, Liu Xiong^a, Lizhong Qiu^b, Xiliang Bian^b, Chunrui Sun^b, Qingjie Sun^a

^aCollege of Food Science and Engineering, Qingdao Agricultural University, Qingdao, Shandong Province, 266109, China

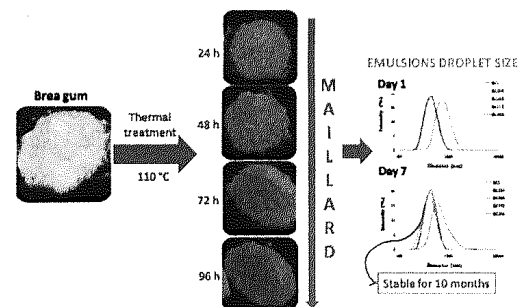
^bZhucheng Xingmao Corn Developing Co., Ltd, Weifang, Shandong Province, 262200, China



Improvement of emulsifying properties of Brea gum by controlled thermal treatment

Virginia Castel, Amelia C. Rubiolo, Carlos R. Carrara

Instituto de Tecnología de Alimentos, Facultad de Ingeniería Química, Universidad Nacional del Litoral, Santa Fe, Argentina



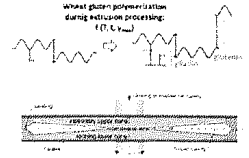
Kinetics of wheat gluten polymerization at extrusion-like conditions relevant for the production of meat analog products

Valerie L. Pietsch, Heike P. Karbstein, M. Azad Emin

Institute of Process Engineering in Life Sciences, Chair of Food Process Engineering, Karlsruhe Institute of Technology, Karlsruhe, Germany

Aim:
Determine polymerization kinetics as function of thermal and mechanical stresses

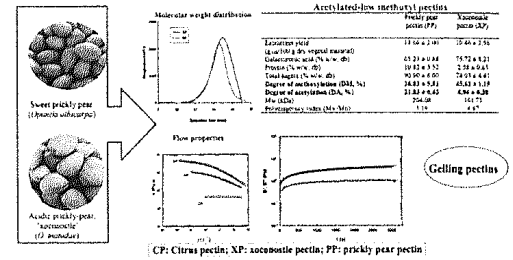
Approach:
Model system allows treatment of wheat gluten at defined, extrusion-like conditions



Rheological behaviour of acetylated pectins from cactus pear fruits (*Opuntia albicarpa* and *O. matudae*)

Yareli Morales-Martínez, Ma del Rocío López-Cuellar, Norberto Chavarría-Hernández, Adriana Inés Rodríguez-Hernández

Cuerpo Académico de Biotecnología Agroalimentaria, Instituto de Ciencias Agropecuarias, Universidad Autónoma del Estado de Hidalgo, Av. Universidad km 1, Exhacienda de Aquetzalpa, Tulancingo de Bravo, Hidalgo, C.P. 43600, Mexico

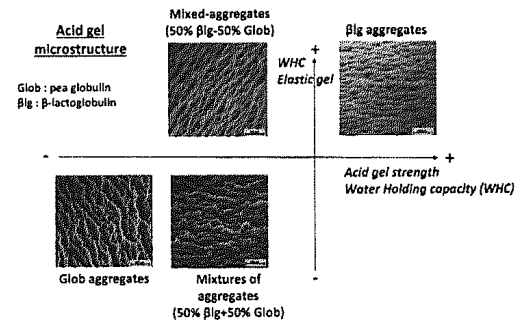


Acid gelation of mixed thermal aggregates of pea globulins and β -lactoglobulin

Mohamed-Lazhar Chihia^{a,b}, Nicolas Sok^a, Rémi Saurel^a

^aUniv. Bourgogne Franche-Comté, AgroSup Dijon, PAM UMR A 02.102, F-21000 Dijon, France

^bDépartement de technologie alimentaire, Unité de Recherche et Développement de l'Intendance, 16000 Alger, Algeria



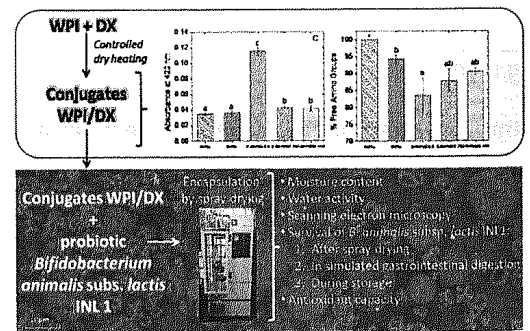
Microencapsulation of *Bifidobacterium animalis* subsp. *lactis* INL1 using whey proteins and dextrans conjugates as wall materials

P.A. Loyeau^a, M.J. Spotti^a, N.L. Vanden Braber^b, Y.E. Rossi^b, M.A. Montenegro^b, G. Vinderola^c, C.R. Carrara^a

^aÁrea de Estudios Fisicoquímicos de Alimentos, Instituto de Tecnología de Alimentos (ITA), Facultad de Ingeniería Química, Universidad Nacional Del Litoral, Santa Fe, Argentina

^bCentro de Investigaciones y Transferencia de Villa María (CIT), Universidad Nacional de Villa María -CONICET, Córdoba, Argentina

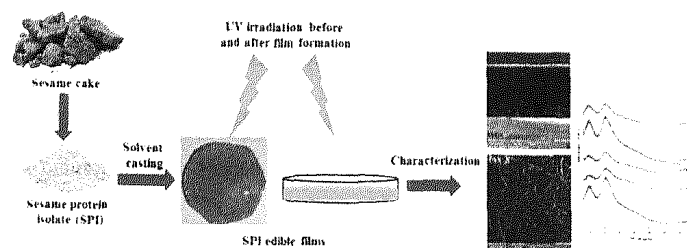
^cInstituto de Lactología Industrial (INLAIN), Universidad Nacional Del Litoral - CONICET, Santa Fe, Argentina



Effect of ultraviolet radiation on morphological and physicochemical properties of sesame protein isolate based edible films

Nasim Fathi, Hadi Almasi, Mir Khalil Pirouzifard

Department of Food Science and Technology, Faculty of Agriculture, Urmia University, Urmia, Iran

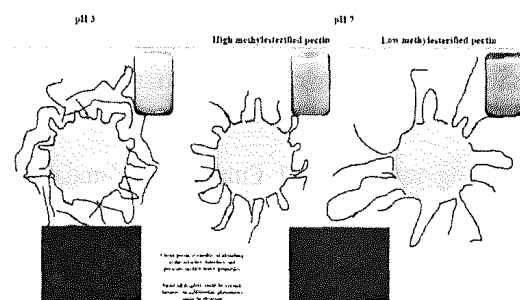


Emulsion stabilizing properties of citrus pectin and its interactions with conventional emulsifiers in oil-in-water emulsions

S.H.E. Verkempinck^a, C. Kyomugasho^a, L. Salvia-Trujillo^{a,b}, S. Denis^a, M. Bourgeois^a, A.M. Van Loey^a, M.E. Hendrickx^a, T. Grauwet^a

^aLaboratory of Food Technology and Leuven Food Science and Nutrition Research Centre (LForCe), Department of Microbial and Molecular Systems (M2S), KU Leuven, Kasteelpark Arenberg 22, PB 2457, 3001, Leuven, Belgium

^bFood Technology Department, University of Lleida, Rovira Roure 191, 25198, Lleida, Spain

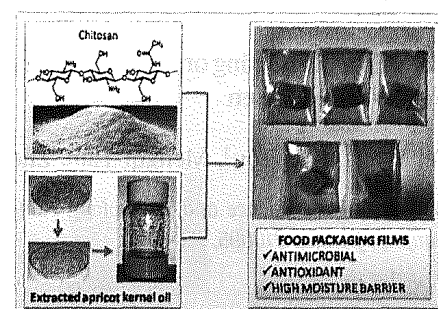


Chitosan films incorporated with Apricot (*Prunus armeniaca*) kernel essential oil as active food packaging material

Ruchir Priyadarshi^a, Sauraja^a, Bijender Kumar^a, Farha Deeba^a, Anurag Kulshreshtha^b, Yuvraj Singh Negi^a

^aDepartment of Polymer and Process Engineering, Indian Institute of Technology Roorkee, Saharanpur Campus, Saharanpur, 247001, U.P., India

^bDepartment of Paper Technology, Indian Institute of Technology Roorkee, Saharanpur Campus, Saharanpur, 247001, U.P., India



A comprehensive study of the relation between structural and physical chemical properties of acacia gums

Aline Grein-Iankovski^a, José G.L. Ferreira^a, Elisa S. Orth^a, Maria-Rita Sierakowski^b, Mateus Borba Cardoso^c, Fernanda F. Simas^{a,d}, Izabel C. Riegel-Vidotti^a

^aGrupo de Pesquisa em Macromoléculas e Interfaces, Chemistry Department, Universidade Federal do Paraná (UFPR), CP 19081, CEP 81531-980, Curitiba, PR, Brazil

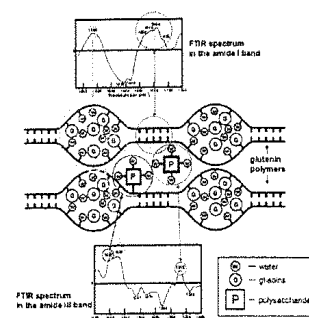
^bBioPol, Chemistry Department, Universidade Federal do Paraná (UFPR), CP 19081, CEP 81531-980, Curitiba, PR, Brazil

^cBrazilian Synchrotron Light Laboratory (LNLS) and Brazilian Nanotechnology National Laboratory (LNNano), CP 6154, CEP 13083-970, Campinas, SP, Brazil

^dCellular Biology Department, Universidade Federal do Paraná (UFPR), CEP 81531-980, Curitiba, PR, Brazil

Characteristics of the chemical processes induced by celluloses in the model and gluten dough studied with application of FTIR spectroscopy

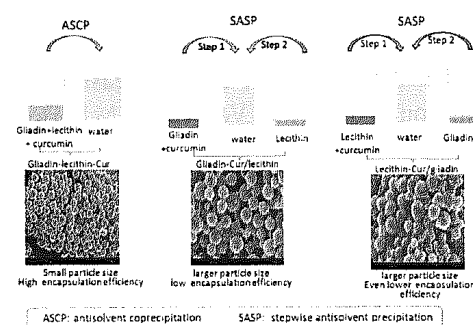
Agnieszka Nawrocka, Magdalena Krekora, Zbigniew Niewiadomski, Antoni Miś
Institute of Agrophysics Polish Academy of Sciences, Doświadczalna 4, 20-290 Lublin, Poland



Characterization of curcumin loaded gliadin-lecithin composite nanoparticles fabricated by antisolvent precipitation in different blending sequences

Shufang Yang, Lei Dai, Cuixia Sun, Yanxiang Gao

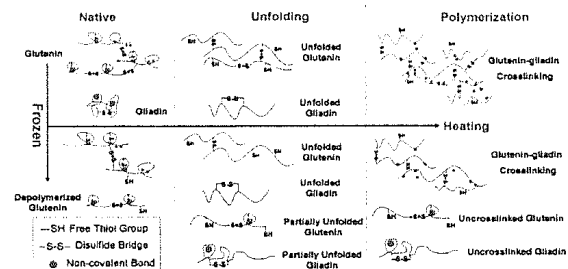
Beijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Laboratory for Food Quality and Safety, Beijing Key Laboratory of Functional Food from Plant Resources, College of Food Science & Nutritional Engineering, China Agricultural University, Beijing, 100083, PR China



The impact of heating on the unfolding and polymerization process of frozen-stored gluten

Pei Wang, Min Zou¹, Mengqi Tian, Zhenxin Gu, Runqiang Yang

College of Food Science and Technology, Nanjing Agricultural University, Nanjing, Jiangsu 210095, PR China



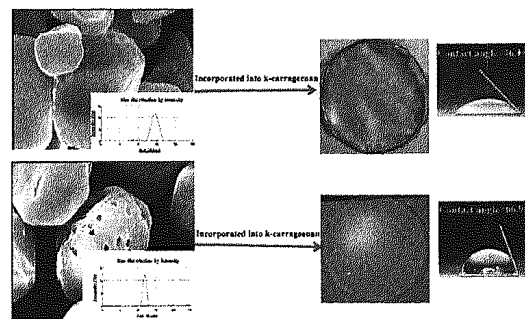
Physical modification of starch by high-pressure homogenization for improving functional properties of κ-carrageenan/starch blend film

Mahdiyaz Shahbazi^a, Mahsa Majzoobi^{a,b}, Asgar Farahnaky^{a,c}

^aDepartment of Food Science and Technology, School of Agriculture, Shiraz University, Shiraz, 7144165186, Iran

^bNSW Department of Primary Industries, Wagga Wagga Agricultural Institute, Wagga Wagga, New South Wales, 2650, Australia

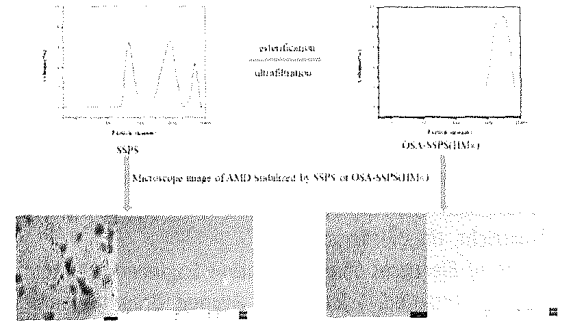
^cSchool of Biomedical Sciences, Charles Sturt University, Wagga Wagga, New South Wales, 2650, Australia



Fractionation and characterization of soluble soybean polysaccharide esterified of octenyl succinic anhydride and its effect as a stabilizer in acidified milk drinks

Ru-Xia Zhao, Jun-Ru Qi, Qian-Ru Liu, Wei-Qi Zeng, Xiao-Quan Yang

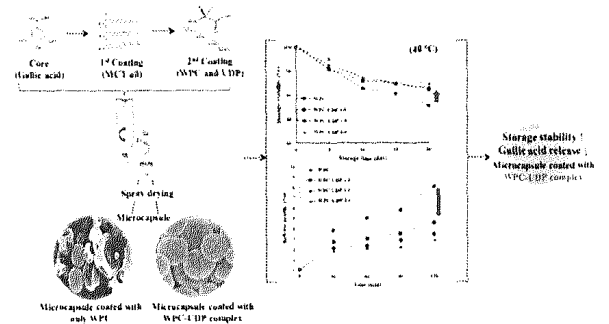
Research and Development Center of Food Proteins, School of Food Science and Engineering, Guangdong Province Key Laboratory for Green Processing of Natural Products and Product Safety, South China University of Technology, Guangzhou, 510640, PR China



Microencapsulation of gallic acid through the complex of whey protein concentrate-pectic polysaccharide extracted from *Ulmus davidiana*

Yu-Ra Choi, Yoon Hyuk Chang

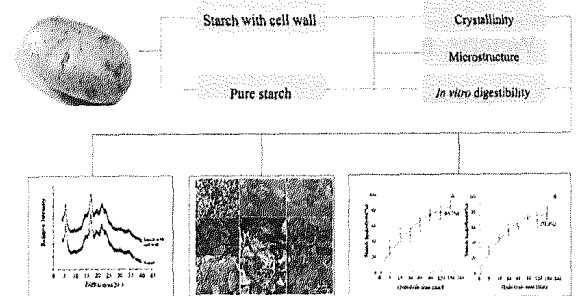
Department of Food and Nutrition, and Bionanocomposite Research Center, Kyung Hee University, Seoul 02447, South Korea



Existing cell wall fragments modify the thermal properties and hydrolysis of potato starch

Jinhu Tian^a, Shiguo Chen^a, Huiling Zhang^b, Haitian Fang^b, Yujing Sun^c, Donghong Liu^a, Robert J. Linhart^d, Xingqian Ye^a

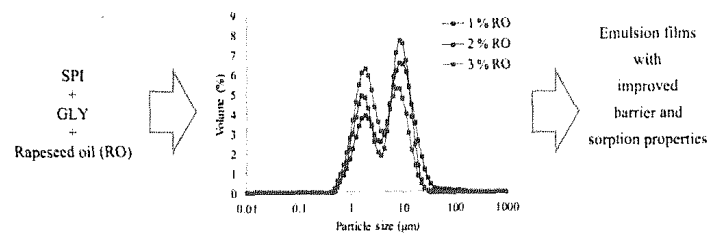
^aDepartment of Food Science and Nutrition, Zhejiang University, Hangzhou, 310058, China
^bNingxia Key Laboratory for Food Microbial-Applications Technology and Safety Control, Ningxia University, Yinchuan, 750021, China
^cDepartment of Food Science and Technology, Ocean College, Zhejiang University of Technology, Hangzhou, 310014, China
^dCenter for Biotechnology & Interdisciplinary Studies, Department of Chemistry & Chemical Biology, Rensselaer Polytechnic Institute, Biotechnology Center 4005, Troy, NY, 12180, USA



Functional properties of soy protein isolate edible films as affected by rapeseed oil concentration

Sabina Galus

Department of Food Engineering and Process Management, Faculty of Food Sciences, Warsaw University of Life Sciences-SGGW (WULS-SGGW), 159c Nowoursynowska St., 02-776, Warsaw, Poland



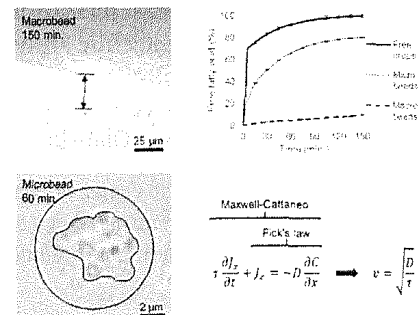
Lipase diffusion in oil-filled, alginate micro- and macrobeads

P. van Leusden^a, G.J.M. den Hartog^b, A. Bast^b, M. Postema^c, E. van der Linden^a, L.M.C. Sagis^a

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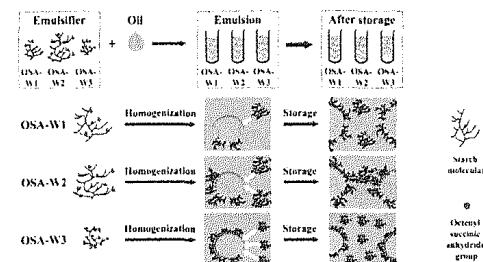
^cSchool of Electrical and Information Engineering, Chamber of Mines Building, University of the Witwatersrand, 1 Jan Smuts Avenue, Braamfontein, Johannesburg, 2050, South Africa



Emulsifying stability properties of octenyl succinic anhydride (OSA) modified waxy starches with different molecular structures

Shaojie Zhao, Guifang Tian, Chengying Zhao, Chang Lu, Yuming Bao, Xingxun Liu, Jinkai Zheng

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

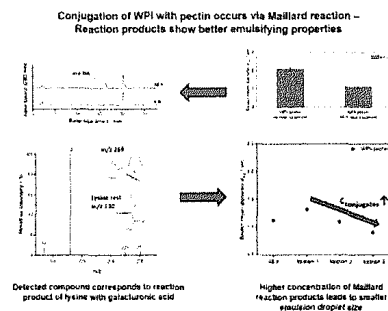


Why protein-pectin conjugates: Linking the improved emulsifying properties to molecular and physico-chemical characteristics

D. Wefers^a, B. Bindereif^{a,b}, H.P. Karbstein^b, U.S. van der Schaaf^b

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Cold gelation of curcumin loaded whey protein aggregates mixed with k-carrageenan: Impact of gel microstructure on the gastrointestinal fate of curcumin

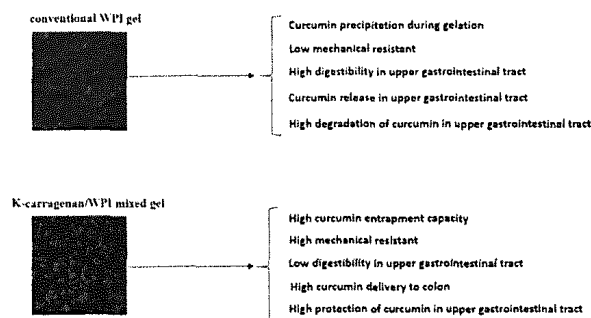
Farhad Alavi^a, Zahra Emam-Djomeh^{a,b,d}, Mohammad Saeid Yarmand^a, Maryam Salami^a, Shima Momen^a, Ali Akbar Moosavi-Movahedi^{c,d}

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^bTransfer Phenomena Laboratory (TPL), Controlled Release Center, Department of Food Science, Technology and Engineering Faculty of Agricultural Engineering and Technology, University of Tehran, Karaj Campus, Karaj, Iran

^cInstitute of Biochemistry and Biophysics, University of Tehran, Tehran, Iran

^dCenter of Excellence in Biothermodynamics, University of Tehran, Tehran, Iran

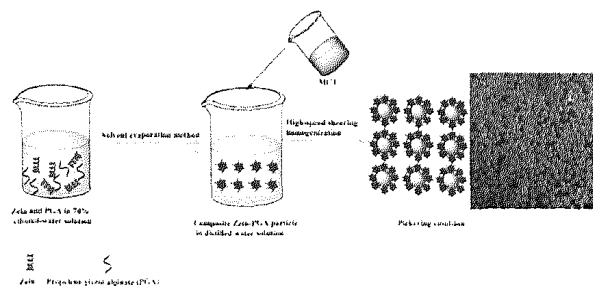


Composite zein - propylene glycol alginate particles prepared using solvent evaporation: Characterization and application as Pickering emulsion stabilizers

Lei Dai^a, Xinyu Zhan^a, Yang Wei^a, Cuixia Sun^a, Like Mao^a, David Julian McClements^b, Yanxiang Gao^a

^aBeijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Laboratory for Food Quality and Safety, Beijing Key Laboratory of Functional Food from Plant Resources, College of Food Science & Nutritional Engineering, China Agricultural University, Beijing, 100083, PR China

^bDepartment of Food Science, University of Massachusetts Amherst, Amherst, MA, 01003, USA



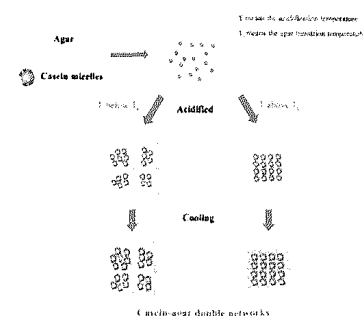
Formation and structural properties of acid-induced casein-agar double networks: Role of gelation sequence

Jian Sun^{a,b}, Fazheng Ren^a, Yuanyuan Chang^b, Pengjie Wang^c, Yuan Li^c, Hao Zhang^a, Jie Luo^a

^aBeijing Advanced Innovation Center for Food Nutrition and Human Health, College of Food Science and Nutritional Engineering, China Agricultural University, Beijing, 100083, China

^bMengniu Hi-tech Dairy (Beijing) Co., LTD, Beijing, 101107, China

^cKey Laboratory of Functional Dairy, Co-constructed By Ministry of Education and Beijing Government, China Agricultural University, Beijing, 100083, China

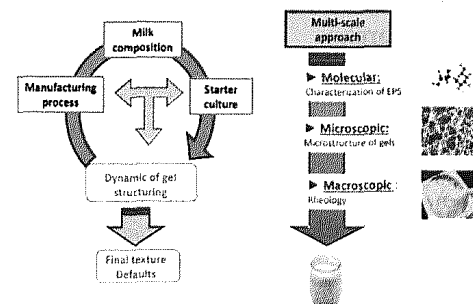


A multi-scale approach to identify the role of heat treatment, milk protein composition and starter culture on the gel formation and the texture defects of acid milk gel

An Thi-Binh Nguyen^a, Michaël Nigen^a, Luciana Jimenez^b, Hassina Ait-Abderahim^b, Charles Cunault^a, Sylvie Marchesseau^a, Laetitia Picart-Palmade^a

^aIATE, Université de Montpellier, CIRAD, INRA, Montpellier SupAgro, Montpellier, France

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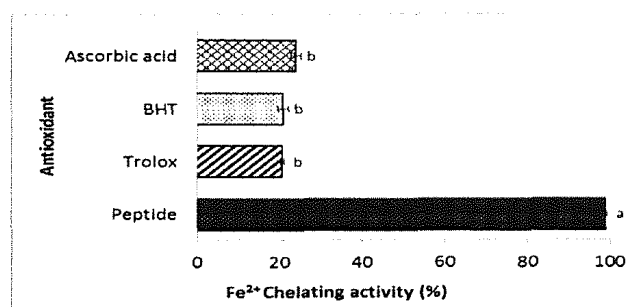


Purification and characterization of antioxidative peptides derived from chicken skin gelatin hydrolysate

Norizah Mhd Sarbon^{a,b}, Farah Badii^a, Nazlin K. Howell^a

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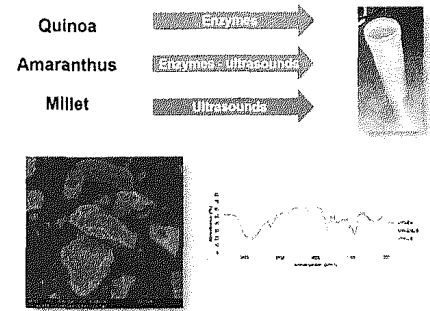


Physicochemical properties of dietary fibers extracted from gluten-free sources: quinoa (*Chenopodium quinoa*), amaranth (*Amaranthus caudatus*) and millet (*Panicum miliaceum*)

Marcin Andrzej Kurek^a, Sabina Karp^a, Jarosław Wyrwisz^a, Yuge Niu^b

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^bInstitute of Food and Nutraceutical Science, School of Agriculture and Biology, Shanghai Jiao Tong University, China

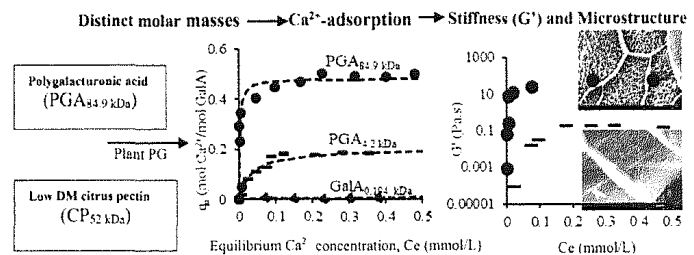


Molar mass influence on pectin-Ca²⁺ adsorption capacity, interaction energy and associated functionality: Gel microstructure and stiffness

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Surface structural features control in vitro digestion kinetics of bean starches

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