

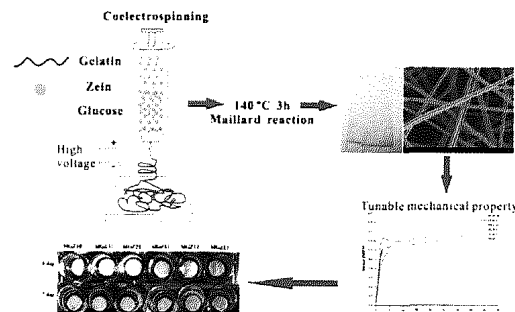
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Lingli Deng, Yang Li, Fengqin Feng, Hui Zhang

National Engineering Laboratory of Intelligent Food Technology and Equipment, Key Laboratory for Agro-Products Postharvest Handling of Ministry of Agriculture, Key Laboratory for Agro-Products Nutritional Evaluation of Ministry of Agriculture, Zhejiang Key Laboratory for Agro-Food Processing, Fuli Institute of Food Science, College of Biosystems Engineering and Food Science, Zhejiang University, Hangzhou, 310058, China

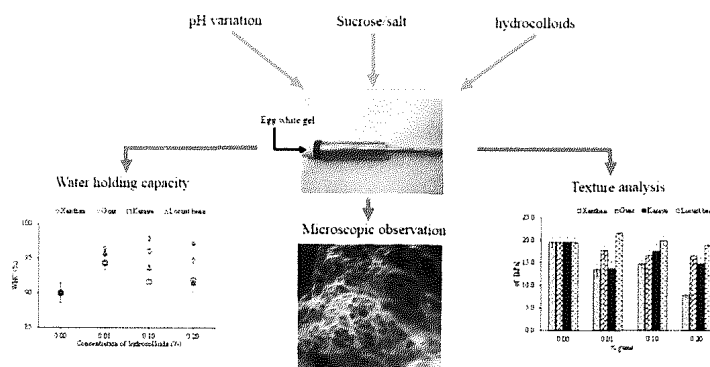


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Maissa Khemakhem^{a,b}, Hamadi Attia^c, Mohamed Ali Ayadi^c

^aEcole Supérieure des Industries Alimentaires de Tunis, 58, Avenue Alain Savary, 1003, Tunisia
^bLaboratoire de Chimie Organique Structurale: Synthèse et Etude Physicochimique, Faculté des Sciences de Tunis, Campus Universitaire 2092 - El Manar, Tunisia
^cFood Analysis Laboratory, National Engineering School of Sfax (ENIS), BP 3038, Sfax, Tunisia

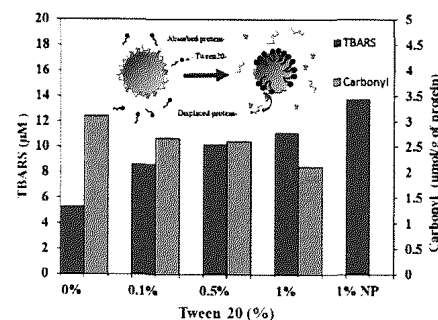


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Impact of interfacial composition on co-oxidation of lipids and proteins in oil-in-water emulsions: Competitive displacement of casein by surfactants

Jianhua Yi^a, Jianqin Ning^a, Zhenbao Zhu^a, Leqi Cui^b, Eric A. Decker^c, David Julian McClements^c

^aSchool of Food and Biological Engineering, Shaanxi University of Science and Technology, Xuefu Road, Xi'an Shaanxi, 710021, China
^bSchool of Food Equipment and Engineering Science, Xi'an Jiaotong University, Xi'an Shaanxi, 710049, China
^cDepartment of Food Science, University of Massachusetts, Amherst, MA 01003, United States

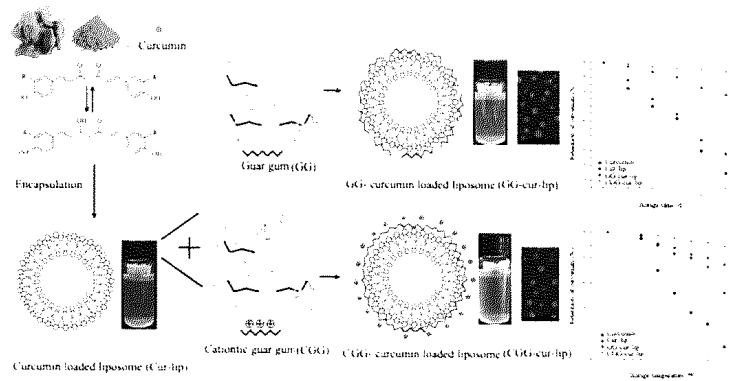


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Chuanfen Pu, Wenting Tang, Xiaodan Li, Man Li, Qingjie Sun
School of Food Science and Engineering, Qingdao Agricultural University, Qingdao, 266109, China

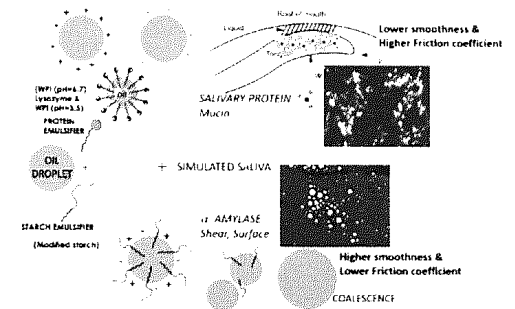


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Rituja Upadhyay, Jianshe Chen

Food Oral Processing Laboratory, School of Food Science and Biotechnology, Zhejiang Gongshang University, Hangzhou 310018, China



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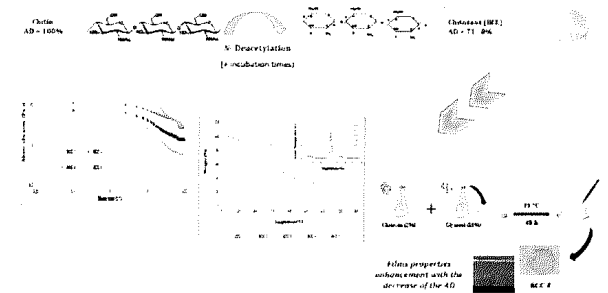
Acetylation degree, a key parameter modulating chitosan rheological, thermal and film-forming properties

Marwa Hamdi^a, Rim Nasri^a, Sawssen Hajji^a, Michaël Nigen^c, Suming Li^b, Moncef Nasri^a

^aLaboratory of Enzyme Engineering and Microbiology, University of Sfax, National Engineering School of Sfax, B.P. 1173, 3038, Sfax, Tunisia

^bEuropean Institute of Membranes, UMR CNRS 5635, University of Montpellier, Place Eugene Bataillon, 34095 Montpellier Cedex 5, France

^cUMR IATE, University of Montpellier, Place Pierre Viala, 34060 Montpellier Cedex 02, France



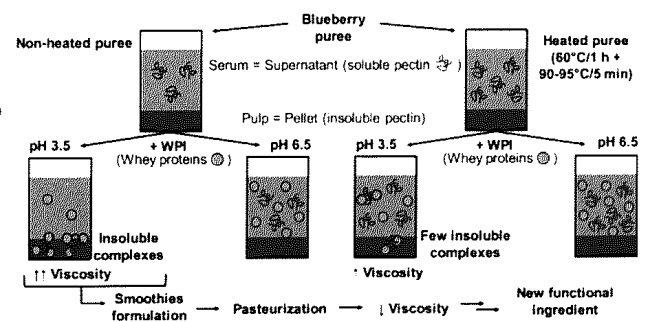
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Laura M. Chevalier^a, Laurie-Eve Rioux^{a,b}, Paul Angers^a, Sylvie L. Turgeon^{a,b}

^aInstitute of Nutrition and Functional Foods, Department of Food Science, Université Laval, Québec, QC, G1V 0A6, Canada

^bGastronomiQc Lab Joint Research Unit, Canada



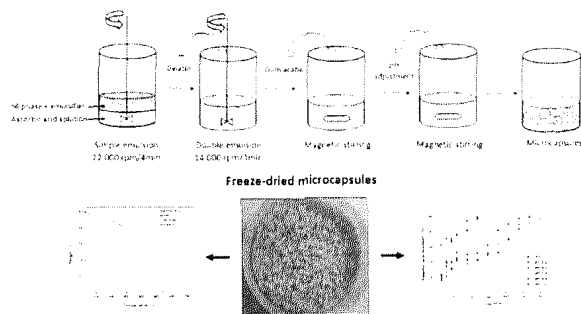
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Michele Cristina Rodrigues da Cruz^a, João Luiz Andreotti Dagostin^a, Camila Augusto Perussello^b, Maria Lúcia Masson^a

^aDepartment of Chemical Engineering, Graduate Program in Food Engineering, Federal University of Paraná, Av. Francisco Hoffmann dos Santos s.n., CEP 81530-900, Curitiba, PR, Brazil

^bDublin Institute of Technology, Environmental Sustainability and Health Institute, Grangegorman, D07 H6K8, Dublin, Ireland

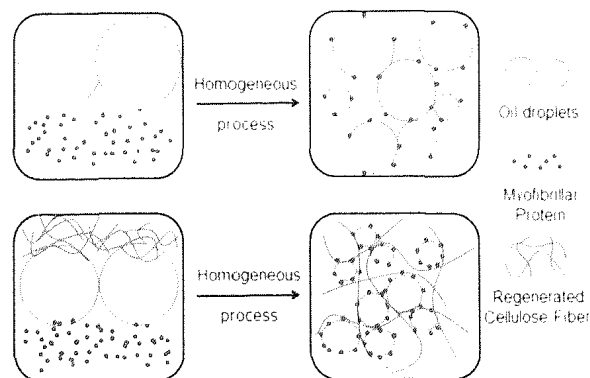


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Yinyu Zhao, Qin Hou, Songmin Cao, Yan Wang, Guanghong Zhou, Wangang Zhang

Key Lab of Meat Processing and Quality Control, MOE, Key Laboratory of Meat Products Processing, MOA, Jiangsu Collaborative Innovation Center of Meat Production and Processing, Quality and Safety Control, MOE Joint International Research Laboratory of Animal Health and Food Safety, Nanjing Agricultural University, Nanjing, 210095, PR China



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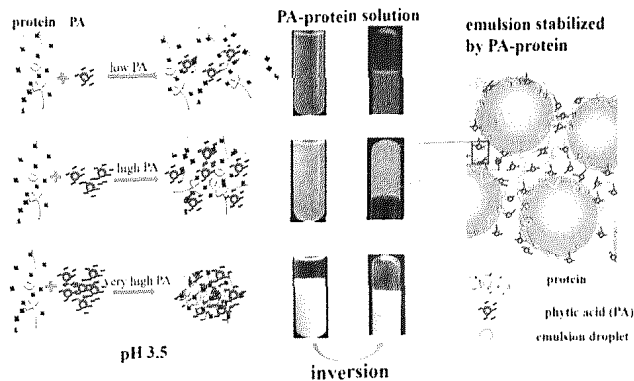
Impact of whey protein complexation with phytic acid on its emulsification and stabilization properties

Yaqiong Pei^{a,b}, Jiawei Wan^{a,b}, Meng You^a, David Julian McClements^c, Yan Li^{a,b}, Bin Li^{a,b}

^aCollege of Food Science and Technology, Huazhong Agricultural University, Wuhan, 430070, China

^bKey Laboratory of Environment Correlative Dietology (Huazhong Agricultural University), Ministry of Education, 430070, China

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

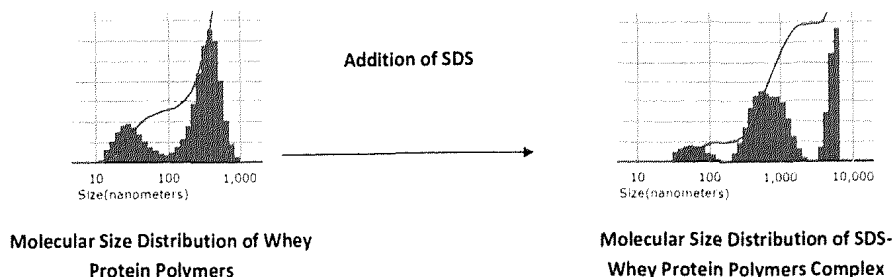


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Ahmed S. Eissa

Department of Chemical Engineering, Faculty of Engineering, wCairo University, Cairo, 12613, Egypt



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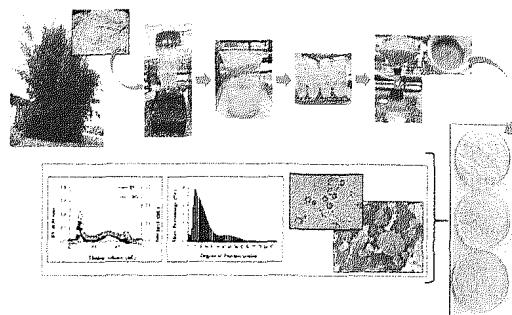
Mária Herminia Ferrari Felisberto^a, Antonio Ludovico Beraldo^b, Mariana Souza Costa^c, Flávia Villas Boas^c, Célia Maria Landi Franco^c, Maria Teresa Pedrosa Silva Clerici^a

^aDepartment of Food Technology, School of Food Engineering, University of Campinas (UNICAMP) – Cidade

Universitária Zeferino Vaz, Monteiro Lobato, 80, Campinas, São Paulo, Brazil

^bTechnology College, State University of Campinas (UNICAMP), Limeira, São Paulo, Brazil

^cDepartment of Food Engineering and Technology, UNESP – São Paulo State University, São José do Rio Preto, São Paulo, Brazil



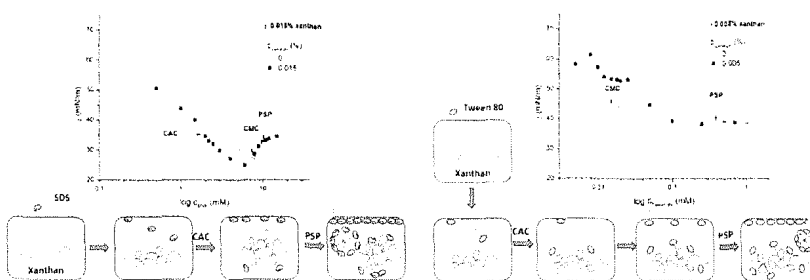
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Application of different techniques in the determination of xanthan gum-SDS and xanthan gum-Tween 80 interaction

Veljko Krstonošić^a, Maja Milanović^a, Ljubica Dokić^b

^aUniversity of Novi Sad, Faculty of Medicine, Hajduk Veljkova 3, Novi Sad, Serbia

^bUniversity of Novi Sad, Faculty of Technology Novi Sad, Bulevar Cara Lazara 1, Novi Sad, Serbia

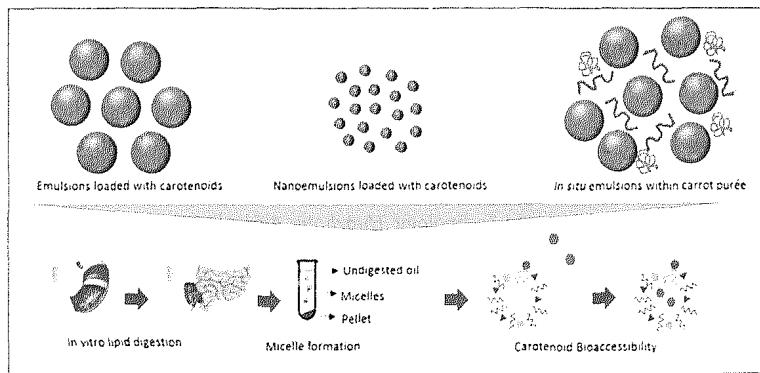


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L. Salvia-Trujillo, S.H.E. Verkempinck, X. Zhang, A.M. Van Loey, T. Grauwet, M.E. Hendrickx

Laboratory of Food Technology, 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



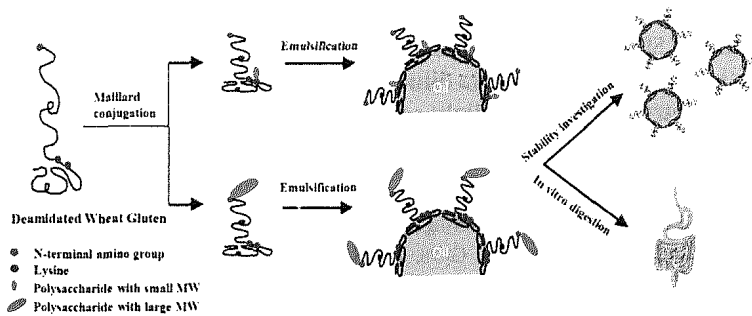
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Yongquan Wang^a, Jing Gan^a, Yang Li^a, Satoru Nirasawa^b, Yongqiang Cheng^a

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

^bJapan International Research Center for Agricultural Sciences, Tsukuba 305-8686, Japan

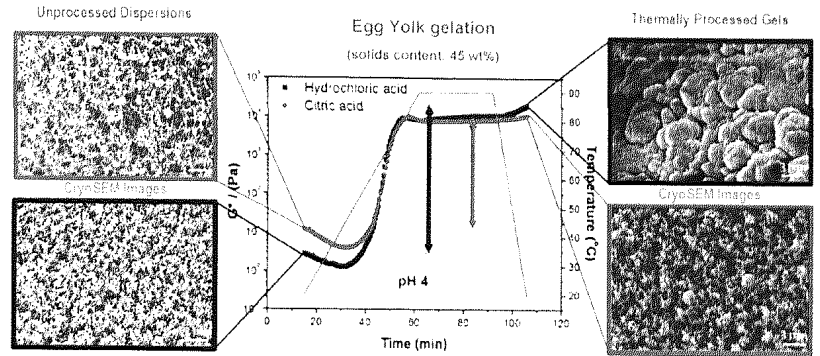


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Heat-induced gelation of egg yolk as a function of pH. Does the type of acid make any difference?

J.M. Aguilar, F. Cordobés, C. Bengoechea, A. Guerrero

Department of Chemical Engineering, Escuela Politécnica Superior, Universidad de Sevilla, Sevilla, Spain



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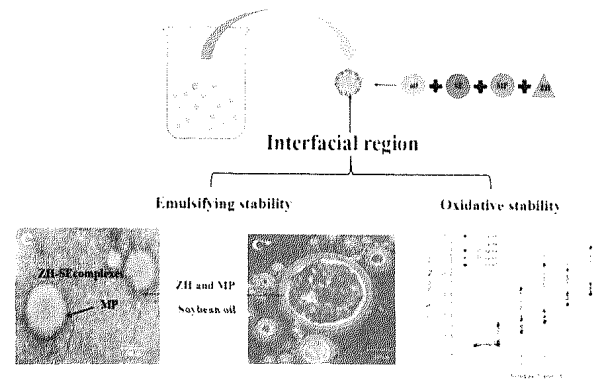
Effects of zein hydrolysates coupled with sage (*salvia officinalis*) extract on the emulsifying and oxidative stability of myofibrillar protein prepared oil-in-water emulsions

Yuanyuan Li^{a,b}, Haotian Liu^a, Qian Liu^a, Baohua Kong^a, Xinping Diao^c

^aCollege of Food Science, Northeast Agricultural University, Harbin, Heilongjiang, 150030, China

^bCollege of Food Science and Nutrition Engineering, China Agricultural University, Beijing, 100083, China

^cCollege of Animal Science, Northeast Agricultural University, Harbin, Heilongjiang, 150030, China



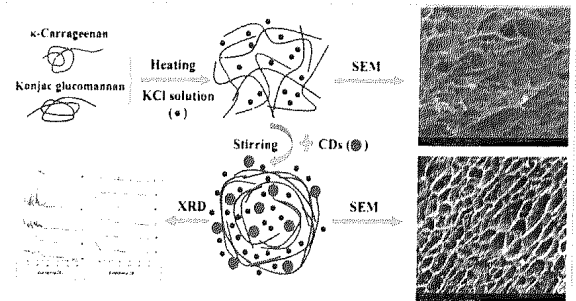
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Chao Yuan^{a,b}, Dongyan Xu^{a,b}, Bo Cui^{a,b}, Yanli Wang^{a,b}

^aState Key Laboratory of Biobased Material and Green Papermaking, Qilu University of Technology, Shandong Academy of Sciences, Jinan, 250353, China

^bSchool of Food Science and Engineering, Qilu University of Technology, Shandong Academy of Sciences, Jinan 250353, China



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Oregano essential oil loaded soybean polysaccharide films: Effect of Pickering type immobilization on physical and antimicrobial properties

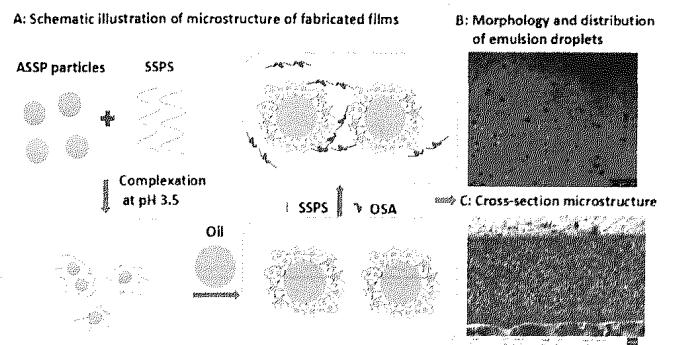
Qian-Ru Liu^{a,b}, Wenbo Wang^c, Junru Qi^d, Qingrong Huang^b, Jie Xiao^a

^aCollege of Food Science, South China Agricultural University, Guangzhou, 510640, China

^bDepartment of Food Science, Rutgers University, 65 Dudley Road, New Brunswick, NJ, 08901, United States

^cCollege of Electronic Engineering, South China Agricultural University, Guangzhou, 510642, China

^dSchool of Food Science and Engineering, South China University of Technology, Guangzhou, 510642, China



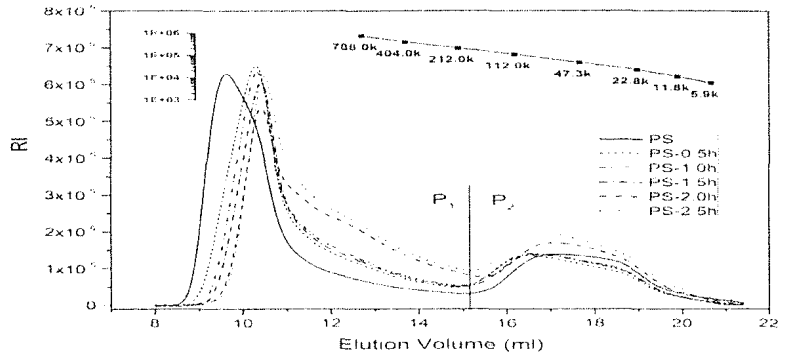
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Effects of acid hydrolysis on the physicochemical properties of pea starch and its film forming capacity

Hui Zhang^a, Hanxue Hou^a, Pengfei Liu^b, Wentao Wang^a, Haizhou Dong^a

^aDepartment of Food Science and Engineering, Shandong Agricultural University, Engineering and Technology Center for Grain Processing of Shandong Province, Tai'an, PR China

^bState Key Laboratory of Biobased Material and Green Papermaking, School of Food Science and Engineering, Qilu University of Technology, Shandong Academy of Sciences, Ji'nan, PR China

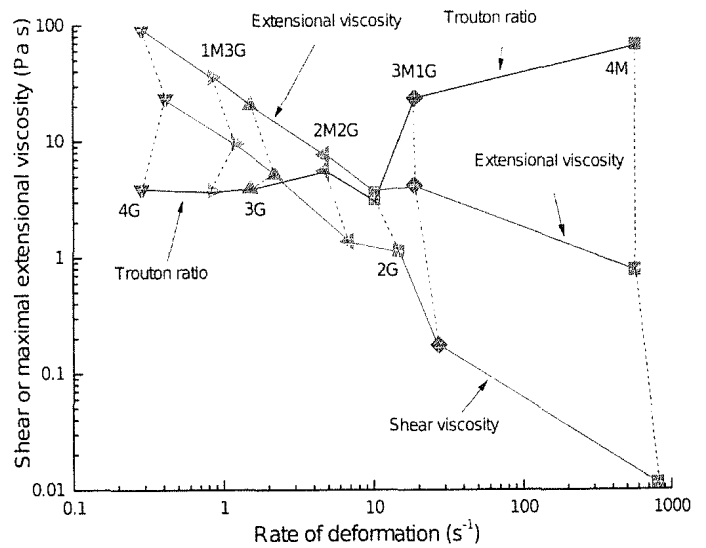


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Bo Yuan, Christos Ritzoulis, Jianshe Chen

School of Food Science and Biotechnology, Zhejiang Gongshang University, Xiasha, Hangzhou, Zhejiang, 310018, China



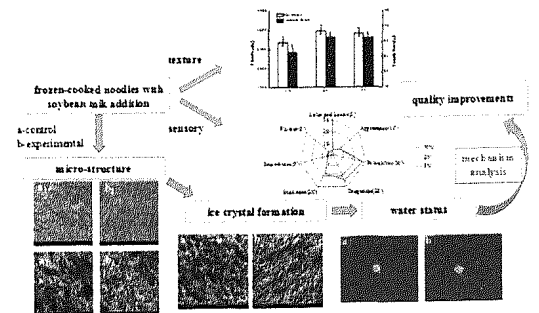
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Effect of soybean milk addition on the quality of frozen-cooked noodles

Lu-Dan He^{a,b}, Xiao-Na Guo^{a,b}, Ke-Xue Zhu^{a,b}

^aState Key Laboratory of Food Science and Technology, Jiangnan University, 1800 Lihu Avenue, Wuxi, 214122, Jiangsu Province, People's Republic of China

^bSchool of Food Science and Technology, Jiangnan University, 1800 Lihu Avenue, Wuxi, 214122, Jiangsu Province, People's Republic of China



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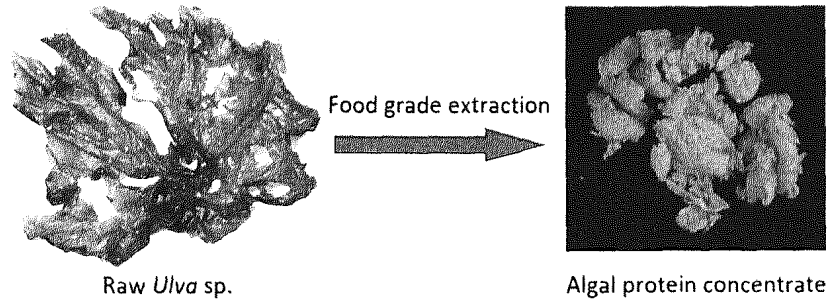
Extraction of proteins from two marine macroalgae, *Ulva* sp. and *Gracilaria* sp., for food application, and evaluating digestibility, amino acid composition and antioxidant properties of the protein concentrates

Meital Kazir^a, Yarden Abuhassira^a, Arthur Robin^b, Omri Nahor^{b,c}, Jincheng Luo^b, Alvaro Israel^c, Alexander Golberg^b, Yoav D. Livney^a

^aLaboratory of Biopolymers for Food and Health, Department of Biotechnology and Food Engineering, Technion-Israel Institute of Technology, Haifa, Israel

^bPorter School of Environmental Studies, Tel Aviv University, Tel Aviv, Israel

^cIsrael Oceanographic and Limnological Research, The National Institute of Oceanography, Haifa, Israel



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Influence of cellulose nanofibrils on the structural elements of ice cream

J. Velásquez-Cock^a, A. Serpa^a, L. Vélez^a, P. Gañán^b, C. Gómez Hoyos^d, C. Castro^c, L. Duizer^e, H.D. Goff^e, R. Zuluaga^a

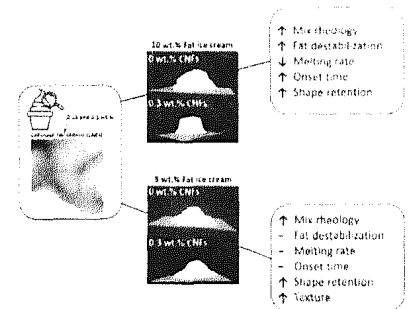
^aFacultad de Ingeniería Agroindustrial, Universidad Pontificia Bolivariana, Circular 1° N° 70-01, Medellín, Colombia

^bFacultad de Ingeniería Química, Universidad Pontificia Bolivariana, Circular 1° N° 70-01, Medellín, Colombia

^cFacultad de Ingeniería Textil, Universidad Pontificia Bolivariana, Circular 1° N° 70-01, Medellín, Colombia

^dPrograma de Ingeniería en Nanotecnología, Universidad Pontificia Bolivariana, Circular 1° N° 70-01, Medellín, Colombia

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

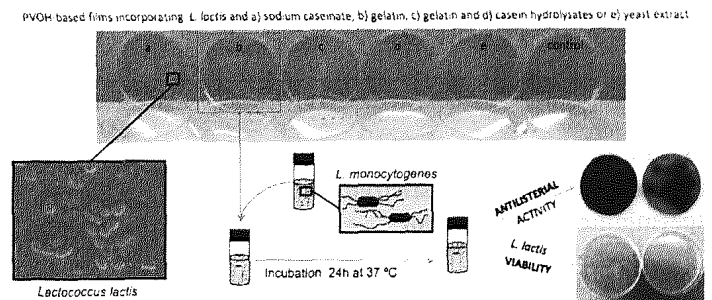


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Antilisterial properties of PVOH-based films embedded with *Lactococcus lactis* subsp. *lactis*

Laura Settler-Ramírez, Gracia López-Carballo, Rafael Gavara, Pilar Hernández-Muñoz

Packaging Lab, Instituto de Agroquímica y Tecnología de Alimentos, IATA-CSIC, Av. Agustín Escardino 7, 46980, Paterna, Spain



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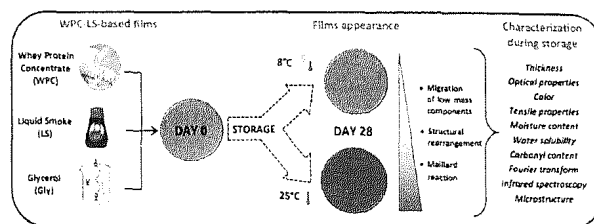
Effect of storage conditions on the physicochemical characteristics of edible films based on whey protein concentrate and liquid smoke

G.N. Piccirilli^{a,b}, M. Soazo^{a,b}, L.M. Pérez^a, N.J. Delorenzi^c, R.A. Verdini^{a,b}

^aInstituto de Química Rosario (QUIR, UNR-CONICET), Facultad de Ciencias Bioquímicas y Farmacéuticas, Universidad Nacional de Rosario, Suipacha 531, S2002LRK Rosario, Argentina

^bÁrea Bromatología y Nutrición, Departamento de Ciencias de los Alimentos y del Medio Ambiente, Facultad de Ciencias Bioquímicas y Farmacéuticas, Universidad Nacional de Rosario, Suipacha 531, S2002LRK Rosario, Argentina

^cÁrea Tecnología de los Alimentos, Departamento de Tecnología, Facultad de Ciencias Bioquímicas y Farmacéuticas, Universidad Nacional de Rosario, Suipacha 531, S2002LRK Rosario, Argentina



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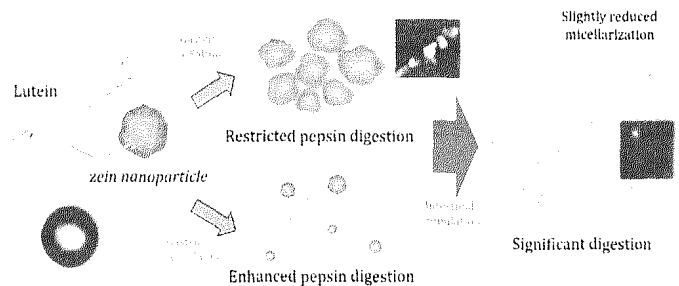
Fate of lutein-containing zein nanoparticles following simulated gastric and intestinal digestion

Christopher J. Cheng^{a,b}, Mario Ferruzzi^{b,c}, Owen G. Jones^{a,b}

^aPurdue University, Department of Food Science, West Lafayette, IN, USA

^bWhistler Center for Carbohydrate Research, West Lafayette, IN, USA

^cNorth Carolina State University, Plants for Human Health Institute, Kannapolis, NC, USA



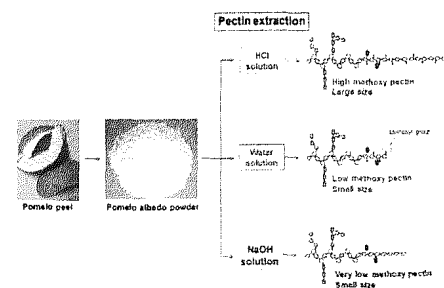
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Yield and structural composition of pomelo peel pectins extracted under acidic and alkaline conditions

Yuree Wandee^a, Dudsadee Uttapap^a, Petra Mischnick^b

^aDivision of Biochemical Technology, School of Bioresources and Technology, King Mongkut's University of Technology Thonburi, Bangkok 10150, Thailand

^bFaculty of Life Science, Institute of Food Chemistry, Technische Universität Braunschweig, Schleinitzstr. 20, D-38106, Braunschweig, Germany



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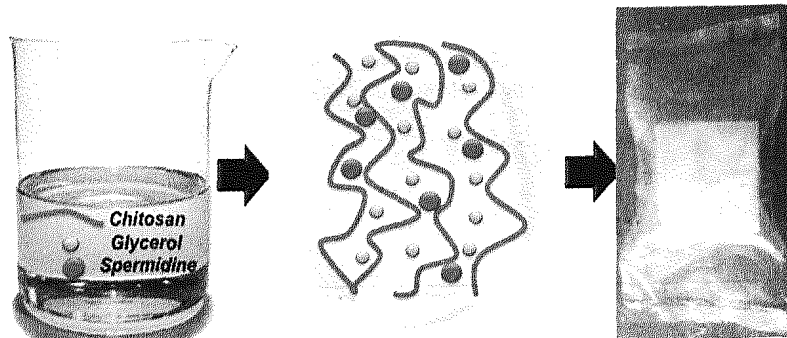
Development and properties of new chitosan-based films plasticized with spermidine and/or glycerol

Mohammed Sabbah^{a,b}, Prospero Di Pierro^a, Marcella Cammarota^c, Eliana Dell'Olmo^a, Angela Arciello^a, Raffaele Porta^a

^aDepartment of Chemical Sciences, University of Naples "Federico II", Complesso Universitario di Montesantangelo, Via Cintia 21, 80126, Naples, Italy

^bDepartment of Nutrition and Food Technology, An-Najah National University, P.O. Box: 7, Nablus, Palestine

^cDepartment of Experimental Medicine, Section of Biotechnology and Molecular Biology, University of Campania "Luigi Vanvitelli", Via De Crecchio 7, 80138, Naples, Italy

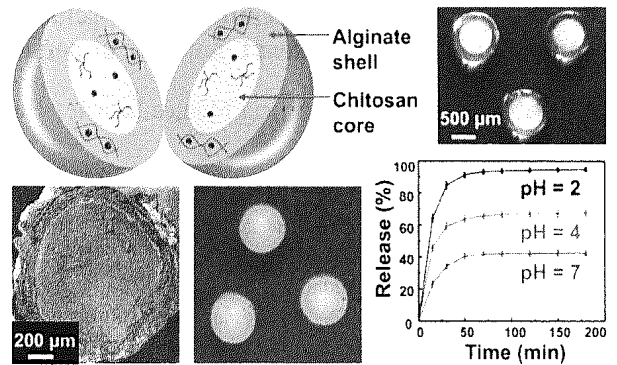


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Convenient one-step approach based on stimuli-responsive sol-gel transition properties to directly build chitosan-alginate core-shell beads

Chaoran Qin, Jing Zhou, Zheng Zhang, Wei Chen, Qian Hu, Yifeng Wang

School of Materials Science and Engineering, Wuhan University of Technology, 122 Luoshi Road, Wuhan, 430070, China

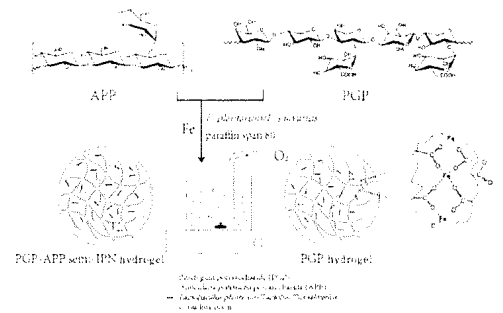


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Preparation, characterization and controlled-release property of Fe³⁺ cross-linked hydrogels based on peach gum polysaccharide

Kai Zhu, Da Yu, Xiaoyuan Chen, Guanglei Song

School of Food Science and Biotechnology, Zhejiang Gongshang University, 18 Xuezheng Str., Hangzhou, Zhejiang, 310018, China



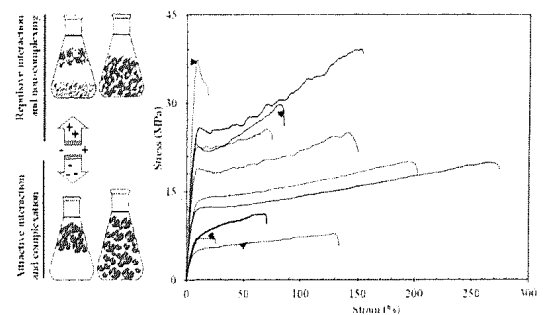
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Solvent strength and biopolymer blending effects on physicochemical properties of zein-chitosan-polyvinyl alcohol composite films

Stephen Gitonga^a, Giteru^{a,b}, M. Azam Ali^a, Indrawati Oey^{a,b}

^aDepartment of Food Science, University of Otago, PO Box 56, Dunedin, 9054, New Zealand

^bRiddet Institute, Palmerston North, New Zealand



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Effect of egg white solids on the rheological properties and bread making performance of gluten-free batter

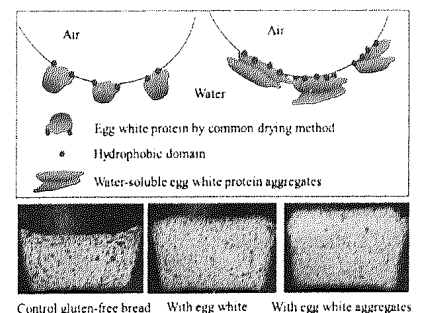
Aiyun Han^{a,d}, Hollman Motta Romero^a, Noriaki Nishijima^{b,c}, Tsukasa Ichimura^b, Akihiro Handa^b, Changmou Xu^a, Yue Zhang^a

^aDepartment of Food Science and Technology, University of Nebraska-Lincoln, Lincoln, NE, 68588, United States

^bInstitute of Technology Solution, R&D Division, Kewpie Corporation, 2-5-7 Sengawa, Chofu, Tokyo, 1820002 Japan

^cHenningsen Foods, Inc., Omaha, NE, 68144, United States

^dDepartment of Food Science and Engineering, Shijiazhuang University, Shijiazhuang, Hebei, 050035, PR China



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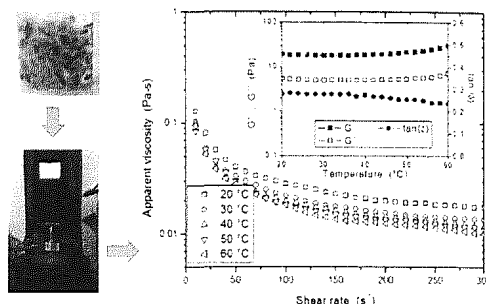
Effect of concentration, temperature, pH, co-solutes on the rheological properties of *Hyptis suaveolens* L. mucilage dispersions

Juan Pablo Pérez-Orozco^a, Leticia Mónica Sánchez-Herrera^b,
Rosa Isela Ortiz-Basurto^c

^aDepartamento de Ingeniería Química y Bioquímica, Instituto Tecnológico de Zacatepec, Tecnológico Nacional de México, Calzada Tecnológico # 27, Col. Centro, Zacatepec, Morelos, C.P. 62780, Mexico

^bUnidad de Tecnología de Alimentos, Universidad Autónoma de Nayarit, Ciudad de la Cultura Amado Nervo S/N, Col. Los Fresnos, Tepic, Nayarit, C.P. 63155, Mexico

^cLaboratorio Integral de Investigación en Alimentos, Instituto Tecnológico de Tepic, Tecnológico Nacional de México, Av. Tecnológico # 2595, Col. Lagos del Country, Tepic, Nayarit, C.P. 63175, Mexico



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High pressure processing of food-grade emulsion systems: Antimicrobial activity, and effect on the physicochemical properties

Seyed Mohammad Taghi Gharibzahedi^a, César Hernández-Ortega^b,
Jorge Welte-Chanes^b, Predrag Putnik^c, Francisco J. Barba^d,
Kumar Mallikarjunan^e, Zamantha Escobedo-Avellaneda^b,
Shahin Roohinejad^{e,f}

^aYoung Researchers and Elites Club, Lahijan Branch, Islamic Azad University, Lahijan, Iran

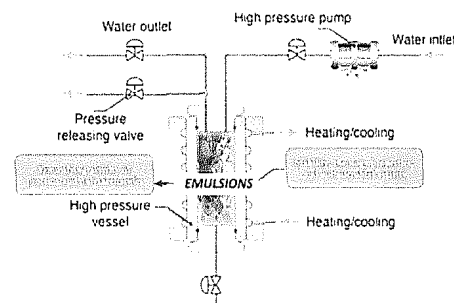
^bEscuela de Ingeniería y Ciencias, Tecnológico de Monterrey, Av. Eugenio Garza Sada 2501 Sur, Col. Tecnológico, 64849, Monterrey, NL, Mexico

^cFaculty of Food Technology and Biotechnology, University of Zagreb, Pierottijeva 6, 10000, Zagreb, Croatia

^dNutrition and Food Science Area, Preventive Medicine and Public Health, Food Science, Toxicology and Forensic Medicine Department, Faculty of Pharmacy, Universitat de Valencia, Avda. Vicent Andres Estelles, s/n, 46100, Burjassot, Valencia, Spain

^eDepartment of Food Science and Nutrition, University of Minnesota, St. Paul, MN, 55108, USA

^fBurn and Wound Healing Research Center, Division of Food and Nutrition, Shiraz University of Medical Sciences, Shiraz, Iran



321–330

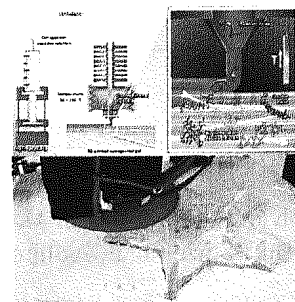
3D printing in situ gelification of κ -carrageenan solutions: Effect of printing variables on the rheological response

I. Díazñez^a, C. Gallegos^b, E. Brito-de la Fuente^b, I. Martínez^{a,c}, C. Valencia^{a,c},
M.C. Sánchez^{a,c}, M.J. Díaz^{a,c}, J.M. Franco^{a,c}

^aDept. Ingeniería Química, Universidad de Huelva, Campus de El Carmen, 21071 Huelva, Spain

^bProduct & Process Engineering Centre, Fresenius Kabi Deutschland GmbH, 61352 Bad Homburg, Germany

^cChemical Process and Product Technology Research Centre (Pro2TecS), 21071 Huelva, Spain



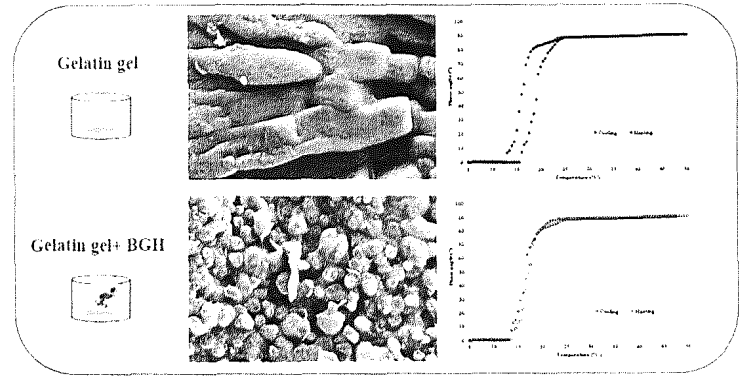
331–341

Rheological and structural properties of *Hemiramphus* far skin gelatin: Potential use as an active fish coating agent

Ola Abdelhedi^a, Mourad Jridi^a, Rim Nasri^a, Leticia Mora^b, Fidel Toldrà^b, Moncef Nasri^a

^aLaboratoire de Génie Enzymatique et de Microbiologie, Université de Sfax, Ecole Nationale d'Ingénieurs de Sfax, B.P. 1173-3038, Sfax, Tunisia

^bInstituto de Agroquímica y Tecnología de Alimentos (CSIC), Avenue Agustín Escardino 7, 46980, Paterna (Valencia), Spain



342–351

Fabrication of stable zein nanoparticles coated with soluble soybean polysaccharide for encapsulation of quercetin

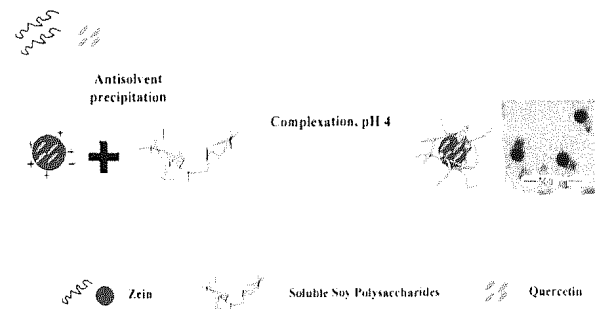
Hao Li^a, Dongfeng Wang^a, Chengzhen Liu^a, Junxiang Zhu^{b,c}, Minghao Fan^a, Xun Sun^a, Teng Wang^a, Ying Xu^a, Yanping Cao^d

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

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

^cMarine and Fisheries Research Institute, Zhejiang Ocean University, Zhoushan, 316021, China

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



352–359

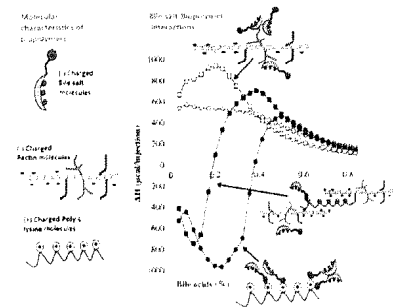
Interaction of a bile salt (sodium taurocholate) with cationic (ϵ -polylysine) and anionic (pectin) biopolymers under simulated gastrointestinal conditions

Cynthia Lopez-Pena^a, Izlia J. Arroyo-Maya^b, David Julian McClements^c

^aScience and Technology, Nestlé Nutrition, NDC Fremont, Mi, 49413, USA

^bDepartamento de Procesos y Tecnología, Universidad Autónoma Metropolitana-Cuajimalpa, Cuajimalpa, D.F. 05300, Mexico

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



360–370

Phase separation, antiplasticization and moisture sorption in ternary systems containing polysaccharides and polyols

R.G.M. van der Sman^{a,b}

^aWageningen-Food Biobased Research, Wageningen University & Research, the Netherlands

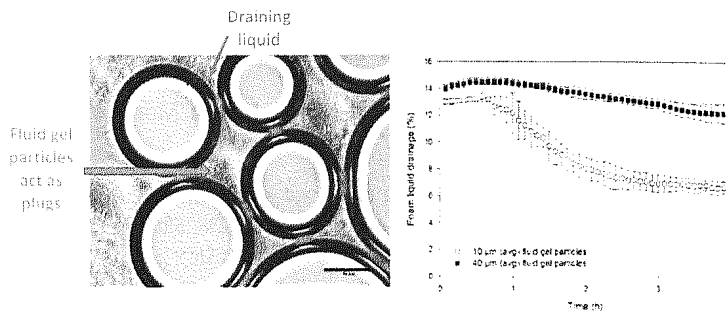
^bFood Process Engineering, Wageningen University & Research, the Netherlands

371–381

The effect of sugars on agar fluid gels and the stabilisation of their foams

A.L. Ellis, T.B. Mills, I.T. Norton, A.B. Norton-Welch

School of Chemical Engineering, University of Birmingham, Edgbaston, B15 2TT, UK

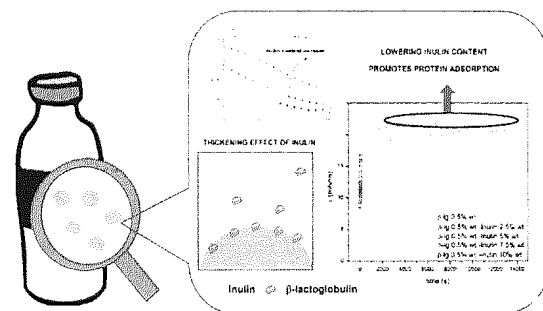


382–393

Characterization of prebiotic emulsions stabilized by inulin and β-lactoglobulin

María Luisa López-Castejón, Carlos Bengoechea, Sixto Espinosa, Cecilio Carrera

Departamento de Ingeniería Química, Universidad de Sevilla, Escuela Politécnica Superior, Calle Virgen de África 7, 41011 Sevilla Spain



394–403

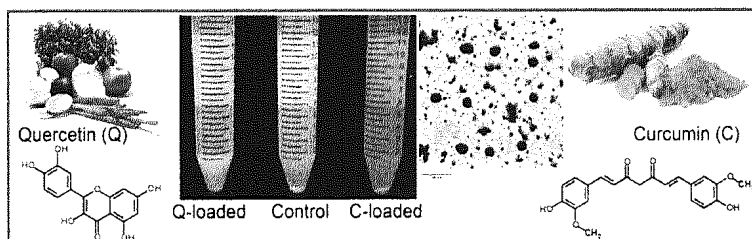
Nanoencapsulation of quercetin and curcumin in casein-based delivery systems

Nazanin Ghayour^a, Seyed Mohammad Hashem Hosseini^a, Mohammad Hadi Eskandari^a, Sara Esteghlal^a, Abdo-Reza Nekoei^b, Hadi Hashemi Gahruie^a, Mohsen Tatar^c, Fakhraddin Naghibalhossaini^c

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

^bDepartment of Chemistry, Shiraz University of Technology, Shiraz, Iran

^cDepartment of Biochemistry, School of Medicine, Shiraz University of Medical Sciences, Shiraz, Iran



404–412

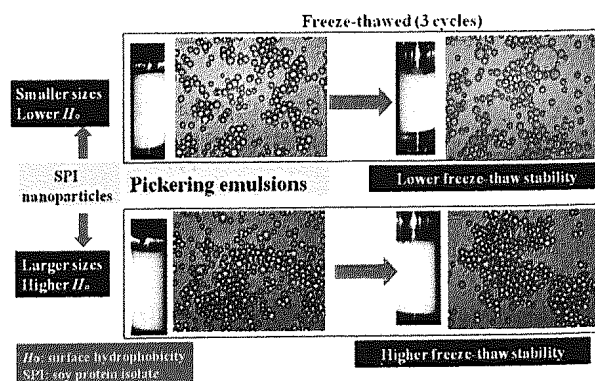
Improving freeze-thaw stability of soy nanoparticle-stabilized emulsions through increasing particle size and surface hydrophobicity

Ye-Bao Chen^a, Xue-Feng Zhu^a, Tong-Xun Liu^a, Wei-Feng Lin^a, Chuan-He Tang^{a,b}, Ruihai Liu^c

^aDepartment of Food Science and Technology, South China University of Technology, Guangzhou 510640, PR China

^bOverseas Expertise Introduction Center for Discipline Innovation of Food Nutrition and Human Health (111 Center), Guangzhou, PR China

^cDepartment of Food Science, Cornell University, New York, USA



413–424

Linking rheology and printability of a multicomponent gel system of carrageenan-xanthan-starch in extrusion based additive manufacturing

Zhenbin Liu^a, Bhesh Bhandari^b, Sangeeta Prakash^b, Sylvester Mantihal^b, Min Zhang^{a,c}

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

^bSchool of Agriculture and Food Sciences, The University of Queensland, Brisbane, QLD, 4072, Australia

^cInternational Joint Laboratory on Food Safety, Jiangnan University, 214122, Wuxi, Jiangsu, China

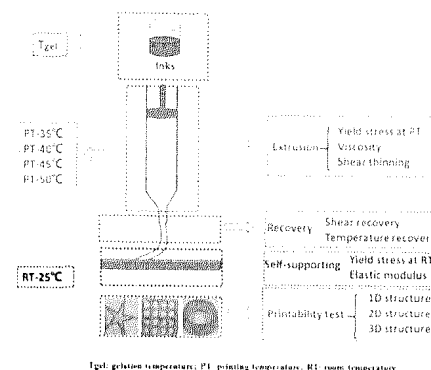


Fig1: gelation temperature; PT: printing temperature; RT: room temperature

425–435

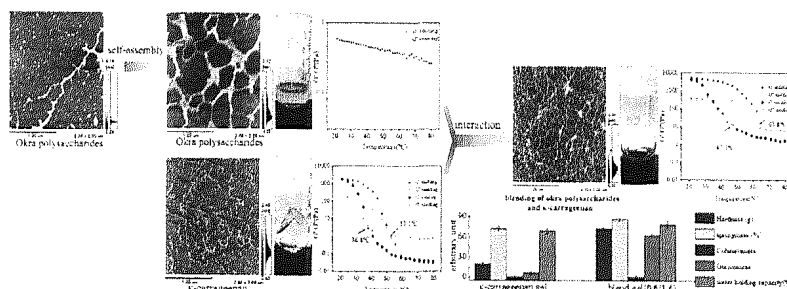
The synergistic gelation of okra polysaccharides with kappa-carrageenan and its influence on gel rheology, texture behaviour and microstructures

Jie Chen^a, Wantong Chen^a, Feixia Duan^a, Qixian Tang^a, Xiao Li^a, Li Zeng^a, Jiaqi Zhang^{a,b}, Zhihua Xing^c, Yi Dong^a, Lirong Jia^a, Hong Gao^a

^aCollege of Light Industry, Textile and Food Engineering & Healthy Food Evaluation Research Center, Sichuan University, Chengdu 610065, PR China

^bThe Key Laboratory of Food Science and Technology of Ministry of Education of Sichuan Province, Sichuan University, Chengdu 610065, PR China

^cLaboratory of Ethnopharmacology, West China Hospital, West China Medical School, Sichuan University, Chengdu 610041, PR China



436–447

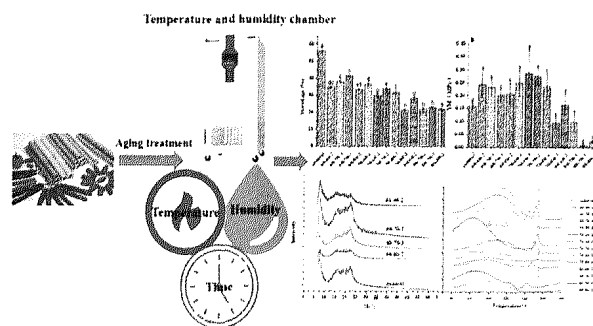
Effect of aging treatment on the physicochemical properties of collagen films

Donghui Shi^{a,b}, Fei Liu^{a,b}, Zhe Yu^{a,b}, Bingyu Chang^{a,b}, H. Douglas Goff^c, 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, ON, N1G 2W1, Canada

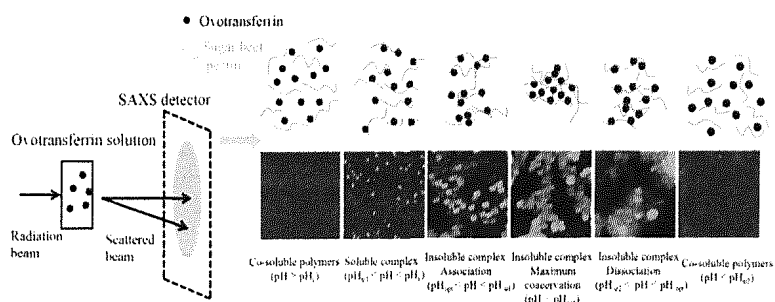


448–458

Investigation of ovotransferrin conformation and its complexation with sugar beet pectin

Zihao Wei, Pei Zhu, Qingrong Huang

Department of Food Science, Rutgers University, 65 Dudley Road, New Brunswick, NJ 08901, United States



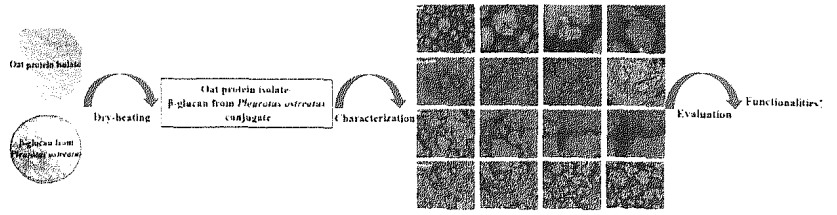
459–469

Characterization and functional evaluation of oat protein isolate-*Pleurotus ostreatus* β -glucan conjugates formed via Maillard reaction

Lei Zhong^a, Ning Ma^b, Yiliang Wu^b, Liyan Zhao^a, Gaoxing Ma^a, Fei Pei^b, Qihui Hu^a

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

^bCollege of Food Science and Engineering, Nanjing University of Finance and Economics, Nanjing, 210023, China



470–476

Optimization of in vitro carbohydrate digestion by mammalian mucosal α -glucosidases and its applications to hydrolyze the various sources of starches

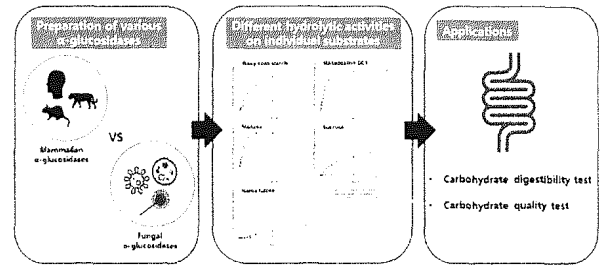
Hansol Shin^a, Dong-Ho Seo^b, Jungmin Seo^a, Lisa M. Lamothe^c, Sang-Ho Yoo^d, Byung-Hoo Lee^a

^aDepartment of Food Science and Biotechnology, College of BioNano Technology, Gachon University, Seongnam, 13120, Republic of Korea

^bResearch Group of Healthcare, Korea Food Research Institute, Wanju, 55365, Republic of Korea

^cNestle Research Center, Vers Chez Les Blanc, CP44, 1000, Lausanne 26, Switzerland

^dDepartment of Food Science and Biotechnology, And Carbohydrate Bioproduct Research Center, Sejong University, 209 Neungdong-ro, Gwangjin-gu, Seoul 05006, Republic of Korea



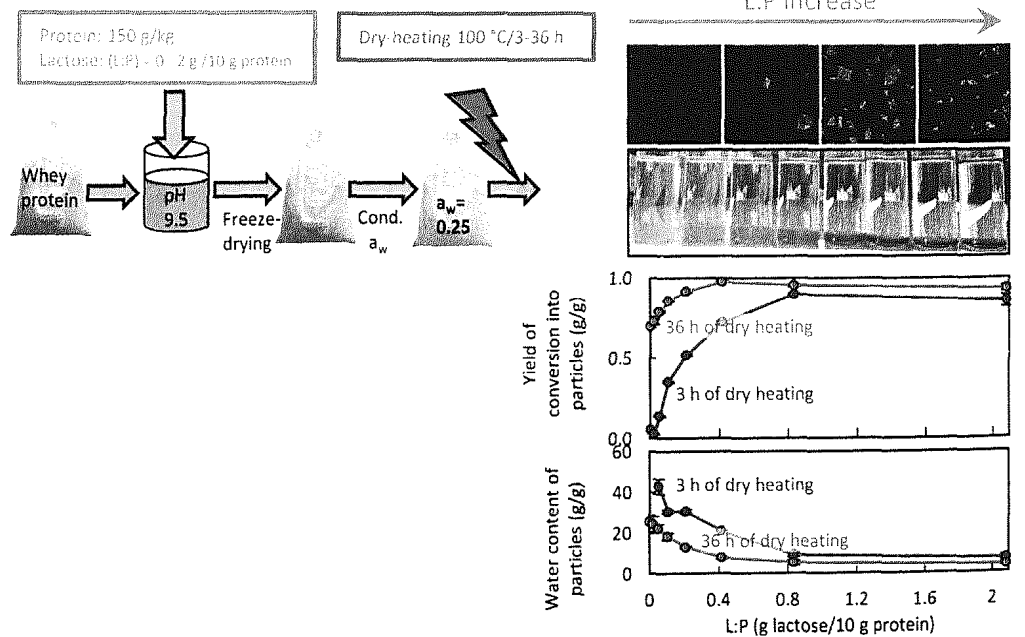
Can be applied to more precise digestion model of glycaemic carbohydrates by mammalian mucosal α -glucosidases

477–486

Influence of lactose on the formation of whey protein microparticles obtained by dry heating at alkaline pH

Elise Schong, Marie-Hélène Famelart

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



487-496

Agarose-based freeze-dried capsules prepared by the oil-induced biphasic hydrogel particle formation approach for the protection of sensitive probiotic bacteria

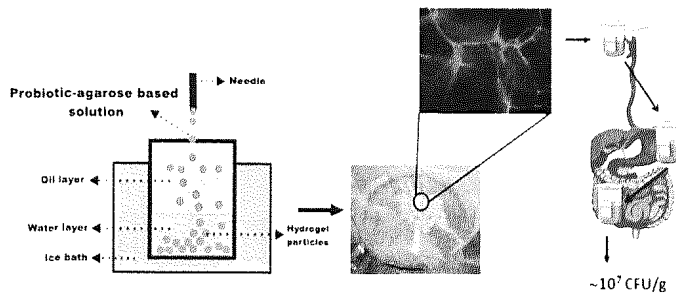
Ali Alehosseini^{a,b}, Eva-María Gomez del Pulgar^c, Maria José Fabra^b, Laura G. Gómez-Mascaraque^b, Alfonso Benítez-Páez^c, Mahboobe Sarabi-Jamab^d, Behrouz Ghorani^a, Amparo Lopez-Rubio^b

^aDepartment of Food Nanotechnology, Research Institute of Food Science and Technology (RIFST), Km 12 Mashhad-Quchan Highway, P.O. Box: 91895/157/356, Mashhad, Iran

^bFood Preservation and Food Quality Department, IATA-CSIC, Avda. Agustin Escardino 7, 46980, Paterna, Valencia, Spain

^cMicrobial Ecology, Nutrition and Health Group, IATA-CSIC, Avda. Agustin Escardino 7, 46980, Paterna, Valencia, Spain

^dDepartment of Food Biotechnology, Research Institute of Food Science and Technology (RIFST), Km 12 Mashhad-Quchan Highway, P.O. Box: 91895/157/356, Mashhad, Iran



497-505

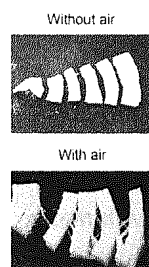
Air bubbles in calcium caseinate fibrous material enhances anisotropy

Zhaojun Wang^a, Bei Tian^b, Remko Boom^a, Atze Jan van der Goot^a

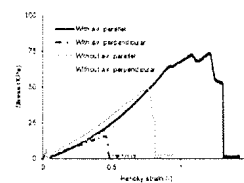
^aFood Process Engineering, Wageningen University & Research, PO Box 17, 6700AA, Wageningen, the Netherlands

^bDepartment of Radiation Science and Technology, Faculty of Applied Science, Delft University of Technology, Mekelweg 15, 2629JB, Delft, the Netherlands

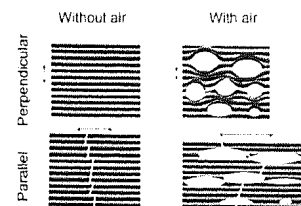
Macrostructure



Mechanical properties



Fracture behaviour



506-518

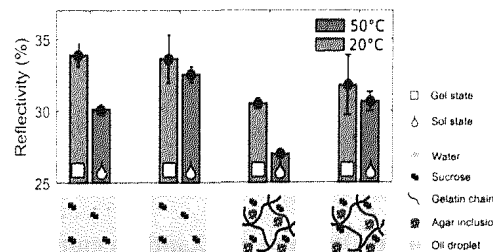
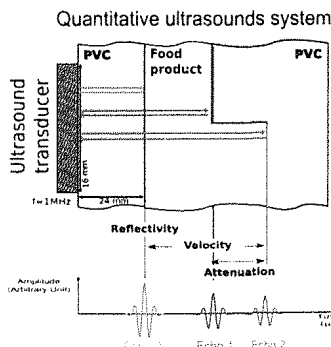
Impact of sol-gel transition on the ultrasonic properties of complex model foods: Application to agar/gelatin gels and emulsion filled gels

Mathieu Mantelet^a, Maud Panouillé^a, François Boué^a, Véronique Bosc^b, Frédéric Restagno^c, Isabelle Souchon^a, Vincent Mathieu^a

^aUMR GMPA, INRA, AgroParisTech, Université Paris-Saclay, Thiverval-Grignon, 78850, France

^bIngénierie Procédés Aliments, INRA, AgroParisTech, Université Paris-Saclay, Massy, 91300, France

^cLaboratoire de Physique des Solides, CNRS, Univ. Paris-Sud, Université Paris-Saclay, Orsay Cedex, 91405, France

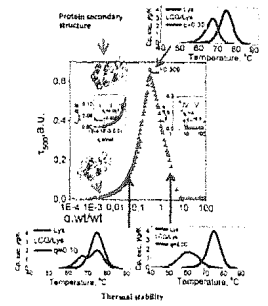


519–529

Complexation of lysozyme with lambda carrageenan: Complex characterization and protein stability

Yurij A. Antonov, Irina L. Zhuravleva

N.M. Emanuel Institute of Biochemical Physics, Russian Academy of Sciences, Kosygin Str. 4, 119334 Moscow, Russia



530–540

Physicochemical and gel properties of agar extracted by enzyme and enzyme-assisted methods

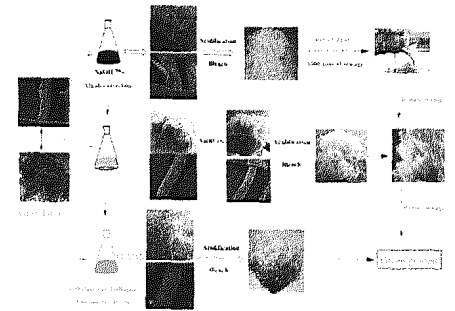
Qiong Xiao^{a,b,d}, Huifeng Weng^{a,b,d}, Hui Ni^{a,c,d}, Qinglin Hong^b, Kunhui Lin^b, Anfeng Xiao^{a,c,d}

^aCollege of Food and Biological Engineering, Jimei University, Xiamen, 361021, China

^bGreen Fresh (Fujian) Foodstuff Co.,Ltd., Zhangzhou, 363100, China

^cKey Laboratory of Food Microbiology and Enzyme Engineering of Fujian Province, Xiamen, 361021, China

^dFujian Provincial Engineering Technology Research Center of Marine Functional Food, Xiamen, 361021, China



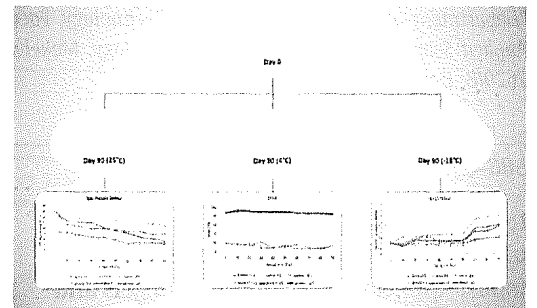
541–549

Storage stability of soy protein isolate films incorporated with mango kernel extract at different temperature

Z.A. Maryam Adilah^a, Z.A. Nur Hanani^{a,b}

^aDepartment of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia, 43400, UPM, Serdang, Selangor, Malaysia

^bHalal Products Research Institute, Universiti Putra Malaysia, 43400, UPM, Serdang, Selangor, Malaysia



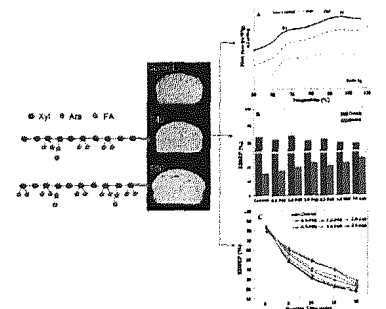
550–560

Effect of Persian gum and Xanthan gum on foaming properties and stability of pasteurized fresh egg white foam

Mohsen Dabestani^a, Samira Yeganehzad^b

^aDepartment of Food Nanotechnology, Research Institute of Food Science and Technology (RIFST), P.O. Box, 91895-157.356, Mashhad, Iran

^bDepartment of Food Processing, Research Institute of Food Science and Technology (RIFST), P.O. Box, 91895-157.356, Mashhad, Iran

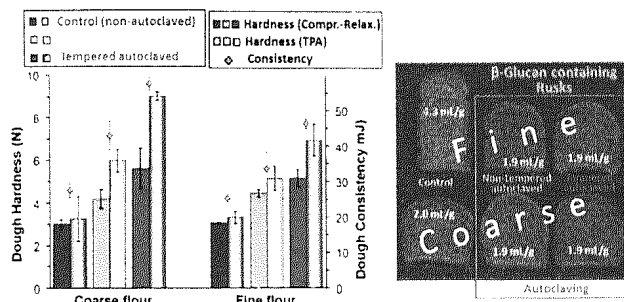


561–569

Impact of flour particle size and hydrothermal treatment on dough rheology and quality of barley rusks

Athina Lazaridou, Anna Marinopoulou, Costas G. Biliaderis

Department of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki, P.O. Box 235, Thessaloniki, 541 24, Greece

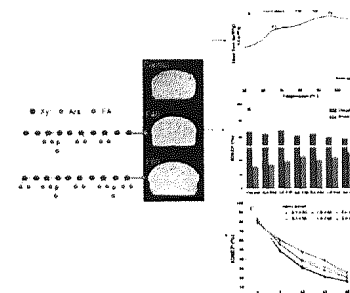


570–581

Molecular characterization of water-extractable arabinoxylan from wheat bran and its effect on the heat-induced polymerization of gluten and steamed bread quality

Pei Wang, Cuidan Hou, Xiaohui Zhao, Mengqi Tian, Zhenxin Gu, Runqiang Yang

College of Food Science and Technology, Nanjing Agricultural University, Nanjing, Jiangsu, 210095, People's Republic of China



582–592

The antioxidant mechanism of Maillard reaction products in oil-in-water emulsion system

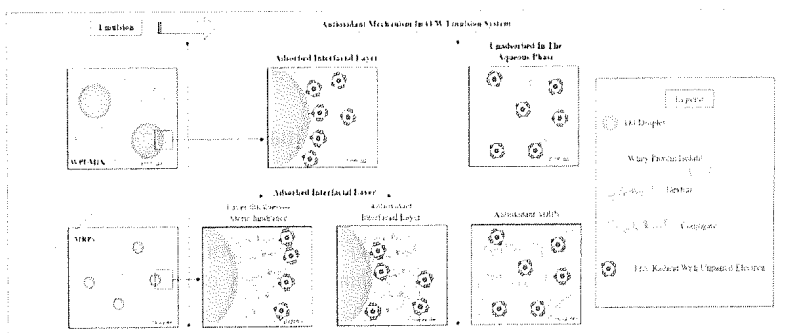
Yunqi Shi^{a,b}, Rong Liang^{a,c}, Ling Chen^{a,b}, Huan Liu^{a,b}, H. Douglas Goff^d, Jianguo Ma^b, Fang Zhong^{a,b}

^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

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



593–601

The mechanism of salt effects on starch gelatinization from a statistical thermodynamic perspective

Thomas W.J. Nicol^{a,b}, Noriyuki Isobe^c, James H. Clark^b, Nobuyuki Matubayasi^{d,e}, Seishi Shimizu^a

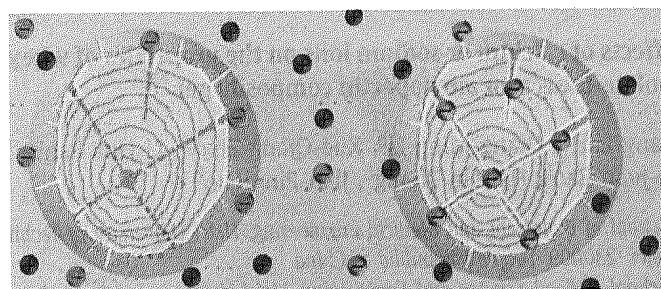
^aYork Structural Biology Laboratory, Department of Chemistry, University of York, Heslington, York, YO10 5DD, United Kingdom

^bGreen Chemistry Centre of Excellence, Department of Chemistry, University of York, Heslington, York, YO10 5DD, United Kingdom

^cJapan Agency for Marine-Earth Science and Technology (JAMSTEC), 2-15 Natsushima-cho, Yokosuka, Kanagawa, 237-0061, Japan

^dDivision of Chemical Engineering, Graduate School of Engineering Science, Osaka University, Toyonaka, Osaka, 560-8531, Japan

^eElements Strategy Initiative for Catalysts and Batteries, Kyoto University, Katsura, Kyoto, 615-8520, Japan

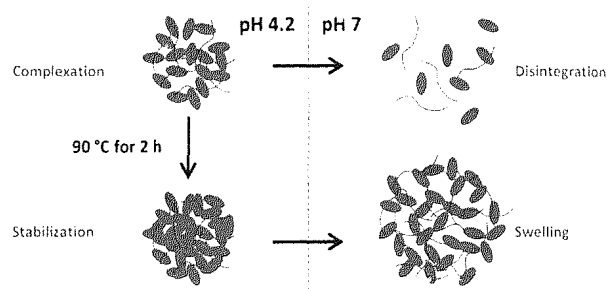


602-610

Stimuli-responsive nanoparticles by thermal treatment of bovine serum albumin inside its complexes with chondroitin sulfate

Aristeidis Papagiannopoulos, Eleni Vlasi

Theoretical and Physical Chemistry Institute, National Hellenic Research Foundation, 48 Vassileos Constantinou Avenue, 11635, Athens, Greece



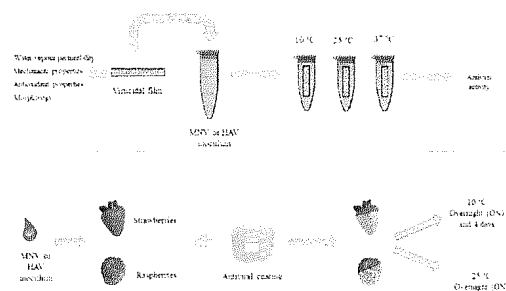
611-618

Antiviral activity of alginate-oleic acid based coatings incorporating green tea extract on strawberries and raspberries

Irene Falcó^{a,b}, Patricia L. Flores-Meraz^b, Walter Randazzo^{a,b}, Gloria Sánchez^b, Amparo López-Rubio^b, María José Fabra^b

^aDepartment of Microbiology and Ecology, University of Valencia, Av. Dr. Moliner, 50, 46100, Burjassot, Valencia, Spain

^bDepartment of Preservation and Food Safety Technologies, IATA-CSIC, Avda. Agustín Escardino 7, 46980, Paterna, Valencia, Spain



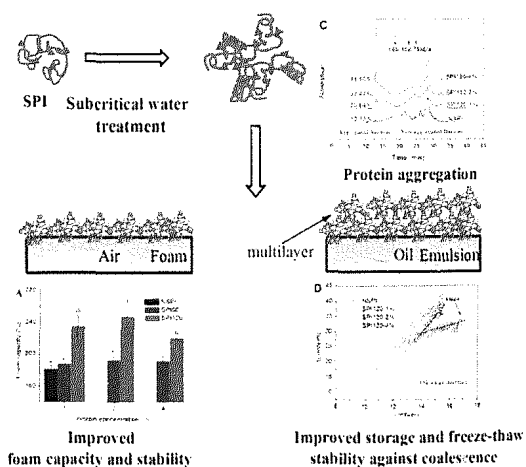
619-628

Stabilization of foam and emulsion by subcritical water-treated soy protein: Effect of aggregation state

Meng-Ping Wang^a, Xiao-Wei Chen^b, Jian Guo^a, Juan Yang^a, Jin-Mei Wang^a, Xiao-Quan Yang^a

^aGuangdong Province Key Laboratory for Green Processing of Natural Products and Product Safety, National Engineering Laboratory of Wheat & Corn Further Processing, School of Food Science and Engineering, South China University of Technology, Guangzhou, 510640, PR China

^bLipid Technology and Engineering, School of Food Science and Engineering, Henan University of Technology, Zhengzhou, 450001, PR China



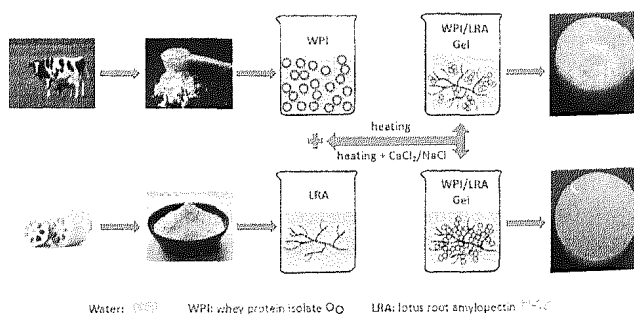
629-636

Effects of calcium or sodium ions on the properties of whey protein isolate-lotus root amylopectin composite gel

Kang Liu^{a,b}, Qiang-Ming Li^b, Xue-Qiang Zha^{a,b}, Li-Hua Pan^b, Li-Juan Bao^b, Hai-Lin Zhang^b, Jian-Ping Luo^b

^aSchool of Biological and Medical Engineering, Hefei University of Technology, Hefei, 230009, People's Republic of China

^bSchool of Food Science and Engineering, Hefei University of Technology, Hefei, 230009, People's Republic of China

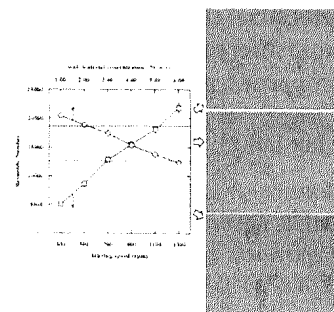


637-643

Effect of processing conditions on the morphology and oxidative stability of lipid microcapsules during complex coacervation

Tiezhen Ma, Hongliang Zhao, Jing Wang, Baoguo Sun

School of Food and Chemical Engineering, Beijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Higher Institution Engineering Research Center of Food Additives and Ingredients, Beijing Technology and Business University, Beijing, 100048, PR China



644-652

Characteristics and emulsifying properties of two protein fractions derived from the emulsion formed during aqueous extraction of *Camellia* oil

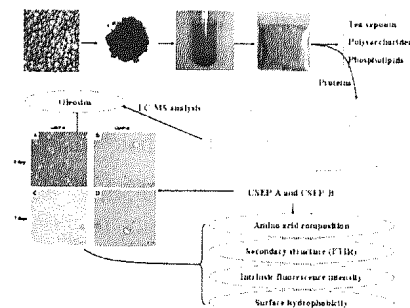
Jian-Yuan Yang^{a,b}, Bin Peng^a, Mei Wang^c, Xian-Guo Zou^a, Yu-Long Yin^{a,d}, Ze-Yuan Deng^a

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

^bCollege of Pharmaceutical and Life Sciences, Jiujiang University, Jiujiang, Jiangxi, 332005, China

^cThe State Centre of Quality Supervision and Inspection for Camellia Products, Ganzhou, Jiangxi, 341000, China

^dKey Laboratory for Agro-ecological Processes in Subtropical Region, Institute of Subtropical Agriculture, The Chinese Academy of Sciences, Changsha, Hunan, 410125, China

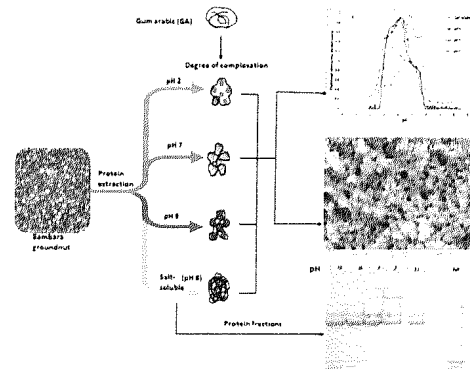


653-660

Fractionation pH of bambara groundnut (*Vigna subterranea*) protein impacts the degree of complexation with gum arabic

Nyasha M. Busu, Eric O. Amonsou

Department of Biotechnology and Food Technology, Durban University of Technology, PO BOX 1344, Durban, 4000, South Africa



661-669

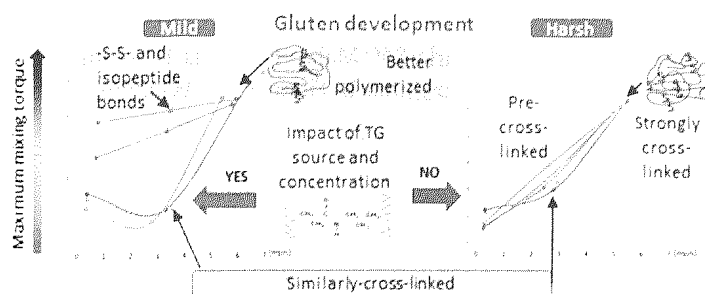
Impact of gluten separation process and transglutaminase source on gluten based dough properties

Elaine Berger Ceresino^a, Ramune Kuktaite^b, Hélia Harumi Sato^a, Mikael S. Hedenqvist^c, Eva Johansson^b

^aDepartment of Food Science, School of Food Engineering, University of Campinas, 13083-862, São Paulo, SP, Brazil

^bDepartment of Plant Breeding, The Swedish University of Agricultural Sciences, Box 101, SE, 23053, Alnarp, Sweden

^cKTH Royal Institute of Technology, School of Chemical and Engineering, Fibre and Polymer Technology, SE, 10044, Stockholm, Sweden



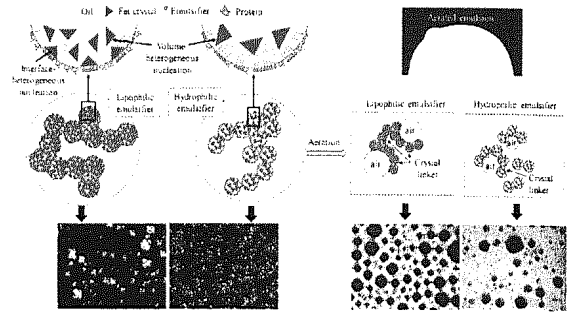
670–678

Interfacial competitive adsorption of different amphipathicity emulsifiers and milk protein affect fat crystallization, physical properties, and morphology of frozen aerated emulsion

Jiang Jiang^a, Weiqin Jing^a, Youling L. Xiong^b, Yuanfa Liu^a

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

^bDepartment of Animal and Food Sciences, University of Kentucky, Lexington, KY, 40546, USA



679–690

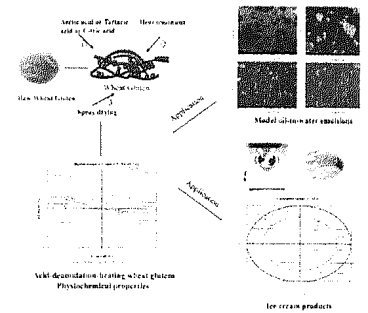
Effects of wheat gluten modified by deamidation-heating with three different acids on the microstructure of model oil-in-water emulsion and rheological-physical property of ice cream

Wenmeng He^{a,b,c}, Wei Zhao^{a,b,c}, Ruijin Yang^{a,b,c}

^aState Key Laboratory of Food Science and Technology, School of Food Science and Technology, Jiangnan University, 1800 Lihu Road, Wuxi, Jiangsu, 214122, PR China

^bNational Engineering Research Center for Functional Food, Jiangnan University, 1800 Lihu Road, Wuxi, Jiangsu, 214122, PR China

^cCollaborative Innovation Center of Food Safety and Quality Control in Jiangsu Province, Jiangnan University, 1800 Lihu Road, Wuxi, Jiangsu, 214122, PR China

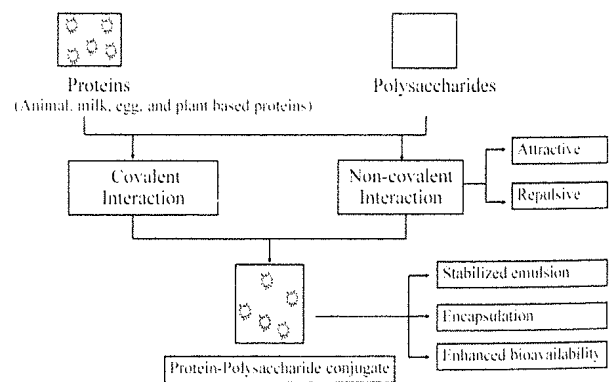


691–702

Biopolymeric-based emulsions and their effects during processing, digestibility and bioaccessibility of bioactive compounds in food systems

Anil Kumar Anal, Smriti Shrestha, Muhammad Bilal Sadiq

Food Engineering and Bioprocess Technology, Department of Food, Agriculture and Bioresources, Asian Institute of Technology, Pathum Thani, Thailand



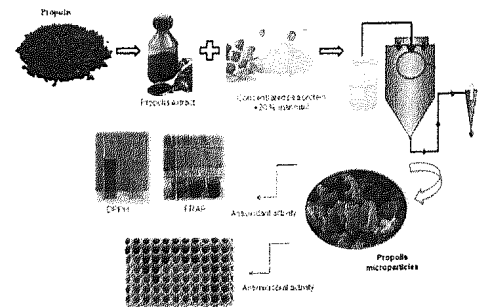
703–711

Propolis microparticles produced with pea protein: Characterization and evaluation of antioxidant and antimicrobial activities

Cristina Jansen-Alves^a, Darla S.V. Maia^a, Fernanda D. Krumreich^a, Michele M. Crizel-Cardoso^a, Júlia B. Fioravante^a, Wladimir P. da Silva^a, Caroline D. Borges^b, Rui C. Zambiasi^b

^aDepartment of Agroindustrial Science and Technology, Federal University of Pelotas, Pelotas, RS, Brazil

^bCenter of Chemical, Pharmaceuticals and Food Sciences, Federal University of Pelotas, Pelotas, RS, Brazil



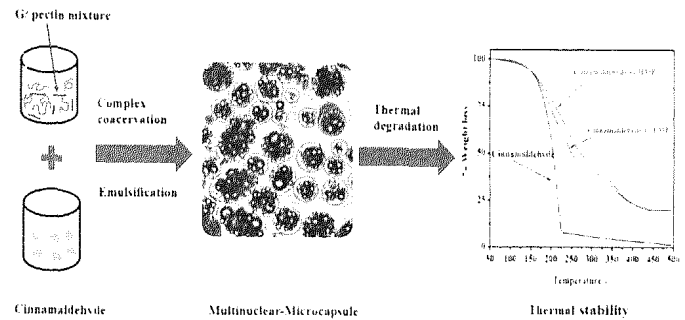
712-722

Gelatin and pectin complex coacervates as carriers for cinnamaldehyde: Effect of pectin esterification degree on coacervate formation, and enhanced thermal stability

Bertrand Muhoza^a, Shuqin Xia^{a,b}, Jibao Cai^b, Xiaoming Zhang^a, Emmanuel Duhoranimana^a, Jiakun Su^b

^aState Key Laboratory of Food Science and Technology, School of Food Science and Technology, Collaborative Innovation Center of Food Safety and Quality Control in Jiangsu Province, Jiangnan University, Lihu Road 1800, Wuxi, Jiangsu, 214122, People's Republic of China

^bCenter of R&D, China Tobacco Jiangxi Industrial Co. Ltd, Nanchang, 330096, People's Republic of China



723-733

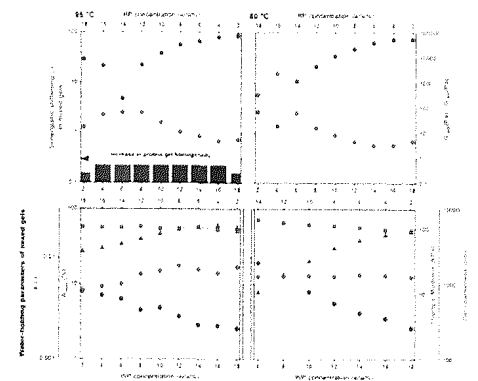
Rheological and water holding alterations in mixed gels prepared from whey proteins and rapeseed proteins

William Nicholas Ainis^a, Carsten Ersch^b, Camille Farinet^a, Qiuhuizi Yang^a, Zachary J. Glover^c, Richard Ipsen^a

^aSection of Ingredient and Dairy Technology, Department of Food Science, Faculty of Science, University of Copenhagen, Denmark

^bArla Foods Amba, Arla Innovation Center, Skejby, Denmark

^cDepartment of Physics, Chemistry and Pharmacy, University of Southern Denmark, 5230, Odense M, Denmark



734-746

Effect of free radical-induced aggregation on physicochemical and interface-related functionality of egg white protein

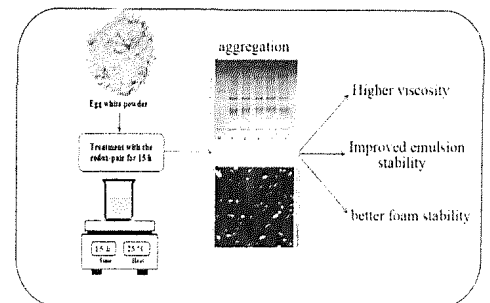
Farhad Alavi^a, Zahra Emam-Djomeh^{a,b,d}, Shima Momen^a, Mehdi Mohammadian^a, Maryam Salami^a, Ali Akbar Moosavi-Movahedi^{c,d}

^aDepartment of Food Science, Engineering and Technology, College of Agriculture & Natural Resources, University of Tehran, Karaj Campus, Karaj, Iran

^bTransfer Phenomena Laboratory (TPL), Controlled Release Center, Department of Food Science, Engineering and Technology, College of Agriculture & Natural Resources, 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



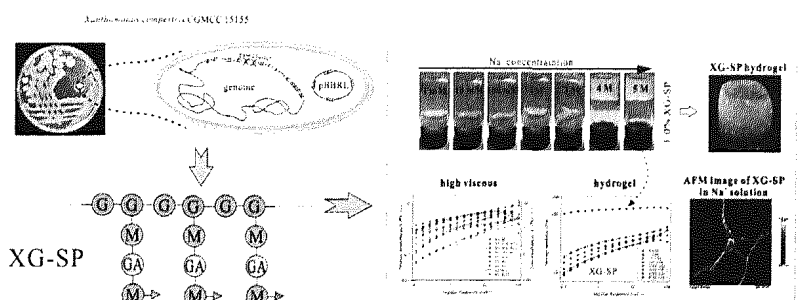
747-757

Gel properties of xanthan containing a single repeating unit with saturated pyruvate produced by an engineered Xanthomonas campestris CGMCC 15155

Mengmeng Wu^a, Jianmei Qu^a, Yaqi Shen^a, Xiaohui Dai^a, Weiying Wei^a, Zhong Shi^a, Guoqiang Li^{a,b}, Ting Ma^{a,b}

^aKey Laboratory of Molecular Microbiology and Technology, Ministry of Education, College of Life Sciences, Nankai University, Tianjin, China

^bTianjin Engineering Technology Center of Green Manufacturing Biobased Materials, Tianjin, 300071, China



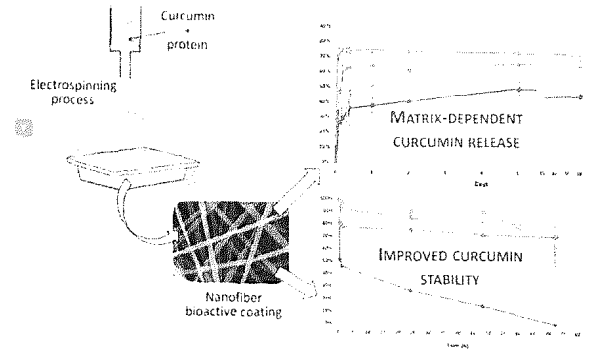
758-571

Electrospun curcumin-loaded protein nanofiber mats as active/ bioactive coatings for food packaging applications

Ali Alehosseini^{a,b}, Laura G. Gómez-Mascaraque^b, Marta Martínez-Sanz^b, Amparo López-Rubio^b

^aDepartment of Food Nanotechnology, Research Institute of Food Science & Technology (RIFST), Km 12 Mashhad-Quchan Highway, P.O. Box: 91895/157/356, Mashhad, Iran

^bFood Safety and Preservation Department, IATA-CSIC, Avda. Agustín Escardino 7, 46980, Paterna (Valencia), Spain



772-782

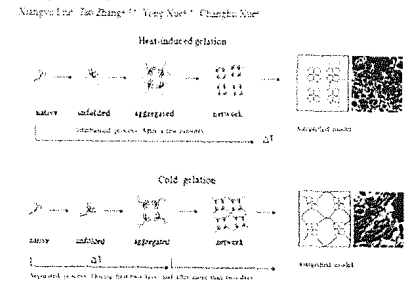
Changes of structural and physical properties of semi-gel from Alaska pollock surimi during 4 °C storage

Xiangyu Liu^a, Tao Zhang^{a,b}, Yong Xue^a, Changhu Xue^a

^aDepartment of Food Science and Engineering, Ocean University of China, Qingdao, 266003, PR China

^bPhysical Chemistry and Soft Matter, Wageningen University & Research, Stippeneng 4, 6708, WE Wageningen, The Netherlands

Changes of structural and physical properties of semi-gel from Alaska Pollock surimi during 4 °C storage



783-791

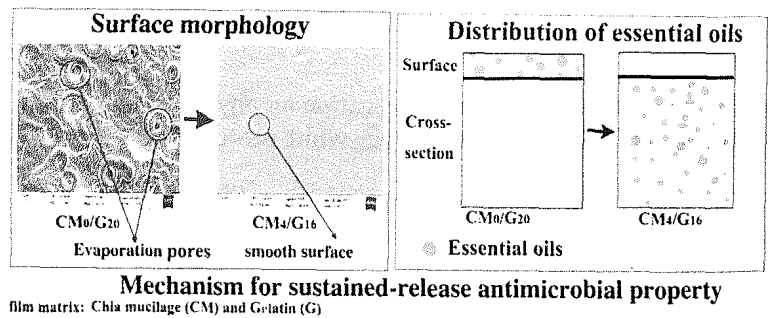
Sustained-release antimicrobial gelatin film: Effect of chia mucilage on physicochemical and antimicrobial properties

Minna Luo^a, Yong Cao^a, Wenbo Wang^b, Xia Chen^c, Jiyang Cai^a, Ling Wang^a, Jie Xiao^a

^aCollege of Food Science, South China Agricultural University, Guangzhou, 510642, China

^bCollege of Electronic Engineering, South China Agricultural University, Guangzhou, 510642, China

^cSchool of Food Science and Engineering, South China University of Technology, Guangzhou, 510642, China



792-804

Optimization of bromelain isolation from pineapple byproducts by polysaccharide complex formation

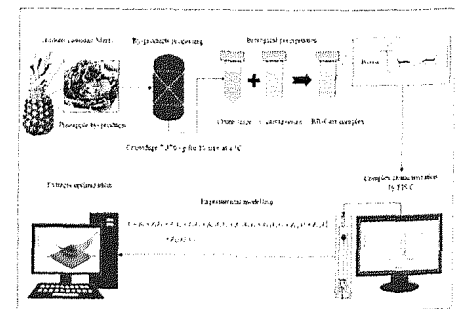
Débora A. Campos^a, Ezequiel R. Coscueta^a, Nadia Voitovich Valetti^b, Lorenzo M. Pastrana-Castro^c, José A. Teixeira^d, Guillermo A. Picó^b, Maria Manuela Pintado^a

^aUniversidade Católica Portuguesa, CBQF - Centro de Biotecnologia e Química Fina - Laboratório Associado, Escola Superior de Biotecnologia, Rua Arquiteto Lobão Vital, 172, 4200-374 Porto, Portugal

^bIPROBYQ - Biotechnological and Chemical Processes Institute, UNR-CONICET. College of Biochemical and Pharmaceutical Sciences, National University of Rosario (UNR), Suipacha 570, S2002LRK Rosario, Argentina

^cINL - International Iberian Nanotechnology Laboratory, 4710-330, Braga, Portugal

^dCentro de Engenharia Biológica, Universidade Do Minho, Campus Gualtar, 4710-057, Braga, Portugal



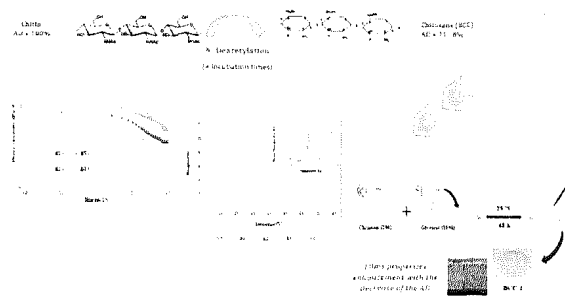
805–813

pH-induced cold gelation of caseinglycomacropeptide emulsions

R. Morales^{a,b}, M.J. Martinez^{a,b}, A.M.R. Pilosof^{a,b}

^aUniversidad de Buenos Aires, Facultad de Ciencias Exactas y Naturales, Departamento de Industrias, Buenos Aires, Argentina

^bCONICET - Universidad de Buenos Aires, Instituto de Tecnología de Alimentos y Procesos Químicos (ITAPROQ), Buenos Aires, Argentina



814–829

Interaction of soybean protein isolate and phosphatidylcholine in nanoemulsions: A fluorescence analysis

Yang Li^{a,b,d,e}, Baohua Liu^b, Lianzhou Jiang^{a,b}, Joe M. Regenstein^c, Nan Jiang^b, Viacheslav Poias^b, Xiaonan Zhang^b, Baokun Qi^b, Aili Li^a, Zhongjiang Wang^{a,b}

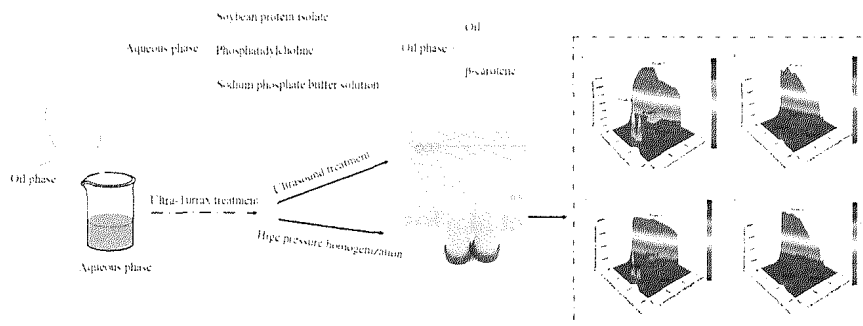
^aKey Laboratory of Soybean Biology in Chinese Ministry of Education, Northeast Agricultural University, Harbin, Heilongjiang, 150030, China

^bCollege of Food Science, Northeast Agricultural University, Harbin, Heilongjiang, 150030, China

^cDepartment of Food Science, Cornell University, Ithaca, NY, 14853-7201, USA

^dHarbin Institute of Food Industry, Harbin, Heilongjiang, 150030, China

^eHeilongjiang Academy of Green Food Science, Harbin, Heilongjiang, 150030, China



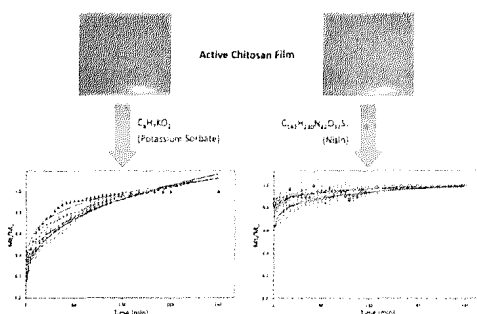
830–838

Characterization of active chitosan films as a vehicle of potassium sorbate or nisin antimicrobial agents

Leandro Neodini Remedio^a, Jackson Wesley Silva dos Santos^b, Vinícius Borges Vieira Maciel^a, Cristiana Maria Pedroso Yoshida^b, Rosemary Aparecida de Carvalho^a

^aUSP – University of São Paulo, Faculty of Animal Science and Food Engineering, Av. Duque de Caxias Norte, 225 – Pirassununga-SP, Brazil

^bUNIFESP – Federal University of São Paulo, Department of Exact and Earth Science, Rua São Nicolau, 210 – Diadema-SP, Brazil



839–846

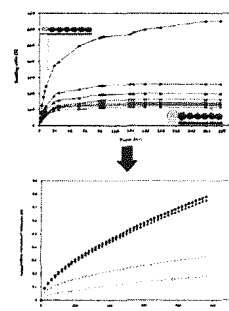
Diffusion and relaxation contributions in the release of vitamin B6 from a moving boundary of genipin crosslinked gelatin matrices

Shahla Teimouria, Courtney Morrish^a, Naksit Panyoyai^b, Darryl M. Small^c, Stefan Kasapis^a

^aSchool of Science, RMIT University, Bundoora West Campus, Melbourne, Vic, 3083, Australia

^bDepartment of Agro-industry, Rajabhat Chiang Mai University, Chiang Mai, Thailand

^cSchool of Science, RMIT University, City Campus, Melbourne, Vic, 3001, Australia



847-857

Food-grade Pickering stabilizers obtained from a protein-rich lupin cultivar (AluProt-CGNA®): Chemical characterization and emulsifying properties

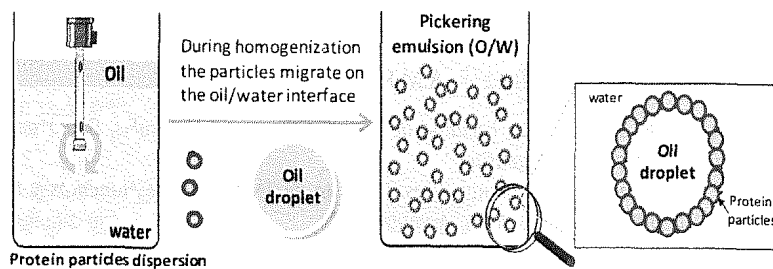
César Burgos-Díaz^a, Traudy Wandersleben^b, Marcos Olivos^a, Nicole Lichtin^a, Mariela Bustamante^c, Conxita Solans^d

^aAgriaquaculture Nutritional Genomic Center, CGNA, Temuco, Chile

^bDepartment of Chemical Sciences and Natural Resources, Universidad de La Frontera, Temuco, Chile

^cCenter of Food Biotechnology and Bioseparations, Scientific and Technological Bioresource Nucleus, BIOREN, and Department of Chemical Engineering, Universidad de La Frontera, Temuco, Chile

^dInstitute of Advanced Chemistry of Catalonia, Spanish National Research Council (IQAC-CSIC) and CIBER de Bioingeniería Biomateriales y Nanomedicina (CIBER-BBN), Barcelona, Spain



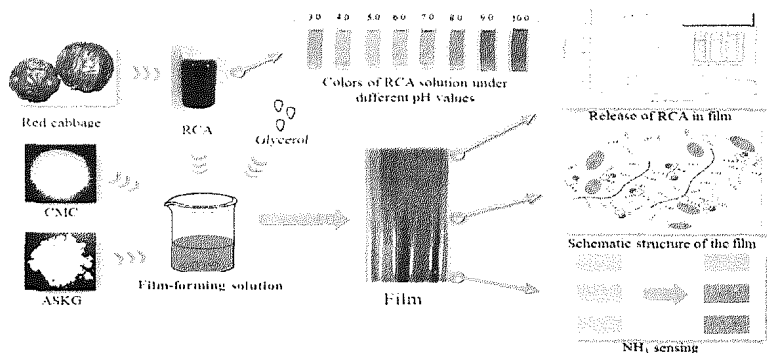
858-868

A pH and NH₃ sensing intelligent film based on *Artemisia sphaerocephala* Krasch. gum and red cabbage anthocyanins anchored by carboxymethyl cellulose sodium added as a host complex

Tieqiang Liang^{a,b}, Guohou Sun^{a,b}, Lele Cao^{a,b}, Jian Li^{a,b}, Lijuan Wang^{a,b}

^aKey Laboratory of Bio-based Materials Science and Technology of Ministry of Education, Northeast Forestry University, Harbin, PR China

^bResearch Center of Wood Bionic Intelligent Science, Northeast Forestry University, Harbin, PR China



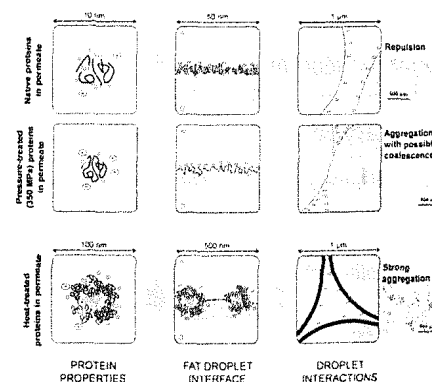
869-879

Multi-scale understanding of the effects of the solvent and process on whey protein emulsifying properties: Application to dairy emulsion

Marine Moussier^a, Véronique Bosc^a, Camille Michon^a, Violaine Pistre^b, Cyril Chaudemanche^b, Delphine Huc-Mathis^a

^aIngénierie Procédés Aliments, Inra, AgroParisTech, Université Paris-Saclay, 91300, Massy, France

^bVienne Technical Center, Yoplait/General Mills, Chemin des Mines, 38200, Vienne, France



880–890

Betanin loaded nanocarriers based on quinoa seed 11S globulin. Impact on the protein structure and antioxidant activity

Jimena H. Martínez^{a,b}, Francisco Velázquez^{a,b}, Hernán P. Burrieza^{c,d}, Karina D. Martínez^{e,g}, A. Paula Domínguez Rubio^{a,b}, Cristina dos Santos Ferreira^f, María del Pilar Buera^{e,g}, Oscar E. Pérez^{a,b,h}

^aUniversidad de Buenos Aires, Facultad de Ciencias Exactas y Naturales, Departamento de Química Biológica, Buenos Aires, Argentina

^bCONICET, Universidad de Buenos Aires, Instituto de Química Biológica de la Facultad de Ciencias Exactas y Naturales (IQUBICEN), Buenos Aires, Argentina

^cUniversidad de Buenos Aires, Facultad de Ciencias Exactas y Naturales, Departamento de Biodiversidad y Biología Experimental, Buenos Aires, Argentina

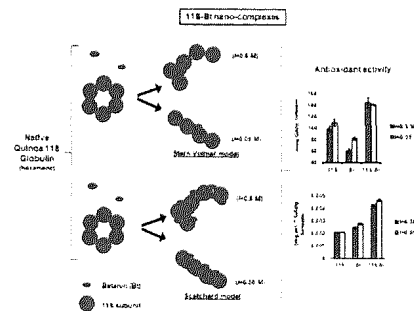
^dCONICET, Universidad de Buenos Aires, Instituto de Biodiversidad y Biología Experimental y Aplicada (IBBEA), Buenos Aires, Argentina

^eUniversidad de Buenos Aires, Facultad de Ciencias Exactas y Naturales, Departamento de Industrias, Buenos Aires, Argentina

^fUniversidad de Buenos Aires, Facultad de Ciencias Exactas y Naturales, Departamento de Química Orgánica, Buenos Aires, Argentina

^gCONICET, Universidad de Buenos Aires, Instituto de Tecnología de Alimentos y Procesos Químicos (ITAPROQ), Buenos Aires, Argentina

^hDepartamento de Desarrollo Productivo y Tecnológico, Universidad Nacional de Lanús, Provincia de Buenos Aires, Argentina

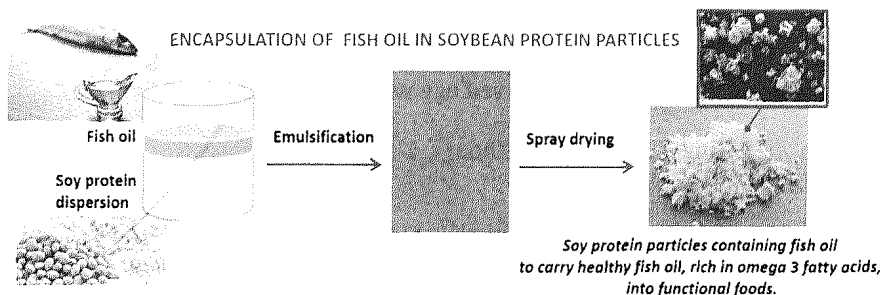


891–901

Encapsulation of fish oil in soybean protein particles by emulsification and spray drying

Luciana Di Giorgio, Pablo R. Salgado, Adriana N. Mauri

Centro de Investigación y Desarrollo en Criotecología de Alimentos (CIDCA), CONICET CCT La Plata y Facultad de Ciencias Exactas, Universidad Nacional de La Plata, 47 y 116 S/N°, (B1900JJ), La Plata, India



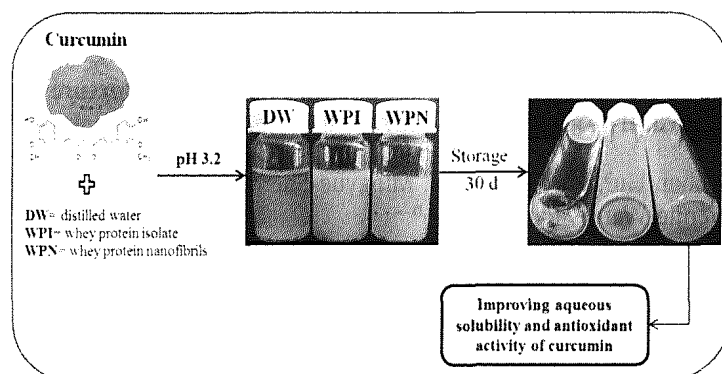
902–914

Enhancing the aqueous solubility of curcumin at acidic condition through the complexation with whey protein nanofibrils

Mehdi Mohammadian^a, Maryam Salami^a, Shima Momen^a, Farhad Alavi^a, Zahra Emam-Djomeh^a, Ali Akbar Moosavi-Movahedi^b

^aDepartment of Food Science and Engineering, University College of Agriculture & Natural Resources, University of Tehran, Karaj, Iran

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



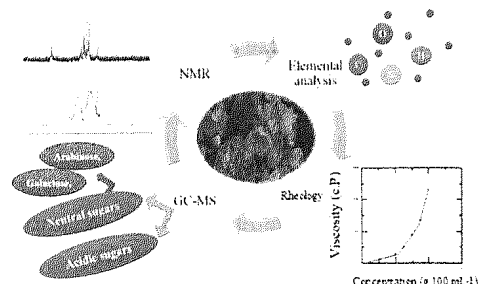
915-924

Isolation and structural characterization of a polysaccharide derived from a local gum: Zedo (*Amygdalus scoparia* Spach)

Roxana Seyfi^a, Mohammad Reza Kasaii^a, Mohammad Javad Chaichi^b

^aDepartment of Food Science and Technology, Sari Agricultural Sciences and Natural Resources University, Khazar Abad road, Km. 9, P.O. Box, 578, Sari, Mazandaran, Iran

^bFaculty of Chemistry, Mazandaran University, Babolsar, Iran



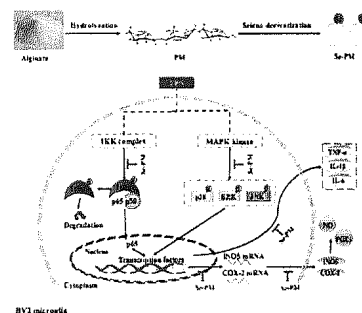
925-932

Neuroimmunoregulatory potential of seleno-polymannuronate derived from alginate in lipopolysaccharide-stimulated BV2 microglia

Decheng Bi^a, Qiuxian Lai^a, Xiaofan Li^a, Nan Cai^a, Tong Li^a, Weishan Fang^b, Qingguo Han^a, Boming Yu^a, Lin Li^a, Qiong Liu^a, Hong Xu^a, Zhangli Hu^a, Xu Xu^a

^aCollege of Life Sciences and Oceanography, Shenzhen Key Laboratory of Marine Bioresources and Ecology, Shenzhen University, Shenzhen, 518055, PR China

^bSchool of Medicine, Shenzhen University, Shenzhen, 518055, PR China



933-942

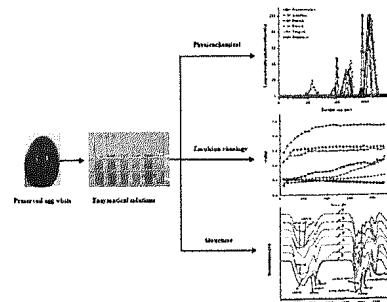
Effects of different proteases on the emulsifying capacity, rheological and structure characteristics of preserved egg white hydrolysates

Minmin Ai^{a,b}, Ting Tang^{a,b}, Ledan Zhou^{a,b}, Ziting Ling^{a,b}, Shanguang Guo^{a,b,c}, Aimin Jiang^{a,b,c}

^aCollege of Food Science, South China Agricultural University, Guangzhou, 510642, China

^bThe National Center for Precision Machining and Safety of Livestock and Poultry Products Joint Engineering Research Center, College of Food Science, South China Agricultural University, Guangzhou, 510642, China

^cThe Guangdong Provincial Key Laboratory of Food Quality and Safety, College of Food Science, South China Agricultural University, Guangzhou, 510642, China



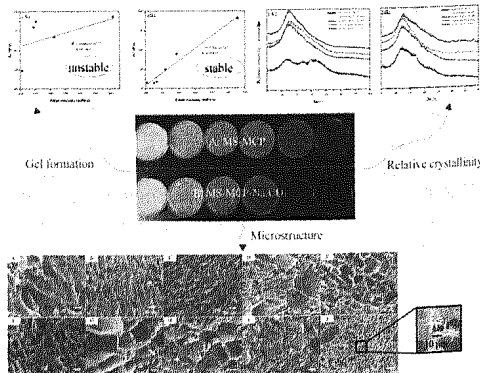
943-951

Effect of sodium carbonate on the gelation, rheology, texture and structural properties of maize starch-Mesona chinensis polysaccharide gel

Suchen Liu^a, Yuehuan Xiao^a, Mingyue Shen^a, Xiaowei Zhang^b, Wenjie Wang^a, Jianhua Xie^{a,b}

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

^bWhistler Center for Carbohydrate Research, Department of Food Science, Purdue University, West Lafayette, IN, 47907-2009, USA

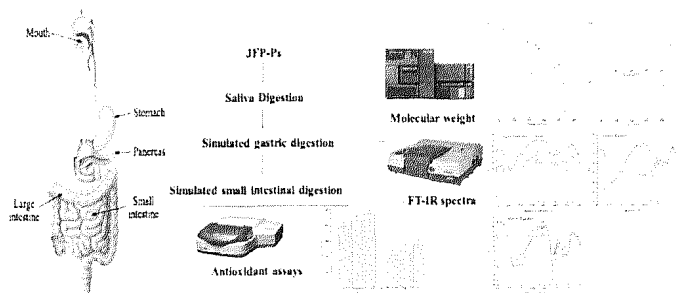


952-959

Effects of *in vitro* saliva, gastric and intestinal digestion on the chemical properties, antioxidant activity of polysaccharide from *Artocarpus heterophyllus* Lam. (Jackfruit) Pulp

Kexue Zhu^a, Siwen Yao^{a,b}, Yanjun Zhang^a, Qibing Liu^c, Fei Xu^a, Gang Wu^a, sWenjiang Dong^a, Lehe Tan^a

^aSpice and Beverage Research Institute, Chinese Academy of Tropical Agricultural Sciences, Wanning, Hainan, 571533, China
^bCollege of Food Science and Technology of Hua Zhong Agricultural University, Wuhan, Hubei, 430070, China
^cDepartment of Pharmacology, School of Basic Medicine and Life Science, Hainan Medical University, Haikou, Hainan, 571199, China

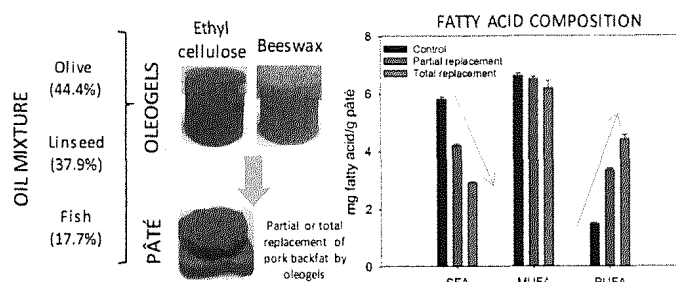


960-969

Characterization of ethyl cellulose and beeswax oleogels and their suitability as fat replacers in healthier lipid pâtés development

Joaquín Gómez-Estaca, Ana María Herrero, Beatriz Herranz, María Dolores Álvarez, Francisco Jiménez-Colmenero, Susana Cofrades

Institute of Food Science, Technology and Nutrition (CSIC), José Antonio Novais 10, 28040, Madrid, Spain

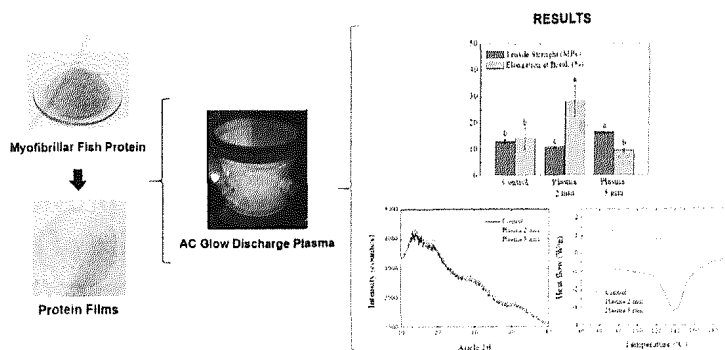


90-976

Improvement of fish protein films properties for food packaging through glow discharge plasma application

Viviane Patrícia Romani^a, Bradley Olsen^b, Magno Pinto Collares^c, Juan Rodrigo Meireles Oliveira^c, Carlos Prentice-Hernández^a, Vilásia Guimarães Martins^a

^aSchool of Chemistry and Food, Federal University of Rio Grande, Rio Grande, Rio Grande do Sul, 96203-900, Brazil
^bDepartment of Chemical Engineering, Massachusetts Institute of Technology, Cambridge, MA, 02139, United States
^cPlasma Laboratory - Institute of Mathematics, Statistics and Physics, Federal University of Rio Grande, Rio Grande, Rio Grande do Sul, 96203-900, Brazil



977-978

Corrigendum to "Challenges to assumptions regarding oral shear rate during oral processing and swallowing based on sensory testing with thickened liquids" [Food Hydrocolloids 84C (2018) 173-180]

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

