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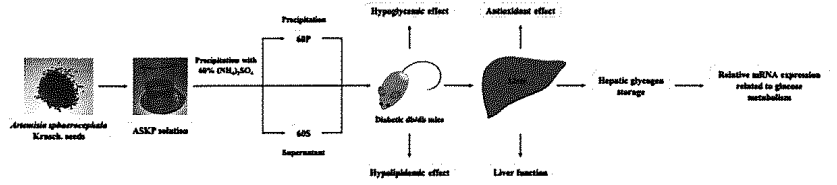
1-9

Antidiabetic effects of different polysaccharide fractions from *Artemisia sphaerocephala* Krasch seeds in db/db mice

Junjun Li^{a,b}, Haobin Zhao^a, Xinzhong Hu^b, Junling Shi^a, Dongyan Shao^a, Mingliang Jin^a

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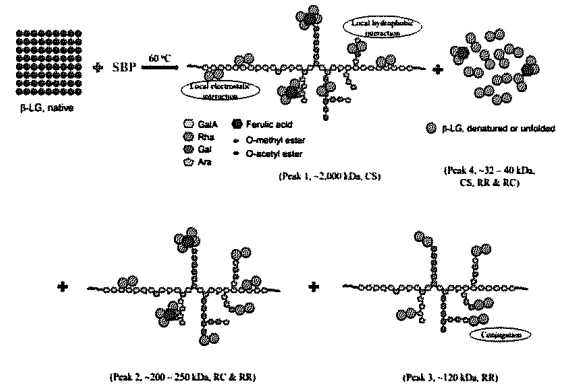


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Molecular characterization of interacting complexes and conjugates induced by the dry-state heating of β -lactoglobulin and sugar beet pectin

Phoebe X. Qi, Hoa K. Chau, Arland T. Hotchkiss Jr.

Dairy and Functional Foods Research Unit, Eastern Regional Research Center, Agricultural Research Service, U.S. Department of Agriculture, Wyndmoor, PA, 19038, USA

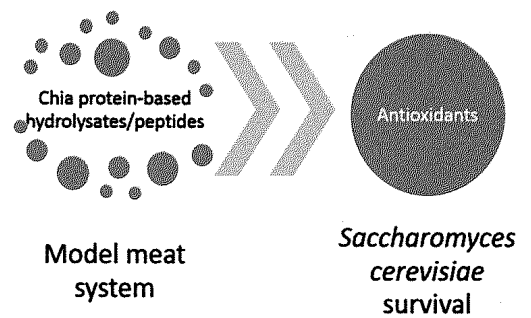


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In vitro and in vivo antioxidant capacity of chia protein hydrolysates and peptides

Michele Silveira Coelho, Sabrine de Araujo Aquino, Juliana Machado Latorres, Myriam de las Mercedes Salas-Mellado

Laboratory of Food Technology, School of Chemistry and Food, Federal University of Rio Grande, Av Italy 8 Km, Carreiros, 96203-900, Brazil



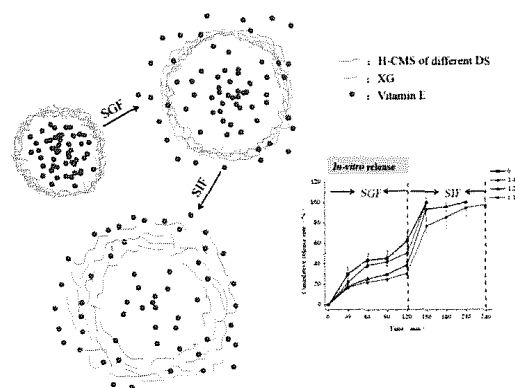
Preparation of a starch-based carrier for oral delivery of Vitamin E to the small intestine

Min Jiang^{a,b,c}, Yan Hong^{a,b,c}, Zhengbiao Gu^{a,b,c}, Li Cheng^{a,b,c}, Zhaofeng Lj^{a,b,c}, Caiming Lj^{a,b,c}

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

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Rheological properties and chain conformation of soy hull water-soluble polysaccharide fractions obtained by gradient alcohol precipitation

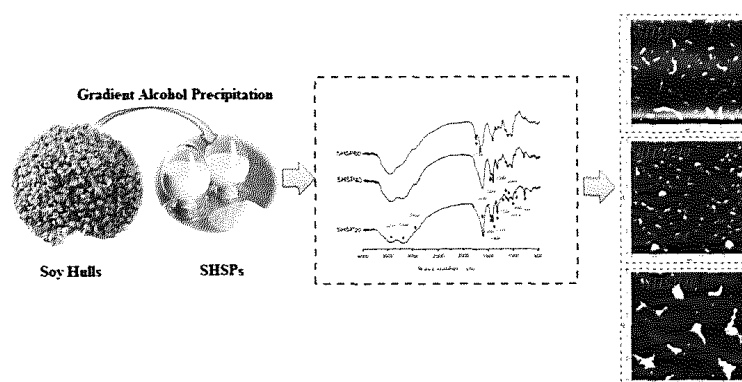
Shengnan Wang^a, Lingling Zhao^a, Qinghua Lj^{a,b}, Chang Liu^c, Jinlian Han^d, Lijie Zhu^a, Danshi Zhu^a, Yutang He^a, He Liu^a

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Octenylsuccinate quinoa starch granule-stabilized Pickering emulsion gels: Preparation, microstructure and gelling mechanism

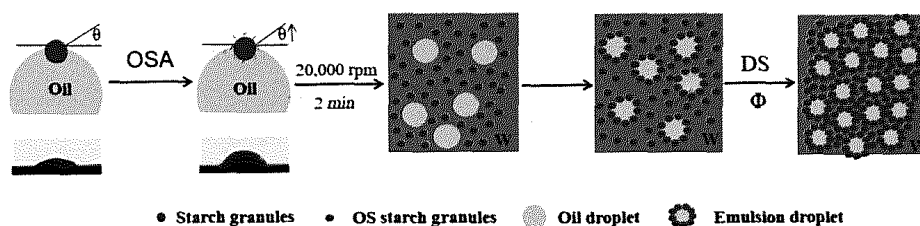
Songnan Li^a, Bin Zhang^{a,b,d}, Chin Ping Tan^{b,c}, Chao Li^{a,b,d}, Xiong Fu^{a,b}, Qiang Huang^{a,b,d}

^aSchool 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, China

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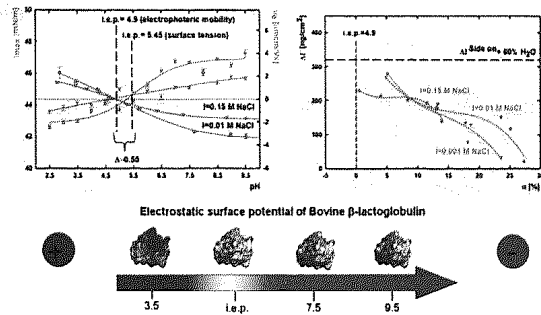
^dSino-Singapore International Joint Research Institute, Guangzhou, 511363, China



Adsorption of β -lactoglobulin A on gold surface determined *in situ* by QCM-D measurements

Sylwia Swiatek, Paulina Komorek, Barbara Jachimaska

Jerzy Haber Institute of Catalysis and Surface Chemistry, Polish Academy of Sciences, Niezapominajek 8, 30-239, Cracow, Poland



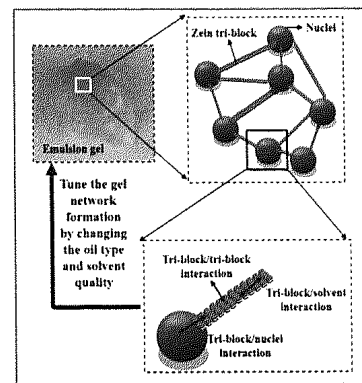
The effect of oil type and solvent quality on the rheological behavior of zein stabilized oil-in- glycerol emulsion gels

Yuan Zou^{a,b,c}, Pieter-Paul Thijssen^c, Xiaoquan Yang^b, Elke Scholten^c

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^bFood Protein Research and Development Center, Department of Food Science and Technology, South China University of Technology, Guangzhou, 510640, PR China

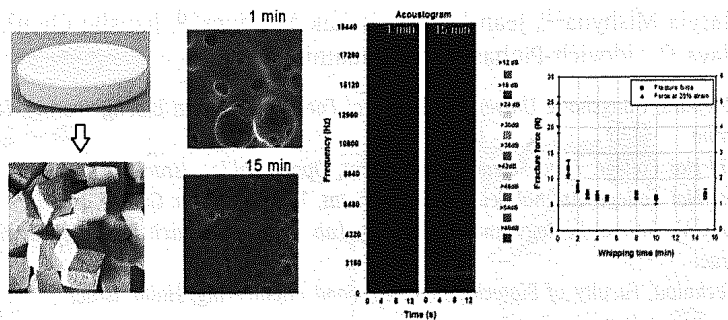
^cLaboratory of Physics and Physical Chemistry of Foods, Wageningen University, P. O. Box 17, 6700 AA, Wageningen, the Netherlands



A complex approach to assessing properties of aerated agar-fructose gels: Application of acoustic emission technique

Ewa Jakubczyk, Ewa Gondek, Anna Kamińska-Dwórznicza, Katarzyna Samborska, Artur Wiktor, Krzysztof Królikowski

Department of Food Engineering and Process Management, Warsaw University of Life Sciences, Nowoursynowska 159C, 02-776 Warsaw, Poland

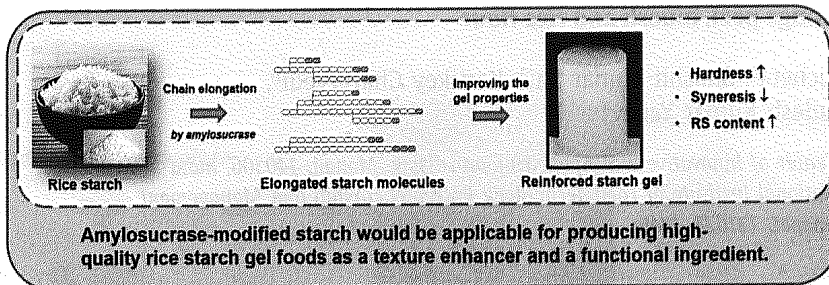


Characterization of rice starch gels reinforced with enzymatically-produced resistant starch

Ha Xuyen Nguyen Doan^a, Youngwoon Song^a, Suyong Lee^a, Byung-Hoo Lee^b, Sang-Ho Yoo^a

^aDepartment of Food Science & Biotechnology, and Carbohydrate Bioproduct Research Center, Sejong University, Seoul, 05006, Republic of Korea

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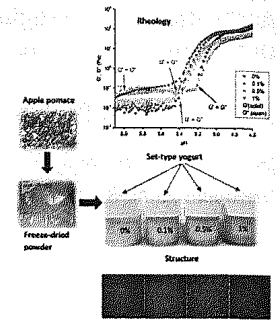


The effect of apple pomace on the texture, rheology and microstructure of set type yogurt

Xinya Wang^a, Eleana Kristo^b, Gisèle LaPointe^a

^aDepartment of Food Science, University of Guelph, Canada

^bR&D Parmalat Canada, London, Ontario, Canada

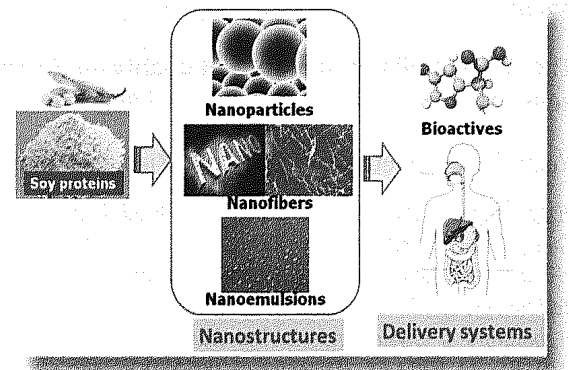


Nanostructured soy proteins: Fabrication and applications as delivery systems for bioactives (a review)

Chuan-He Tang^{a,b}

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^bBeijing Advanced Innovation Center for Food Nutrition and Human Health, Beijing Technology and Business University (BTBU), PR China



Heat-induced aggregation and gelation of proteins from edible honey bee brood (*Apis mellifera*) as a function of temperature and pH

Maryia Mishyna^{a,b}, Jean-Jacques Itzhak Martinez^{c,d}, Jianshe Chen^a, Maya Davidovich-Pinhas^e, Ofir Benjamin^b

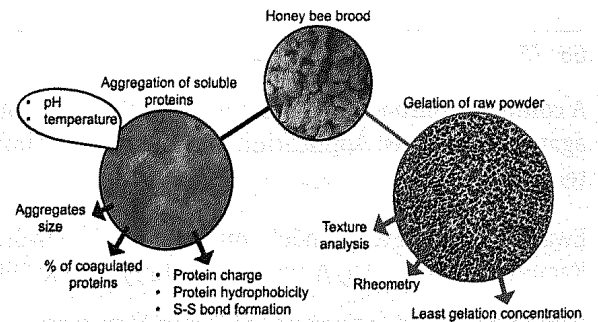
^aZhejiang Gongshang University, School of Food Science and Bioengineering, Hangzhou, China

^bTel Hai College, Food Science Department, Upper Galilee, Israel

^cTel Hai College, Animal Science Department, Tel Hai, Upper Galilee, Israel

^dMIGAL, Animal Ecology and Biodiversity Lab, Galilee Research Institute, Kiryat Shmona, Israel

^eTechnion, Faculty of Biotechnology and Food Engineering, Haifa, Israel

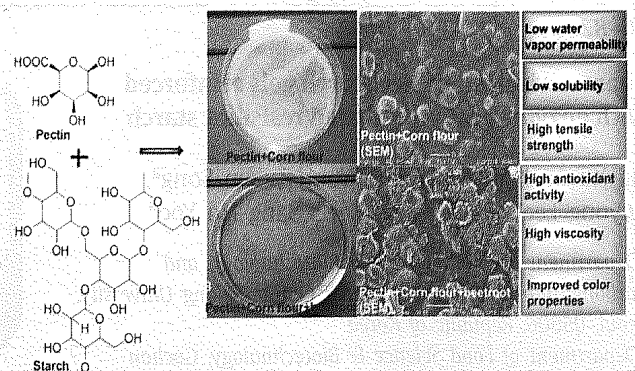


Evaluation of structural integrity and functionality of commercial pectin based edible films incorporated with corn flour, beetroot, orange peel, muesli and rice flour

Sucheta^a, Shushil Kumar Rai^a, Kartikey Chaturvedi^b, Sudesh Kumar Yadav^a

^aCenter of Innovative and Applied Bioprocessing, Mohali, 140306, India

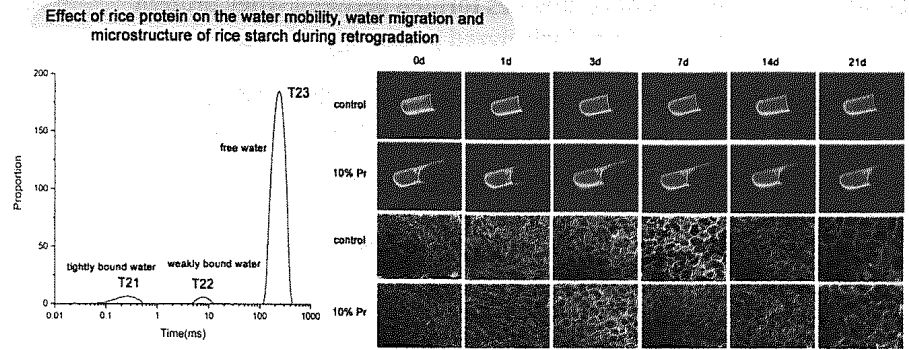
^bNational Institute of Food Technology Entrepreneurship and Management, Sonapat, 131028, India



Effect of rice protein on the water mobility, water migration and microstructure of rice starch during retrogradation

Yifu Zhang, Cheng Chen, Yue Chen, Ye Chen

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Inclusion of piperine in β -cyclodextrin complexes improves their bioaccessibility and *in vitro* antioxidant capacity

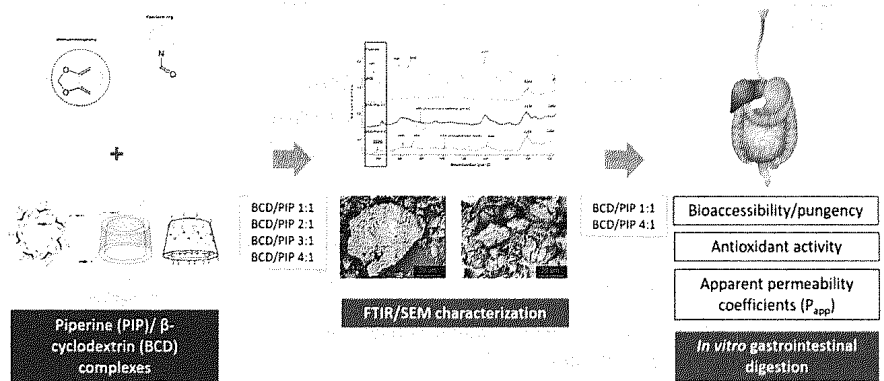
M. Quilaqueo^{a,b}, S. Millao^{a,b}, I. Luzardo-Ocampo^c, R. Campos-Vega^c, F. Acevedo^{b,d}, C. Shene^{a,b}, M. Rubilar^{a,b}

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^dDepartment of Basic Sciences, Faculty of Medicine, Universidad de La Frontera, Temuco, Chile



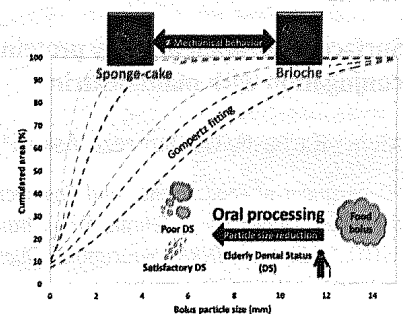
Fragmentation of two soft cereal products during oral processing in the elderly: Impact of product properties and oral health status

M. Assad-Bustillos^{a,b,c}, C. Tournier^b, G. Feron^b, S. Guessasma^a, A.L. Reguerre^a, G. Della Valle^a

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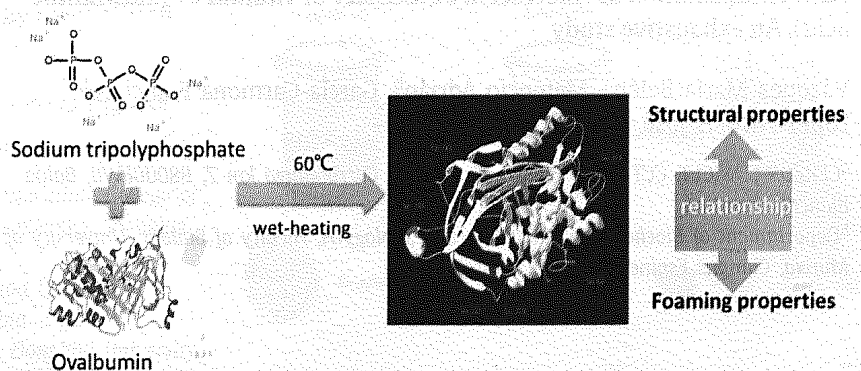


Consequences of phosphorylation on the structural and foaming properties of ovalbumin under wet-heating conditions

Long Sheng^a, Siqi Ye^a, Ke Han^a, Guilan Zhu^b, Meihu Ma^a, Zhaoxia Cai^a

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^bDepartment of Life Science, Hefei Normal University, Hefei 230061, China



Emulsifying properties of conjugates formed between whey protein isolate and subcritical-water hydrolyzed pectin

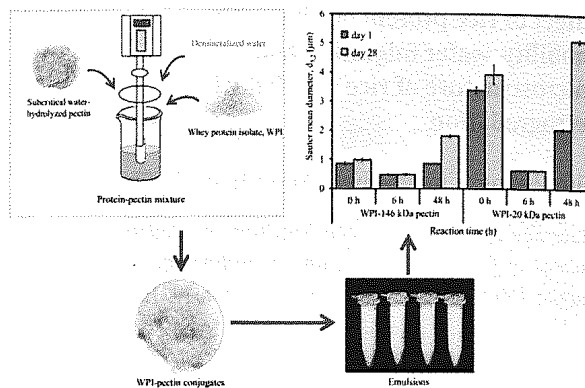
Khwanjai Klinchongkon^{a,b,c}, Pramote Khuwijitjaru^a, Shuji Adachi^d, Benjamin Bindereif^b, Heike P. Karbstein^b, Ulrike S. van der Schaaf^b

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^bInstitute of Process Engineering in Life Sciences, Chair for Food Process Engineering, Karlsruhe Institute of Technology, Karlsruhe, 76131, Germany

^cDepartment of Innovation in Food Technology, College of Health Sciences, Christian University of Thailand, Nakhon Pathom, 73000, Thailand

^dDepartment of Agriculture and Food Technology, Faculty of Bio-environmental Science, Kyoto Gakuen University, Kameoka, Kyoto, 621-8555, Japan



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Gelation and microstructural properties of protein hydrolysates from trypsin-treated male gonad of scallop (*Patinopecten yessoensis*) modified by κ -Carrageenan/ K^+

Jia-Nan Yan^a, Wen-Hui Shang^a, Jun Zhao^b, Jia-Run Han^a, Wen-Gang Jin^c, Hai-Tao Wang^{a,b}, Yi-Nan Du^a, Hai-Tao Wu^{a,b}, Srinivas Janaswamy^d, Youling L. Xiong^e, Bei-Wei Zhu^{a,b}

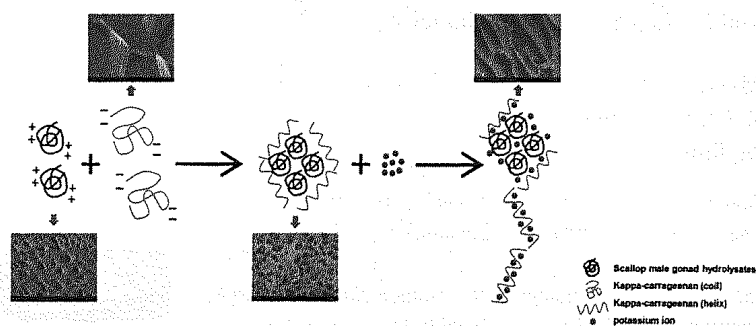
^aSchool of Food Science and Technology, Dalian Polytechnic University, Dalian, 116034, PR China

^bNational Engineering Research Center of Seafood, Dalian, 116034, PR China

^cSchool of Bioscience and Engineering, Shaanxi University of Technology, Hanzhong, 723000, PR China

^dDepartment of Dairy and Food Science, South Dakota State University, Brookings, SD 57007, USA

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



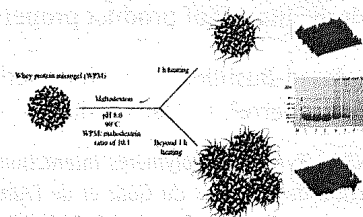
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Surface decoration of whey protein microgels through the Maillard conjugation with maltodextrin

Mehri Karbasi^a, Gholamreza Askari^a, Ashkan Madadlou^{a,b}

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

^bSTLO, UMR 1253, INRA, Agrocampus Ouest, 35000, Rennes, France



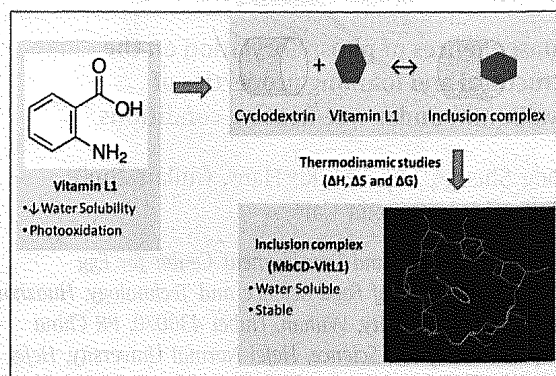
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Nanoencapsulation as fluorescence enhancer of vitamin L1 (anthranilic acid). An exhaustive study

Vázquez María Belén^a, Matencio Adrián^b, García-Carmona Francisco^b, López-Nicolás José Manuel^b

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^bDepartament of Biochemistry and Molecular Biology-A, Faculty of Biology, University of Murcia, Campus Espinardo, 30071, Murcia, Spain



Development and characterization of pickering emulsion stabilized by zein/corn fiber gum (CFG) complex colloidal particles

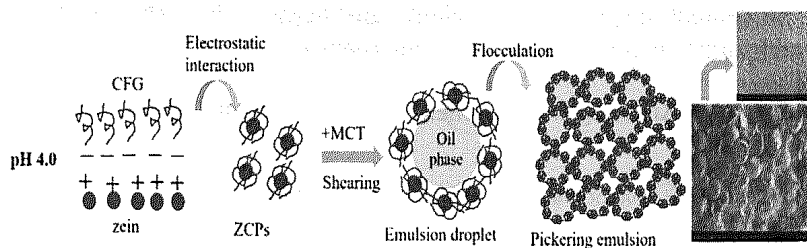
Qiaomei Zhu^{a,b}, Hongqian Lu^b, Jieyu Zhu^c,
Min Zhang^a, Lijun Yin^d

^aKey Laboratory of Food Nutrition and Safety (Tianjin University of Science & Technology), Ministry of Education, Tianjin, 300457, China

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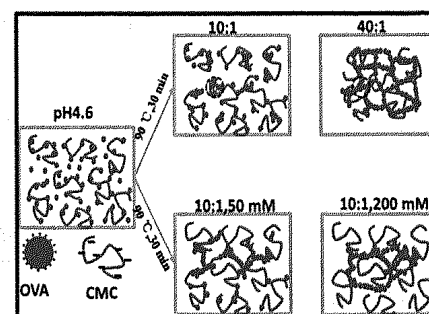
Thermally induced gelation behavior and fractal analysis of ovalbumin-carboxymethylcellulose electrostatic complexes

Wenfei Xiong^{a,b}, Cong Ren^{a,c}, Xiaoying Xu^b, Jing Li^a, Lifeng Wang^b, Bin Li^a

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^cDepartment of Basic Course Teaching and Research, Henan University of Animal Husbandry and Economy, Zhengzhou, 450011, Henan, China



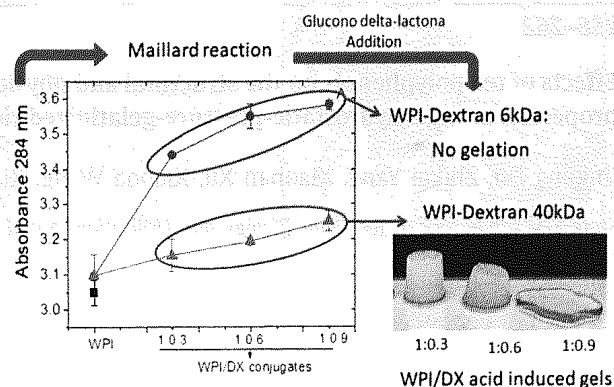
Influence of Maillard reaction extent on acid induced gels of whey proteins and dextrans

María Julia Spotti^{a,b}, Paula Andrea Loyeau^{a,b}, Abril Marangón^a,
Hernán Noir^a, Amelia Catalina Rubiolo^{a,b,c}, Carlos Roberto Carrara^a

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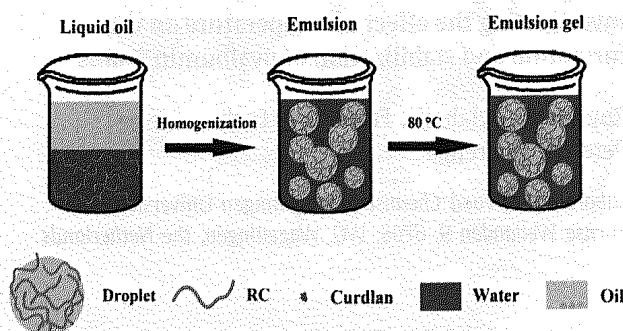
Polysaccharide-based edible emulsion gel stabilized by regenerated cellulose

Yang Jiang^{a,b}, Lingli Liu^{a,b}, Bijia Wang^{a,b}, Xuexia Yang^c, Zhize Chen^{a,b},
Yi Zhong^{a,b}, Linping Zhang^{a,b}, Zhiping Mao^{a,b}, Hong Xu^{a,b}, Xiaofeng Sui^{a,b}

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^bInnovation Center for Textile Science and Technology of Donghua University, Donghua University, Shanghai, 201620, People's Republic of China

^cCollege of Chemistry, Chemical Engineering and Biotechnology, Donghua University, Shanghai, 201620, People's Republic of China



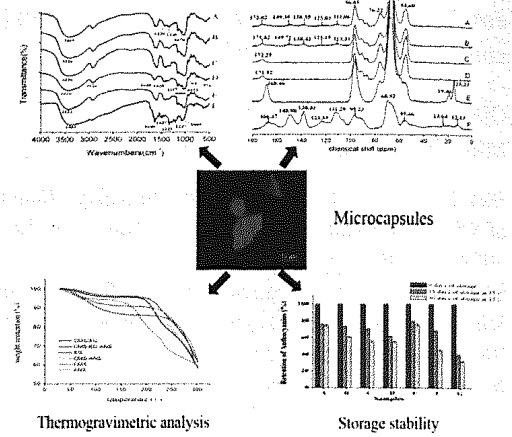
Improvement of stability of blueberry anthocyanins by carboxymethyl starch/xanthan gum combinations microencapsulation

Xuran Cai^{a,b}, Xianfeng Du^a, Daomei Cui^a, Xiaona Wang^a, Zhikai Yang^a, Guilan Zhu^b

^aSchool of Tea & Food Science and Technology, Anhui Agricultural University, Hefei 230036, China

^bSchool of Life Science, Hefei Normal University, Hefei 230061, China

Fourier transform infrared spectroscopy ¹³C solid-state nuclear magnetic resonance



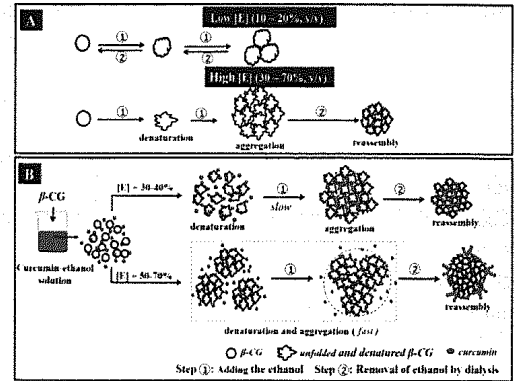
Novel soy β-conglycinin nanoparticles by ethanol-assisted disassembly and reassembly: Outstanding nanocarriers for hydrophobic nutraceuticals

Ling-Ling Liu^a, Xiu-Ting Li^b, Ning Zhang^c, Chuan-He Tang^{a,b}

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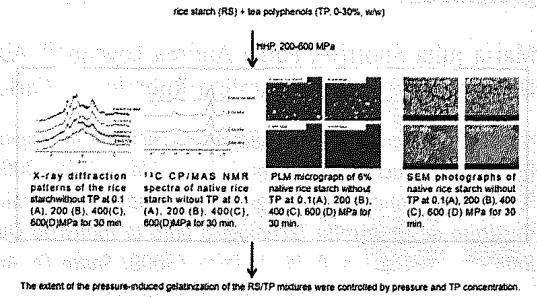
^cDepartment of Food Science and Engineering, Jinan University, Guangzhou, 510632, PR China



Effects of tea polyphenols on the structural and physicochemical properties of high-hydrostatic-pressure-gelatinized rice starch

Jingjing Du, Zhikai Yang, Xiaonan Xu, Xiaona Wang, Xianfeng Du

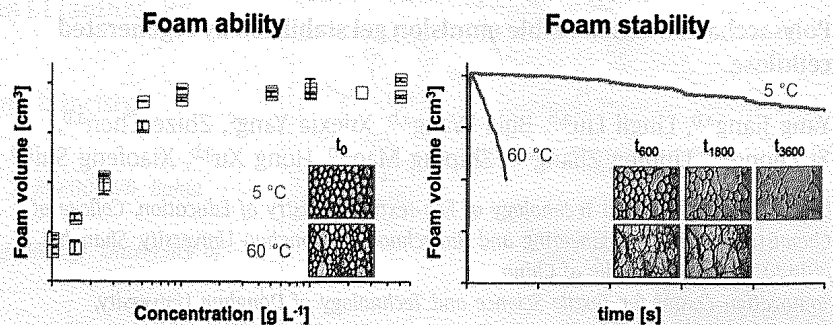
State Key Laboratory of Tea Plant Biology and Utilization, Anhui Agricultural University, Hefei, 230036, China



Investigating the effect of temperature on the formation and stabilization of ovalbumin foams

Roy J.B.M. Delahaije, Frederik J. Lech, Peter A. Wierenga

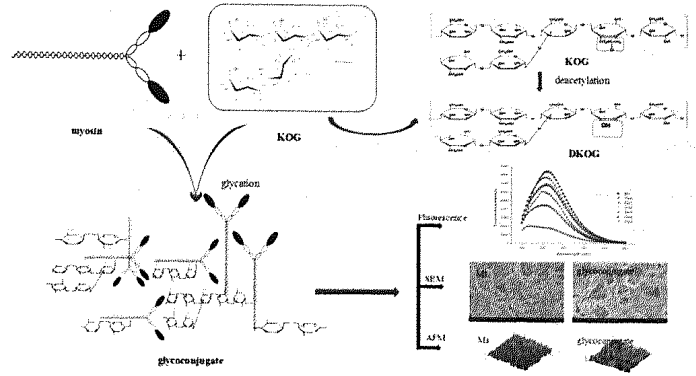
Laboratory of Food Chemistry, Wageningen University, Bornse Weiland 9, 6708, WG, Wageningen, the Netherlands



Structural changes of silver carp myosin glycosylated with Konjac oligo-glucomannan: Effects of deacetylation

Jianhua Liu, Chunhua Fang, Xia Xu, Qi Su, Peicheng Zhao, Yuting Ding

Department of Food Science and Engineering, Ocean College, Zhejiang University of Technology, Hangzhou, 310014, PR China

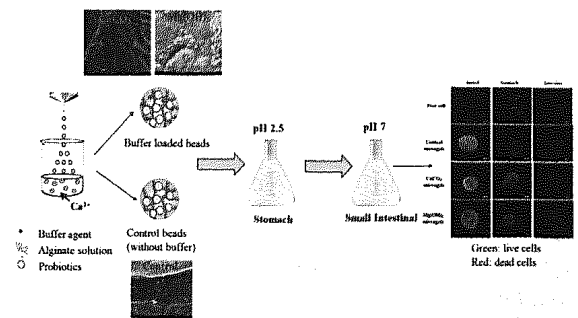


Encapsulation of *Bifidobacterium pseudocatenulatum* G7 in gastroprotective microgels: Improvement of the bacterial viability under simulated gastrointestinal conditions

Min Gu^a, Zipei Zhang^a, Che Pan^a, Timothy R. Goulette^a, Ruojie Zhang^a, Gregory Hendricks^b, David Julian McClements^a, Hang Xiao^a

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

^bCore Electron Microscopy Facility, University of Massachusetts Medical School, Worcester, MA, 01655, USA

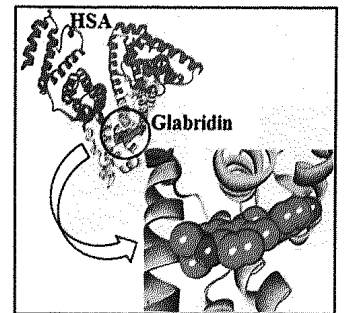


Structural insights into the binding behavior of isoflavonoid glabridin with human serum albumin

Md. Abdur Razzak^a, Ji Eun Lee^b, Shin Sik Choi^{a,b}

^aDepartment of Energy Science and Technology, Myongji University, Yongin, 17058, Republic of Korea

^bDepartment of Food and Nutrition, Myongji University, Yongin, 17058, Republic of Korea

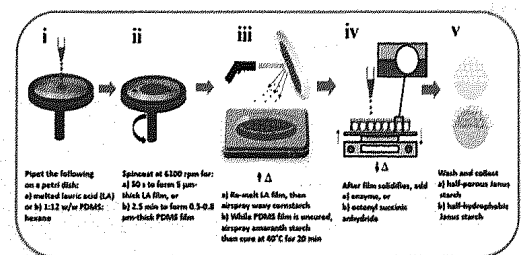


Starch-based Janus particles: Proof-of-concept heterogeneous design via a spin-coating spray approach

Arkay Kierulf^a, Morteza Azizi^a, Hamed Eskandarloo^a, Judith Whaley^b, Weichang Liu^b, Mariana Perez-Herrera^b, Zheng You^b, Alireza Abbaspourrad^a

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^bTate & Lyle Ingredients Americas LLC, 5450 Prairie Stone Pkwy, Hoffman Estates, IL, 60192, USA



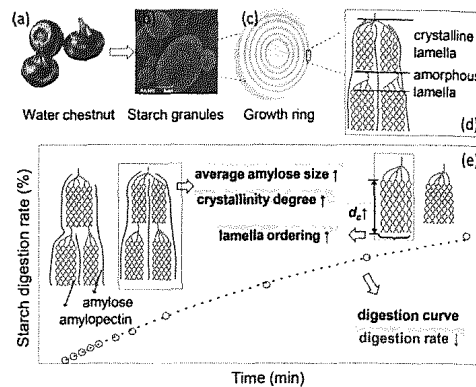
Understanding the multi-scale structure and digestion rate of water chestnut starch

Dongling Qiao^a, Wenyao Tu^a, Binjia Zhang^b, Ran Wang^a, Nannan Li^b, Katsuyoshi Nishinari^a, Saffa Riffat^c, Fatang Jiang^{a,c}

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Gum Arabic in solution: Composition and multi-scale structures

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