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Membrane-based fractionation, enzymatic dephosphorylation, and gastrointestinal digestibility of β -casein enriched serum protein ingredients

Dasong Liu^{a,b}, Jie Zhang^a, Lingling Wang^c, Tianyi Yang^a, Xiaoming Liu^a, Yacine Hemar^{b,d}, Joe M. Regenstein^{a,b,e}, Peng Zhou^{a,b}

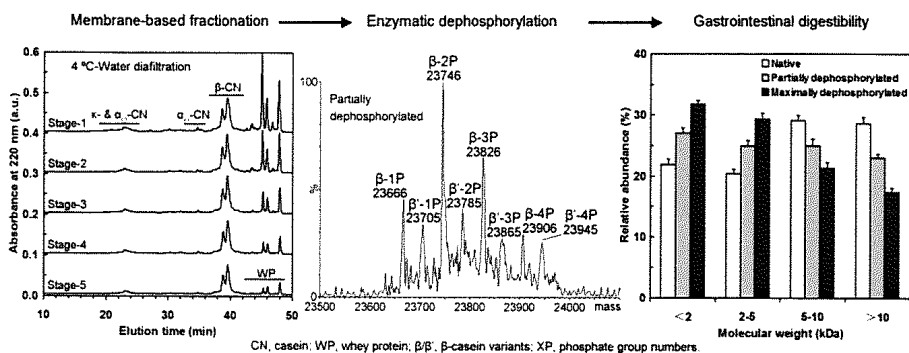
^aState Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi, Jiangsu Province, 214122, China

^bInternational Joint Research Laboratory for Functional Dairy Protein Ingredients, U.S.-China Dairy Innovation Center, Jiangnan University, Wuxi, Jiangsu Province, 214122, China

^cSchool of Biotechnology, Jiangnan University, Jiangsu Province, 214122, China

^dRiddet Institute, Palmerston North, New Zealand

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

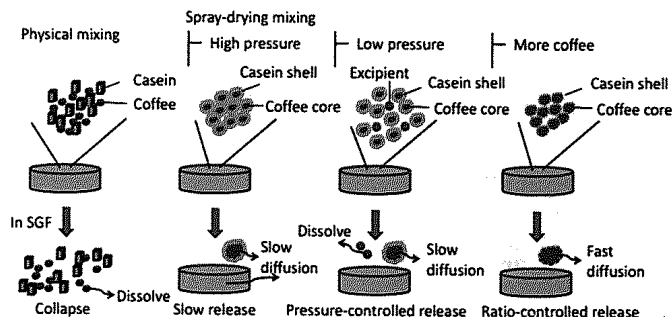


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Controlled release of caffeine from tablets of spray-dried casein gels

Songwen Tan, Amirali Ebrahimi, Timothy Langrish

Drying and Process Technology Group, School of Chemical and Biomolecular Engineering, Building J01, The University of Sydney, Darlington, NSW, 2006, Australia



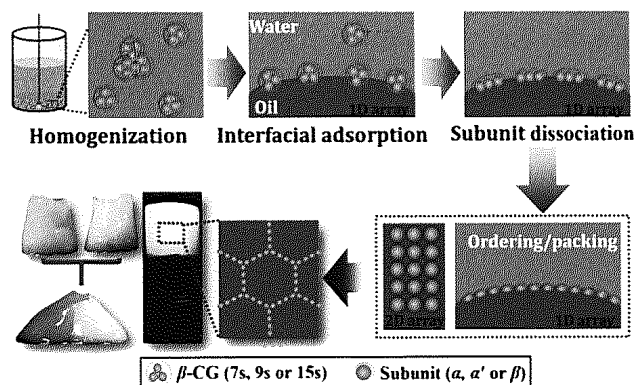
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Yan-Teng Xu, Tong-Xun Liu, Chuan-He Tang

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



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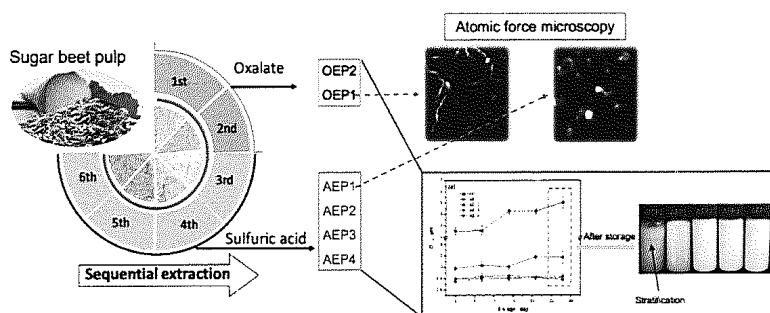
Characterization of the structural and emulsifying properties of sugar beet pectins obtained by sequential extraction

Zhanpeng Liu^a, Fang Pi^a, Xiaobing Guo^a, Xiaoming Guo^{a,b}, Shujuan Yu^{a,b,c}

^aSchool of Food Sciences and Engineering, South China University of Technology, Guangzhou, 510640, China

^bGuangdong Province Key Laboratory for Green Processing of Natural Products and Product Safety, Guangzhou, 510640, China

^cState Key Laboratory of Pulp and Paper Engineering, Guangzhou, 510640, China



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Preparation and emulsifying properties of trace elements fortified gum arabic

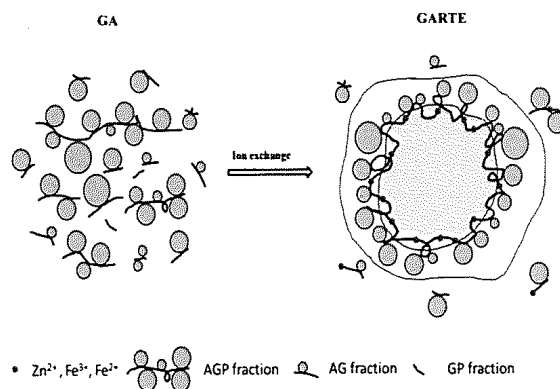
Bing Hu^{a,b}, Lingyu Han^{a,b}, Huiling Kong^{a,b}, Katsuyoshi Nishinari^{a,b}, Glyn O. Phillips^{a,b}, Jixin Yang^c, Yapeng Fang^{a,b,d}

^aHubei International Scientific and Technological Cooperation Base of Food Hydrocolloids, Hubei University of Technology, Wuhan, 430068, China

^bGlyn O. Phillips Hydrocolloid Research Centre at HUT, School of Food and Biological Engineering, Hubei University of Technology, Wuhan, 430068, China

^cSchool of Applied Science, Computing and Engineering, Wrexham Glyndwr University, Plas Coch, Mold Road, Wrexham, LL11 2AW, United Kingdom

^dDepartment of Food Science and Engineering, School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai, 200240, China



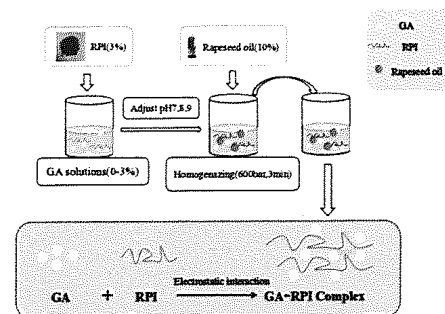
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Physical stability and microstructure of rapeseed protein isolate/gum Arabic stabilized emulsions at alkaline pH

Qun Li^a, Zhigao Wang^b, Caixia Dai^a, Yujiao Wang^a, Wenye Chen^a, Xingrong Ju^a, Jian Yuan^a, Rong He^a

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

^bCollege of Food Science, Jiangnan University, Wuxi, 214122, China



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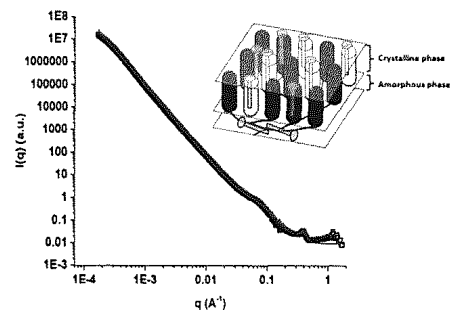
Structure of starch-fatty acid complexes produced via hydrothermal treatment

Xuanxuan Lu^a, Ce Shi^b, Jieyu Zhu^a, Yunqi Li^b, Qingrong Huang^{a,c}

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

^bKey Laboratory of Synthetic Rubber & Laboratory of Advanced Power Sources, Changchun Institute of Applied Chemistry, Chinese Academy of Sciences, Changchun, 130022, PR China

^cCollege of Chemistry and Environmental Engineering, Wuyi University, Jiangmen, Guangdong 529020, China



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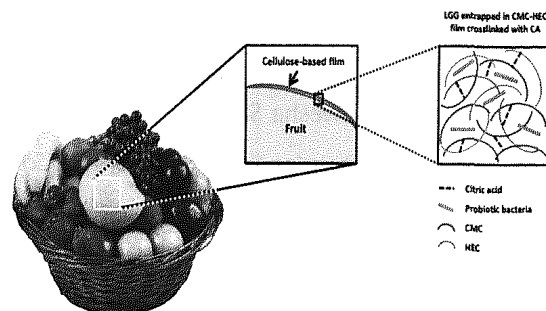
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Poonam Singh^a, Solange Magalhães^a, Luis Alves^a, Filipe Antunes^a, Maria Miguel^a, Björn Lindman^b, Bruno Medronho^c

^aCQC, Department of Chemistry, University of Coimbra, Rua Larga, 3004-535 Coimbra, Portugal

^bFSCN, Mid Sweden University, SE-851 70 Sundsvall, Sweden

^cFaculty of Sciences and Technology (MeditBio), Ed. 8, University of Algarve, Campus de Gambelas, 8005-139 Faro, Portugal



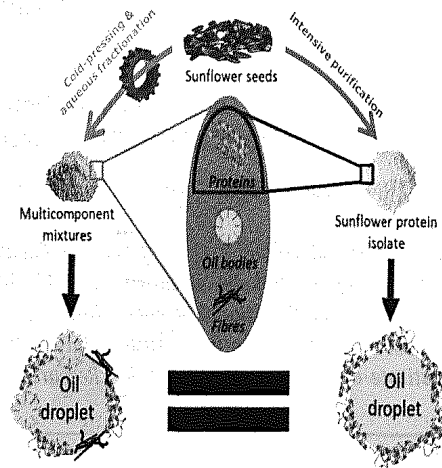
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The emulsifying performance of mildly derived mixtures from sunflower seeds

Dimitris Karefyllakis^a, Heidi Octaviana^a, Atze Jan van der Goot^a, Constantinos V. Nikiforidis^b

^aFood Process Engineering, Wageningen University, the Netherlands

^bBiobased Chemistry and Technology, Wageningen University, the Netherlands



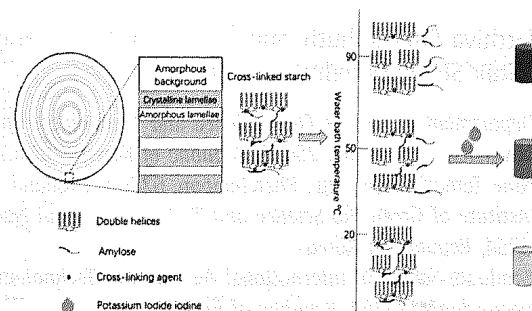
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A study on the thermal stability of amylose-amylopectin and amylopectin-amylopectin in cross-linked starches through iodine binding capacity

Tingting Kou^a, Qunyu Gao^{a,b}

^aCarbohydrate Laboratory, School of Food Science and Engineering, South China University of Technology, Guangzhou, 510640, China

^bGuangdong Province Key Laboratory of Green Processing and Natural Products and Product Safety, Guangzhou, 510640, China



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Construction of Bi₂WO₆-TiO₂/starch nanocomposite films for visible-light catalytic degradation of ethylene

Haidan Wang, Li Wang, Shengying Ye, Xianliang Song

College of Food Science, South China Agricultural University, Guangzhou, 510642, PR China

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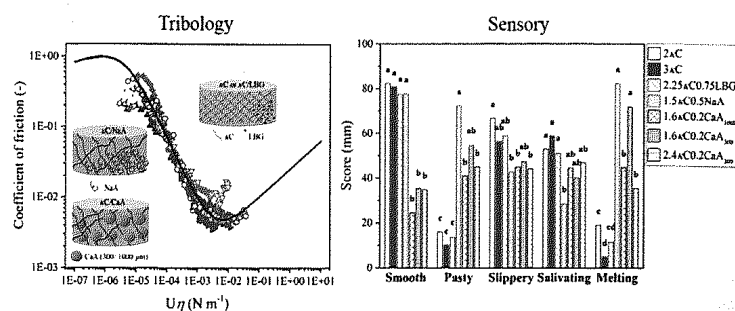
On relating rheology and oral tribology to sensory properties in hydrogels

Emma M. Krop^a, Marion M. Hetherington^b, Melvin Holmes^a, Sophie Miquel^c, Anwesha Sarkar^a

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

^bSchool of Psychology, University of Leeds, Leeds, LS2 9JT, United Kingdom

^cMars Wrigley Confectionery, 1132 West Blackhawk Street, Chicago, IL, 60642, USA



114-118

Which casein in sodium caseinate is most resistant to *in vitro* digestion? Effect of emulsification and enzymatic structuring

Franziska Böttger^a, Didier Dupont^a, Dorota Marcinkowska^b, Balazs Bajka^c, Alan Mackie^d, Adam Macierzanka^{a,b,e}

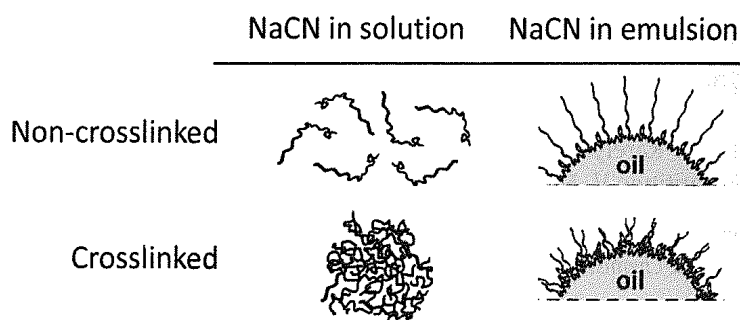
^aSTLO, INRA, Agrocampus Ouest, 65 Rue de St. Briec, 35000, Rennes, France

^bDepartment of Colloid and Lipid Science, Faculty of Chemistry, Gdansk University of Technology, Narutowicza 11/12, 80-233, Gdansk, Poland

^cDepartment of Nutritional Sciences, King's College London, London, SE1 9NH, UK

^dSchool of Food Science & Nutrition, University of Leeds, Leeds, LS2 9JT, UK

^eInstitute of Food Research, Norwich Research Park, Colney Lane, Norwich, NR4 7UA, UK



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Effect of fish gelatine-sodium alginate interactions on foam formation and stability

Natthiya Phawaphuthanon^{a,b}, Daeung Yu^c, Peerapong Ngamnikom^{a,c}, Il-Shik Shin^a, Donghwa Chung^{c,d,e}

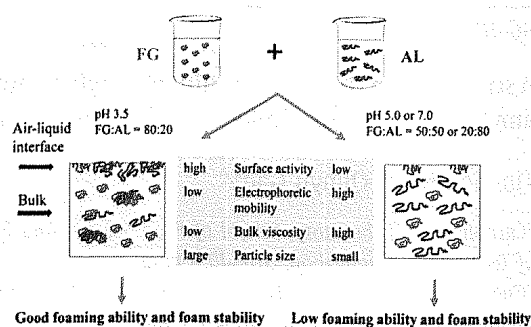
^aDepartment of Marine Food Science and Technology, Gangneung-Wonju National University, Gangneung, 25457, Republic of Korea

^bNine Tamarind Co., Ltd., Phetchaboon, 67000, Thailand

^cInstitute of Green Bio Science and Technology, Seoul National University, Pyeongchang, 25354, Republic of Korea

^dGraduate School of International Agricultural Technology, Seoul National University, Pyeongchang, 25354, Republic of Korea

^eCenter for Food and Bioconvergence, Seoul National University, Seoul, 08826, Republic of Korea



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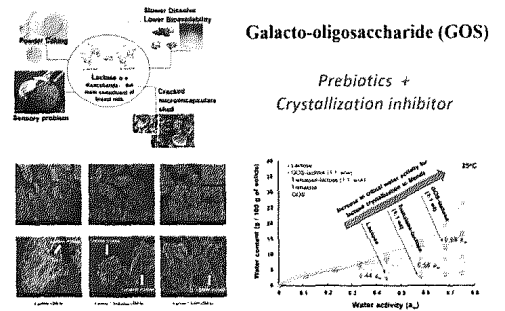
Inhibition of lactose crystallisation in the presence of galacto-oligosaccharide

Shishan Fu^{a,b}, Song Miao^c, Xiaobin Ma^{a,b}, Tian Ding^{a,b}, Xingqian Ye^{a,b}, Donghong Liu^{a,b}

^aCollege of Biosystems Engineering and Food Science, Zhejiang University, Hangzhou, 310058, China

^bFuli Institute of Food Science, Zhejiang University, Hangzhou, 310058, China

^cTeagasc Food Research Centre, Moorepark, Fermoy, Co., Cork, Ireland



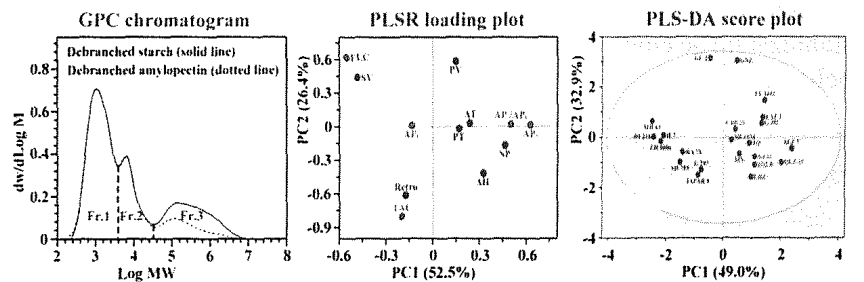
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Effects of molecular compositions on crystalline structure and functional properties of rice starches with different amylopectin extra-long chains

Lingshang Lin^{a,b}, Ke Guo^{a,b}, Long Zhang^{a,b}, Changquan Zhang^{a,b}, Qiaoquan Liu^{a,b}, Cunxu Wei^{a,b}

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

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



Interrelationships between molecular compositions and functional properties of starches with different ELCs

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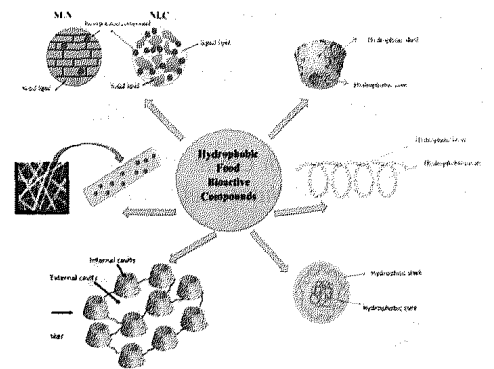
Nanoencapsulation of hydrophobic and low-soluble food bioactive compounds within different nanocarriers

Atefe Rezaei^a, Milad Fathi^b, Seid Mahdi Jafari^c

^aDepartment of Food Science and Technology, School of Nutrition and Food Science, Isfahan University of Medical Sciences, Isfahan, 81746-73461, Iran

^bDepartment of Food Science and Technology, College of Agriculture, Isfahan University of Technology, Isfahan, 84156-83111, Iran

^cDepartment of Food Materials and Process Design Engineering, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran

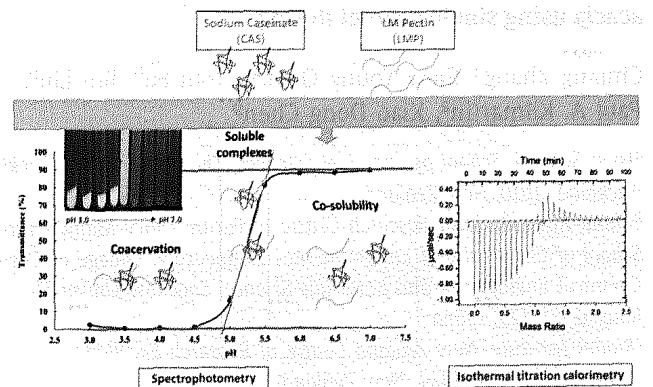


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Low Methoxyl pectin / sodium caseinate complexing behavior studied by isothermal titration calorimetry

Jian Wang, Emilie Dumas, Adem Gharsallaoui

Univ Lyon, Université Claude Bernard Lyon 1, ISARA Lyon, BioDyMIA (Bioingénierie et Dynamique Microbienne aux Interfaces Alimentaires), Equipe Mixte d'Accueil n°3733, IUT Lyon 1, technopole Alimentec, rue Henri de Boissieu, 01000, Bourg en Bresse, France



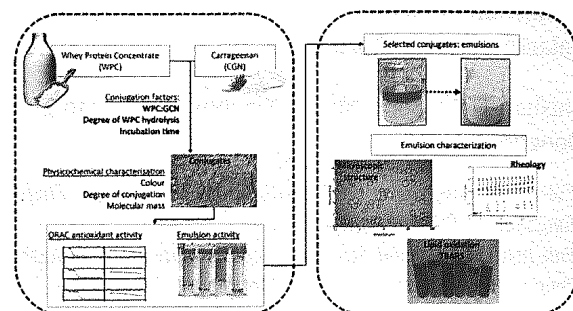
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Role of carbohydrate conjugation on the emulsification and antioxidant properties of intact and hydrolysed whey protein concentrate

Maria Cermeño^a, Manuel Felix^{a,b}, Alan Connolly^a, Elaine Brennan^a, Bernadette Coffey^a, Edel Ryan^a, Richard J. FitzGerald^a

^aDepartment of Biological Sciences, University of Limerick, Limerick, Ireland

^bDepartamento de Ingeniería Química, Escuela Politécnica Superior, Universidad de Sevilla, Sevilla, Spain



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Flexible cellulose nanofibrils as novel pickering stabilizers: The emulsifying property and packing behavior

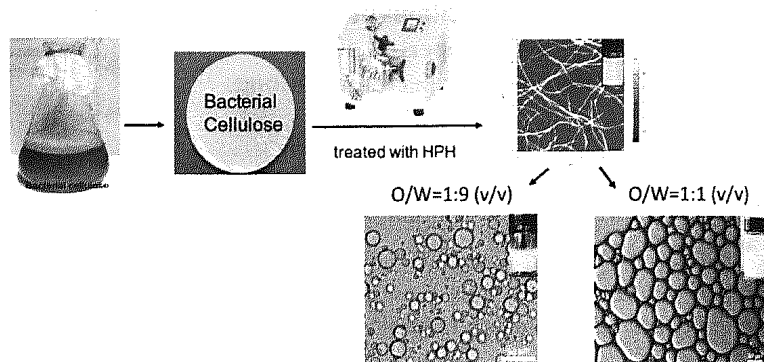
Qi Li^a, Yixiang Wang^b, Yuehan Wu^a, Kanghui He^a, Yan Li^a, Xiaogang Luo^d, Bin Li^a, Chengtao Wang^c, Shilin Liu^{a,c}

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

^bDepartment of Food Science and Agricultural Chemistry, McGill University, Ste Anne de Bellevue, Quebec, H9X 3V9, Canada

^cBeijing Engineering and Technology Research Center of Food Additives, Beijing Technology & Business University, Beijing, 100048, China

^dSchool of Chemical Engineering and Pharmacy, Wuhan Institute of Technology, Wuhan, 430073, China



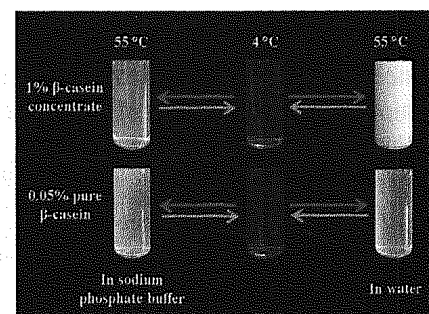
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Self-association of bovine β-casein as influenced by calcium chloride, buffer type and temperature

Meng Li^{a,b}, Mark A.E. Auty^a, Shane V. Crowley^b, Alan L. Kelly^b, James A. O'Mahony^b, André Brodtkorb^a

^aTeagasc Food Research Centre, Moorepark, Fermoy, Co. Cork, Ireland

^bSchool of Food and Nutritional Sciences, University College Cork, Cork, Ireland



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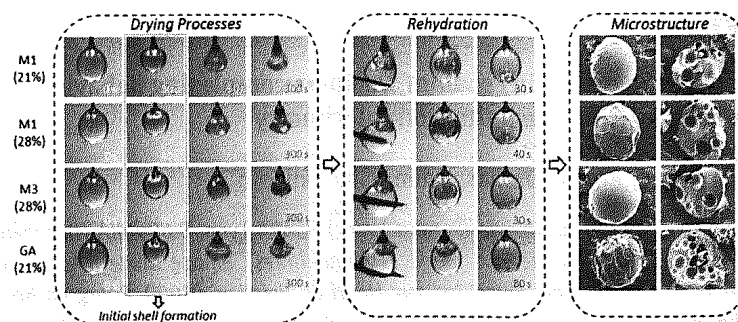
A study on the structure formation and properties of noni juice microencapsulated with maltodextrin and gum acacia using single droplet drying

Chuang Zhang^a, Siew Young Quek^{a,c}, Nan Fu^b, Bin Liu^b, Paul A. Kilmartin^a, Xiao Dong Chen^b

^aFood Science, School of Chemical Sciences, The University of Auckland, Auckland, 1010, New Zealand

^bChina-Australia Joint Research Centre of Future Dairy Manufacturing, School of Chemical and Environmental Engineering, College of Chemistry, Chemical Engineering and Materials Science, Soochow University, Suzhou, Jiangsu, 215123, China

^cRiddet Institute, New Zealand Centre of Research Excellence for Food Research, Palmerston North, 4474, New Zealand



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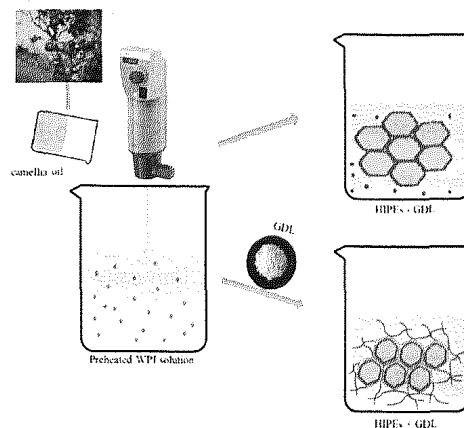
Stability, rheology, and β -carotene bioaccessibility of high internal phase emulsion gels

Wei Liu^a, Hongxia Gao^a, David Julian McClements^b, Lei Zhou^a, Jing Wu^c, Liqiang Zou^a

^aState Key Laboratory of Food Science and Technology, Nanchang University, No. 235 Nanjing East Road, Nanchang 330047, Jiangxi, China

^bBiopolymers & Colloids Research Laboratory, Department of Food Science, University of Massachusetts, Amherst, MA 01003, USA

^cJiangxi Green Fairyland Biological Technology Co. Ltd., Ruijin 330047, Jiangxi, China



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Pickering stabilization of thymol through green emulsification using soluble fraction of almond gum – Whey protein isolate nano-complexes

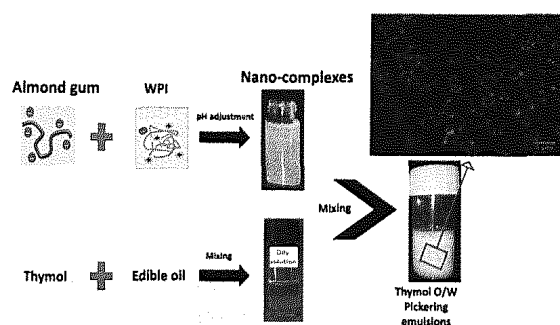
Ali Sedaghat Doost^a, Maryam Nikbakht Nasrabadi^{a,b}, Vincent Kassozi^a, Koen Dewettinck^c, Christian V. Stevens^d, Paul Van der Meeren^a

^aParticle and Interfacial Technology Group, Department of Green Chemistry and Technology, Faculty of Bioscience Engineering, Ghent University, Coupure Links 653, 9000, Gent, Belgium

^bDepartment of Food Science and Technology, College of Agriculture, Isfahan University of Technology, Isfahan, 84156-83111, Iran

^cLaboratory of Food Technology and Engineering, Department of Food Technology, Safety and Health, Faculty of Bioscience Engineering, Ghent University, Coupure Links 653, 9000, Gent, Belgium

^dSynBioC Research Group, Department of Green Chemistry and Technology, Faculty of Bioscience Engineering, Ghent University, Coupure Links 653, 9000, Gent, Belgium



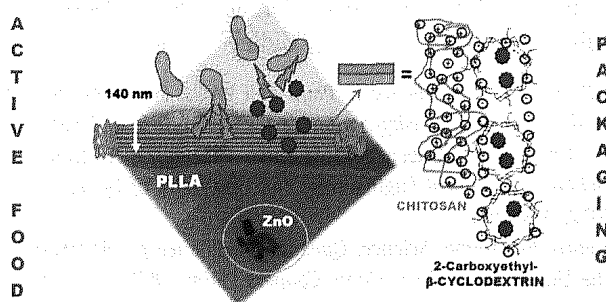
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Antibacterial multilayer of chitosan and (2-carboxyethyl)- β -cyclodextrin onto polylactic acid (PLLA)

Jon Andrade-Del Olmo^a, Leyre Pérez-Álvarez^{a,b}, Estíbaliz Hernáez^a, Leire Ruiz-Rubio^{a,b}, José Luis Vilas-Vilela^{a,b}

^aGrupo de Química Macromolecular (LABQUIMAC), Departamento de Química Física, Facultad de Ciencia y Tecnología, Universidad del País Vasco UPV/EHU, 48940, Leioa, Spain

^bBCMaterials, Basque Center for Materials, Applications and Nanostructures, UPV/EHU Science Park, 48940 Leioa, Spain

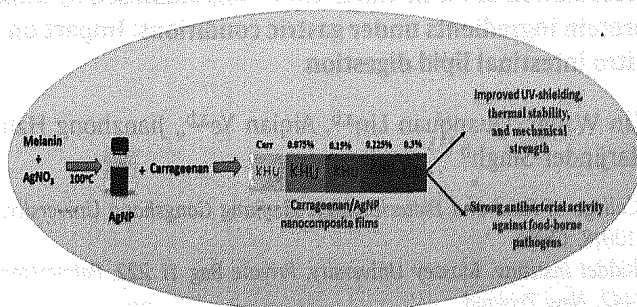


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Melanin-mediated synthesis of silver nanoparticle and its use for the preparation of carrageenan-based antibacterial films

Swarup Roy, Shiv Shankar, Jong-Whan Rhim

Center for Humanities and Sciences, BioNanocomposite Research Center, Department of Food and Nutrition, Kyung Hee University, 26 Kyungheedaero, Dongdaemun-gu, Seoul, 02447, Republic of Korea

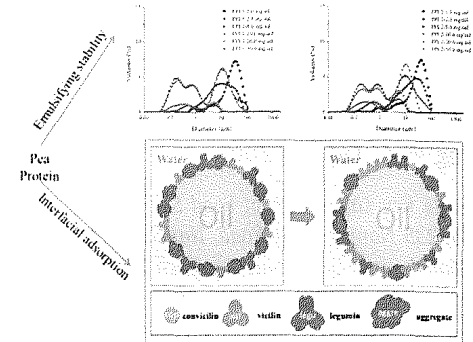


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Study on the emulsifying stability and interfacial adsorption of pea proteins

Maoshen Chen^{a,b}, Juhui Lu^{a,b}, Fei Liu^{a,b}, John Nsor-Atindana^{a,b}, Feifei Xu^{a,b}, H. Douglas Goff^c, Jianguo Ma^{a,b}, Fang Zhong^{a,b}

^aState Key Laboratory of Food Science and Technology, Jiangnan University, Wuxi, 214122, China
^bSchool of Food Science and Technology, Jiangnan University, Wuxi, 214122, China
^cDepartment of Food Science, University of Guelph, Guelph, ON N1G 2W1, Canada

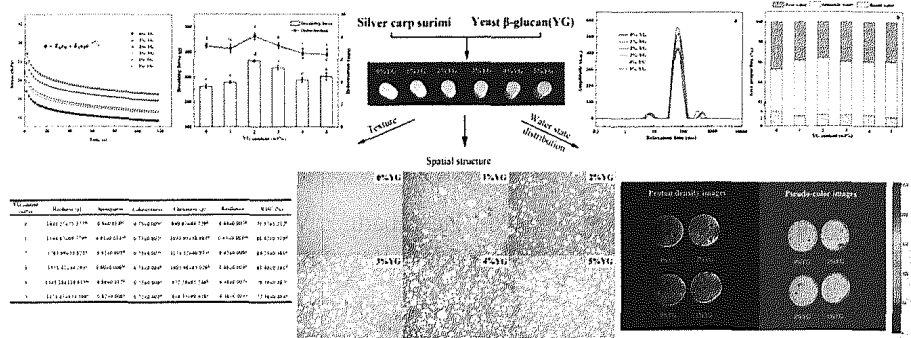


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Effect of yeast β-glucan on gel properties, spatial structure and sensory characteristics of silver carp surimi

Huimin Zhang^a, Yiting Xiong^a, Amr M. Bakry^{a,b}, Shanbai Xiong^a, Tao Yin^a, Binjia Zhang^a, Jingjing Huang^a, Zhiyu Liu^c, Qilin Huang^a

^aCollege of Food Science and Technology, Huazhong Agricultural University, Sub Center (Wuhan) of National Technology and R&D of Staple Freshwater Fish Processing, Wuhan, 430070, China
^bDepartment of Dairy Science, Faculty of Agriculture, Suez Canal University, Ismailia, 41522, Egypt
^cFisheries Research Institute of Fujian, Fujian Collaborative Innovation Center for Exploitation and Utilization of Marine Biological Resources, Xiamen, 361013, China

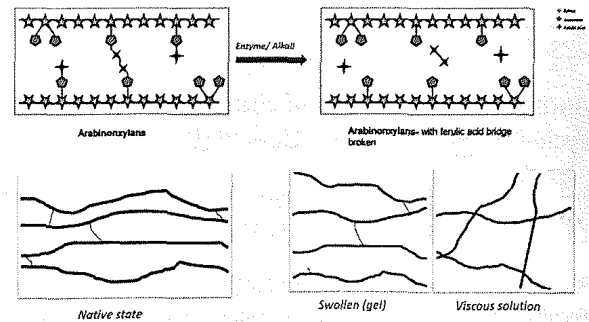


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Rheological characterisation of cell walls from wheat flour and endosperm: Effects of diferulate crosslink hydrolysis

Ghanendra Gartaula^a, Sushil Dhital^a, Omkar Deshmukh^b, Gabriele Netzel^c, Michael J. Gidley^a

^aARC Centre of Excellence in Plant Cell Walls, Centre for Nutrition and Food Sciences, Queensland Alliance for Agriculture and Food Innovation, The University of Queensland, St Lucia, QLD, 4072, Australia
^bSchool of Chemical Engineering, The University of Queensland, St Lucia, QLD, 4072, Australia
^cCentre for Animal Science, Queensland Alliance for Agriculture and Food Innovation, The University of Queensland, Coopers Plains, QLD, 4108, Australia

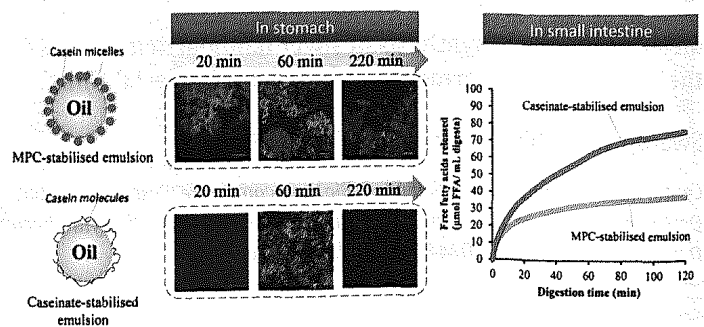


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Flocculation of oil-in-water emulsions stabilised by milk protein ingredients under gastric conditions: Impact on in vitro intestinal lipid digestion

Xin Wang^b, Quanquan Lin^{a,b}, Aiqian Ye^{a,b}, Jianzhong Han^a, Harjinder Singh^b

^aCollege of Food and Biotechnology, Zhejiang Gongshang University, Hangzhou, 310018, China
^bRiddet Institute, Massey University, Private Bag 11 222, Palmerston North, 4442, New Zealand

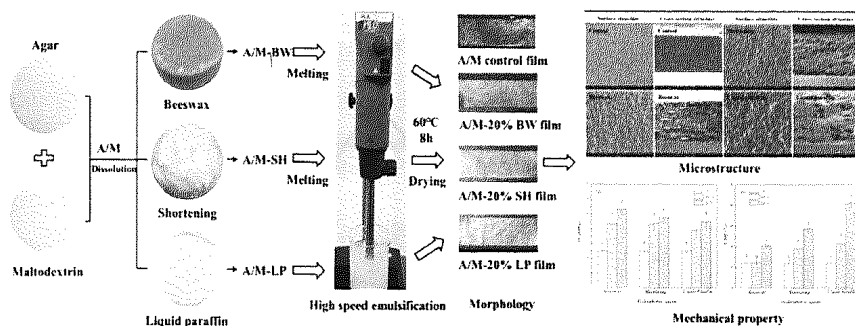


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Effects of hydrophobic agents on the physicochemical properties of edible agar/maltodextrin films

Rui Zhang, Wentao Wang, Hui Zhang, Yangyong Dai, Haizhou Dong, Hanxue Hou

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



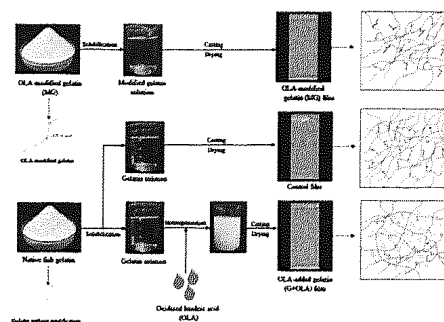
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Properties of films from fish gelatin prepared by molecular modification and direct addition of oxidized linoleic acid

Wipawee Theerawitayaart^a, Thummanoon Prodpran^a, Soottawat Benjakul^b, Pornsatiit Sookchoo^a

^aDepartment of Material Product Technology, Faculty of Agro-Industry, Prince of Songkla University, Hat Yai, Songkhla, 90112, Thailand

^bDepartment of Food Technology, Faculty of Agro-Industry, Prince of Songkla University, Hat Yai, Songkhla, 90112, Thailand



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Molecular dynamics of the diffusion of natural bioactive compounds from high-solid biopolymer matrices for the design of functional foods

Vilia Darma Paramita^a, Stefan Kasapis^b

^aDepartment of Chemical Engineering, State Polytechnic of Ujung Pandang, Tamalanrea, Makassar, 90245, Indonesia

^bSchool of Science, RMIT University, Bundoora West Campus, Plenty Road, Melbourne, Vic, 3083, Australia

