

1-8

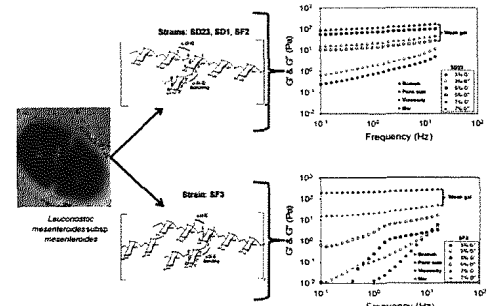
Structural characterization and rheological properties of dextran produced by native strains isolated of *Agave salmiana*

Castro-Rodríguez Diana^{a,c}, Hernández-Sánchez Humberto^b, Yáñez-Fernández Jorge^a

^aDepartamento de Bioingeniería, Unidad Profesional Interdisciplinaria de Biología (UPIBI), Instituto Politécnico Nacional (IPN), Av. Acueducto S/N Barrio la laguna Ticoman, México. D.F, CP.07340, Mexico

^bDepartamento de Ingeniería Bioquímica, Escuela Nacional de Ciencias Biológicas, Instituto Politécnico Nacional, Av. Wilfrido Massieu esq. Cda. M. Stampa, Unidad Profesional Adolfo López Mateos, CP 07738, Ciudad de México, Mexico

^cCONACyT-Cátedras, Reproductive Biology Department, Instituto Nacional de Ciencias Médicas y Nutrición SZ, México



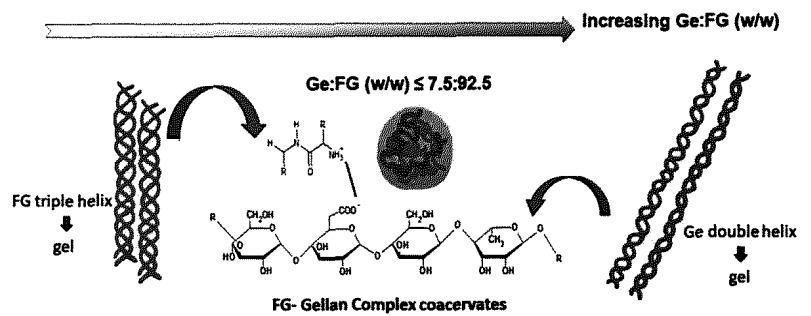
9-18

Rheological properties and structure modification in liquid and gel of tilapia skin gelatin by the addition of low acyl gellan

Li Cheng Sow^{a,b}, Si Jia Tan^a, Hongshun Yang^{a,b}

^aFood Science and Technology Programme, C/o Department of Chemistry, National University of Singapore, 3 Science Drive 3, Singapore, 117543, Singapore

^bNational University of Singapore (Suzhou) Research Institute, 377 Lin Qian Street, Suzhou Industrial Park, Suzhou, Jiangsu, 215123, PR China



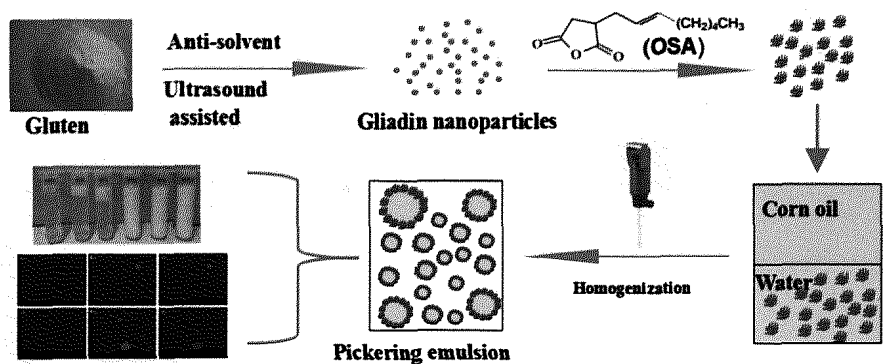
19-27

Fabrication and characterization of pickering emulsions stabilized by octenyl succinic anhydride -modified gliadin nanoparticle

Xiao-Min Li^a, Jie Zhu^b, Yi Pan^a, Ran Meng^a, Bao Zhang^a, Han-Qing Chen^a

^aSchool of Food and Biological Engineering, Hefei University of Technology, 193 Tunxi Road, Hefei, Anhui, 230009, China

^bSchool of Chemical Engineering and Energy Technology, Dongguan University of Technology, Dongguan, 523808, China



28-34

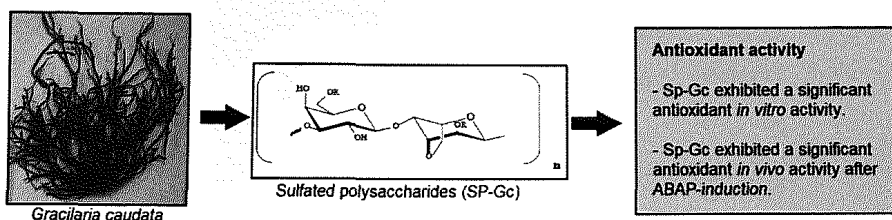
A novel antioxidant sulfated polysaccharide from the algae *Gracilaria caudata*: *In vitro* and *in vivo* activities

Poliana O. Cavalcante Alencar^a,
Glauber C. Lima^a, Francisco Clark N. Barros^a,
Luís E.C. Costa^a, Carla Vivianne P.E. Ribeiro^a,
Willer M. Sousa^a, Venícios G. Sombra^b,
Clara Myrla W.S. Abreu^b, Ewerton S. Abreu^c,
Edivânia O.B. Pontes^c, Ariclécio C. Oliveira^c,
Regina C.M. de Paula^b, Ana Lúcia P. Freitas^a

^aLaboratory of Proteins and Carbohydrates of Marine Algae,
Department of Biochemistry and Molecular Biology, Federal
University of Ceará, Fortaleza, 60440-900, CE, Brazil

^bLaboratory of Polymers, Department of Organic and
Inorganic Chemistry, Federal University of Ceará, Fortaleza,
60455-760, CE, Brazil

^cLaboratory of Endocrine Physiology and Metabolism,
Superior Institute of Biomedical Sciences, State University of
Ceará, Fortaleza, 60714-903, CE, Brazil

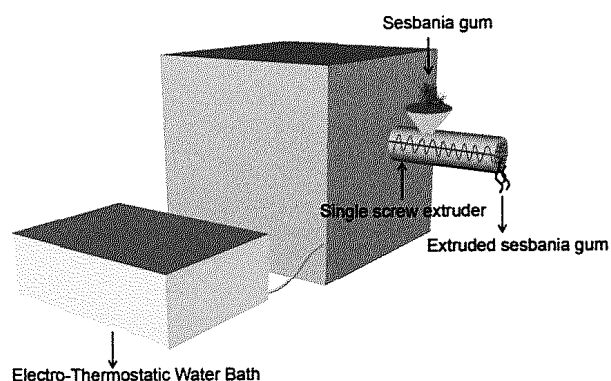


35-40

The effects of extrusion processing on rheological and physicochemical properties of sesbania gum

Rui Li, Xin Jia, Yongquan Wang, Yang Li, Yongqiang Cheng

College of Food Science and Nutritional Engineering, China Agricultural
University, China

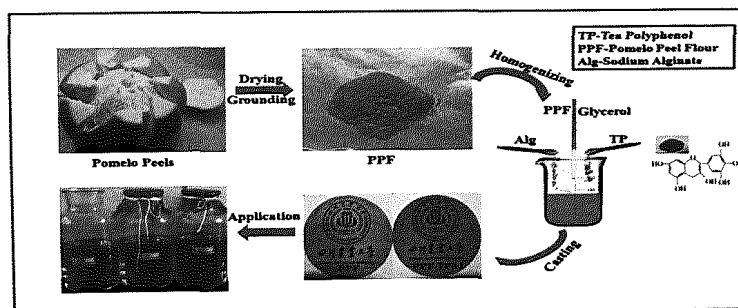


41-49

Preparation and characterization of bioactive edible packaging films based on pomelo peel flours incorporating tea polyphenol

Hejun Wu, Yanlin Lei, Rui Zhu, Maojie Zhao, Junyu Lu,
Di Xiao, Chun Jiao, Zhiqing Zhang, Guanghui Shen,
Shanshan Li

College of Food Science, Sichuan Agricultural University, No.46,
Xin Kang Road, Yaan, Sichuan Province, 625014, PR China

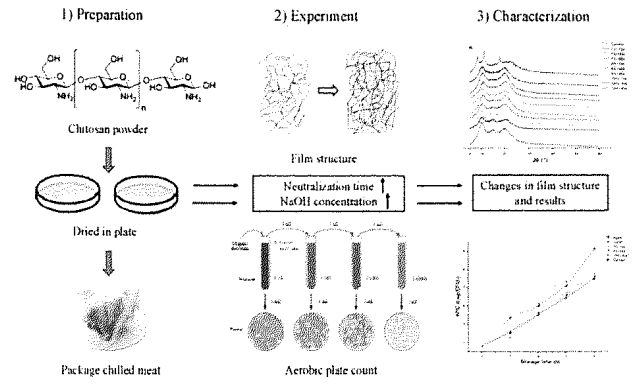


50-61

Preparation of chitosan films by neutralization for improving their preservation effects on chilled meat

Wei Chang^{a,b}, Fei Liu^{a,b}, Hafiz Rizwan Sharif^c, Zhengnong Huang^d, H.Douglas Goff^e, 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
^cUniversity Institute of Diet and Nutritional Sciences, The University of Lahore, Gujrat Campus, Punjab, 54590, Pakistan
^dGuangdong Experimental High School, Guangzhou, 510375, China
^eDepartment of Food Science, University of Guelph, Guelph, ON, N1G 2W1, Canada

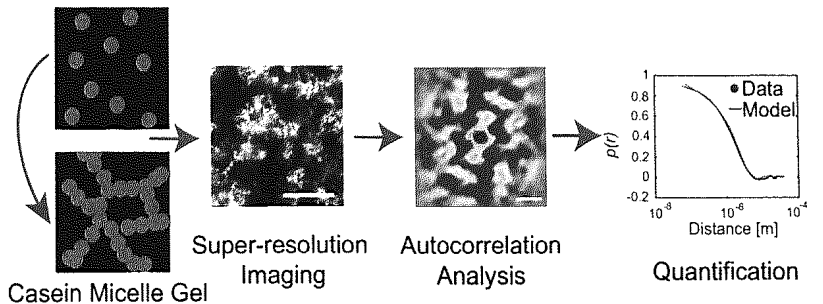


62-71

Super-resolution microscopy and empirically validated autocorrelation image analysis discriminates microstructures of dairy derived gels

Zachary J. Glover^{a,c}, Carsten Ersch^d, Ulf Andersen^d, Melvin J. Holmes^c, Megan J. Povey^c, Jonathan R. Brewer^b, Adam Cohen Simonsen^a

^aDepartment of Physics, Chemistry and Pharmacy, University of Southern Denmark, Campusvej 55, 5230, Odense, Denmark
^bDepartment of Biochemistry and Molecular Biology, University of Southern Denmark, Campusvej 55, 5230, Odense, Denmark
^cSchool of Food Science and Nutrition, University of Leeds, LS2 9JT, UK
^dArla Foods a.m.b.a, Agro Food Park 19, 8200, Aarhus, Denmark

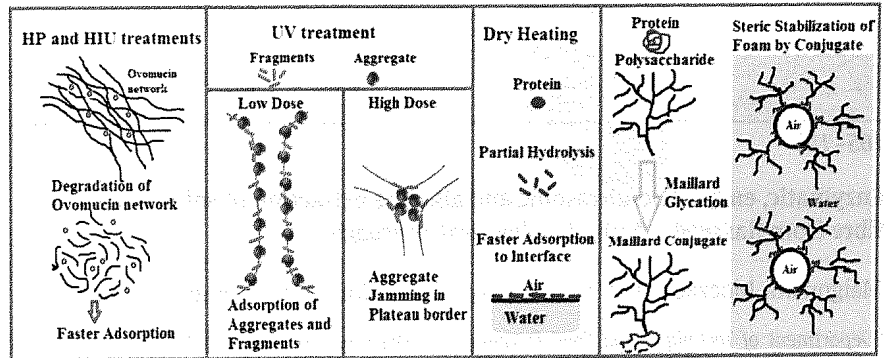


72-81

Influence of treatment-induced modification of egg white proteins on foaming properties

Negar Gharbi, Mohsen Labbafi

Department of Food Science and Technology, College of Agriculture and Natural Resources, University of Tehran, Karaj, Iran

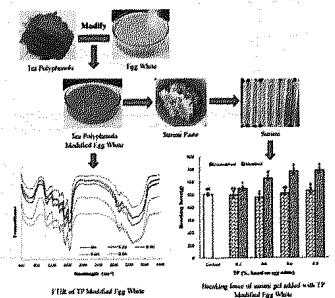


82-89

Physicochemical properties and microstructure of surimi treated with egg white modified by tea polyphenols

Xuxia Zhou, Ting Chen, Honghan Lin, Hong Chen, Jianhua Liu, Fei Lyu, Yuting Ding

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



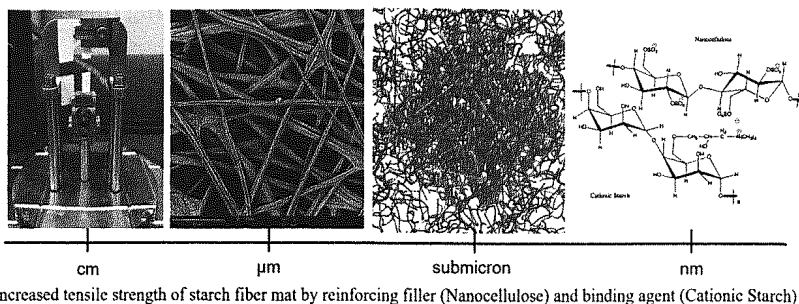
90-98

Fabrication of starch - Nanocellulose composite fibers by electrospinning

Hui Wang^a, Lingyan Kong^b, Gregory R. Ziegler^a

^aDepartment of Food Science, Pennsylvania State University, University Park, PA, 16802, United States

^bDepartment of Human Nutrition and Hospitality Management, The University of Alabama, Tuscaloosa, AL, 35487, United States



99-104

Fabrication of food-grade nanofibers of whey protein Isolate-Guar gum using the electrospinning method

Masoud Aman mohammadi^a, Soghra Ramazani^b, Mohammadreza Rostami^a, Mojtaba Raeisi^c, Mahnaz Tabibiazar^d, Marjan Ghorbani^e

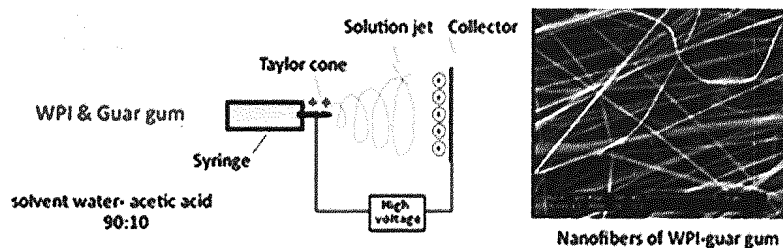
^aStudent Research Committee, Department of Food Science and Technology, Faculty of Nutrition and Food Science, Tabriz University of Medical Sciences, Tabriz, Iran

^bTrita Nanomedicine Research Center, Trita Pharmaceuticals, Zanjan, Iran

^cCereal Health Research Center and Department of Public Health, School of Health, Golestan University of Medical Sciences, Gorgan, Iran

^dDepartment of Food Science and Technology, Faculty of Nutrition and Food Science, Tabriz University of Medical Sciences, Tabriz, Iran

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



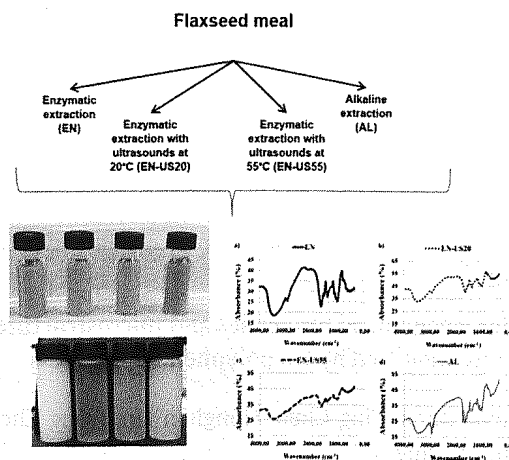
105-112

Enzymatic, enzymatic-ultrasonic and alkaline extraction of soluble dietary fibre from flaxseed – A physicochemical approach

Małgorzata Moczowska^a, Sabina Karp^a, Yuge Niu^b, Marcin Andrzej Kurek^a

^aDepartment of Technique and Food Development, Warsaw University of Life Sciences, 02-776, Warsaw, Poland

^bInstitute of Food and Nutraceutical Science, School of Agriculture and Biology, Shanghai Jiao Tong University, Dongchuan Road 800, Shanghai, 200240, China



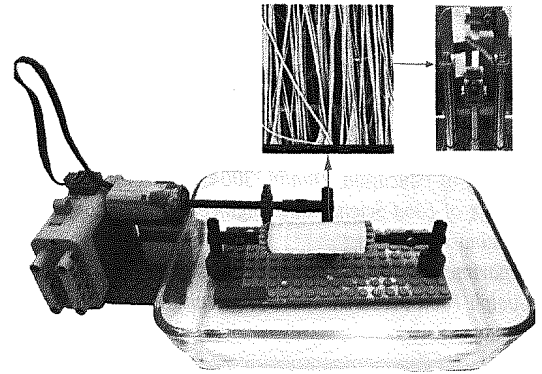
113–117

Aligned wet-electrospun starch fiber mats

Hui Wang^a, Lingyan Kong^b, Gregory R. Ziegler^a

^aDepartment of Food Science, Pennsylvania State University, University Park, PA, 16802, United States

^bDepartment of Human Nutrition and Hospitality Management, The University of Alabama, Tuscaloosa, AL, 35487, United States



118–125

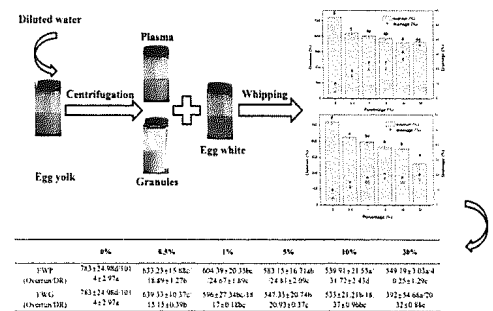
Foaming characterization of fresh egg white proteins as a function of different proportions of egg yolk fractions

Xin Li^{a,b}, Junhua Li^{a,b}, Cuihua Chang^{a,b}, Chenying Wang^{a,b}, Mengqi Zhang^{a,b}, Yujie Su^{b,c}, Yanjun Yang^{a,b}

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

^bSchool of Food Science, Jiangnan University, Wuxi, Jiangsu, 214122, PR China

^cDepartment of Food Science, University of Massachusetts, Amherst, MA, 01003, United States



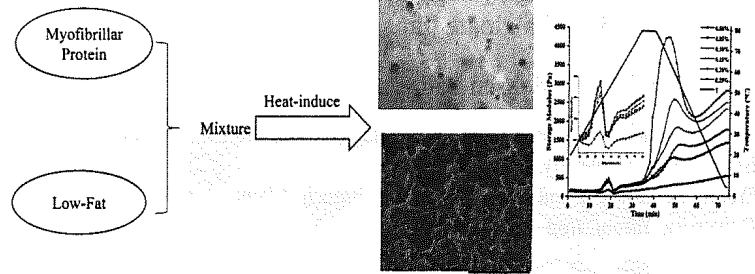
126–131

Effects of low fat addition on chicken myofibrillar protein gelation properties

Lei Zhou^a, Yuling Yang^a, Jingyu Wang^b, Sumeng Wei^a, Shanshan Li^a

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

^bFuyang Normal University, Fuyang, 236037, China



132–145

Structural and functional properties of OSA-starches made with wide-ranging hydrolysis approaches

Huaxin Han^a, Haixiang Zhang^b, Enpeng Li^a, Cheng Li^c, Peng Wu^{d,e}

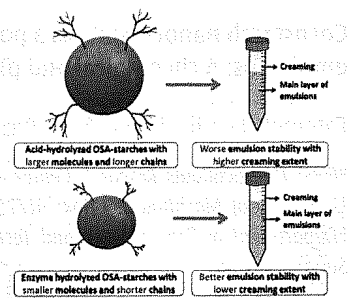
^aKey Laboratory of Plant Functional Genomics of the Ministry of Education, Jiangsu Key Laboratory of Crop Genetics and Physiology, College of Agriculture, Yangzhou University, Yangzhou, 225009, Jiangsu Province, China

^bCollege of Life Science and Technology, Huazhong University of Science and Technology, Wuhan, 430074, China

^cJoint International Research Laboratory of Agriculture and Agri-Product Safety of Ministry of Education of China, Yangzhou University, Yangzhou, 225009, Jiangsu Province, China

^dCentre for Nutrition and Food Sciences, Queensland Alliance for Agriculture and Food Innovation, The University of Queensland, Brisbane, QLD, 4072, Australia

^eSuzhou Key Laboratory of Green Chemical Engineering, School of Chemical and Environmental Engineering, College of Chemistry, Chemical Engineering and Materials Science, Soochow University, Suzhou, 215123, China



146-153

Pectic polysaccharides from hawthorn: Physicochemical and partial structural characterization

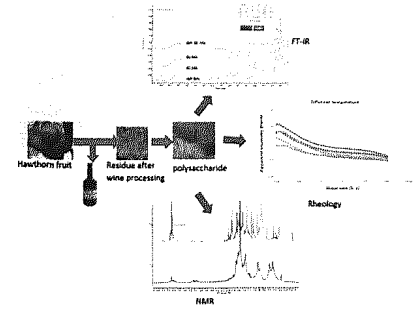
Qingbin Guo^{a,c}, Jinhua Du^b, Yang Jiang^b, H. Douglas Goff^c, Steve W. Cui^d

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

^bCollege of Food Science and Engineering, Shandong Agricultural University, Taian, 271008, PR China

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

^dGuelph Food Research Centre, Agriculture and Agri-Food Canada, Guelph, Ontario, N1G 5C9, Canada



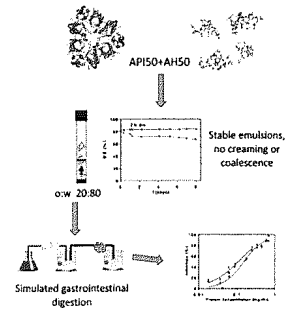
154-161

Amaranth proteins emulsions as delivery system of Angiotensin-I converting enzyme inhibitory peptides

Santiago Suárez^{a,b}, María Cristina Añón^{a,b}

^aCentro de Investigación y Desarrollo en Criotecología de Alimentos (CIDCA), Calle 47 y 116 - 1900, La Plata, Argentina

^bFacultad de Ciencias Exactas, Universidad Nacional de La Plata, CCT, La Plata, CONICET (Consejo Nacional de Investigaciones Científicas y Técnicas), CIC (Comisión de Investigaciones Científicas de la Provincia de Buenos Aires), Argentina



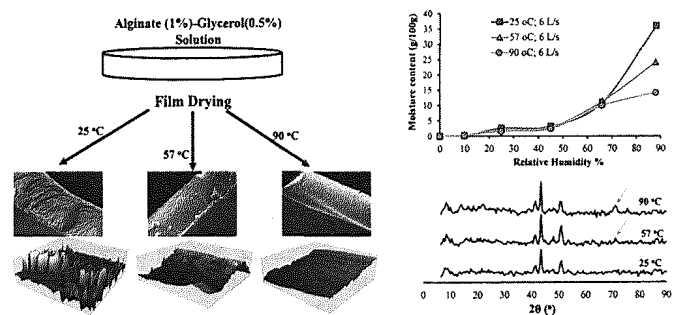
162-171

Drying conditions highly influence the characteristics of glycerol-plasticized alginate films

Foroud Bagheri^{a,b}, Mohsen Radi^{a,b}, Sedigheh Amiri^{a,b}

^aDepartment of Food Science and Technology, Yasooj Branch, Islamic Azad University, Yasooj, Iran

^bYoung Researchers and Elite Club, Yasooj Branch, Islamic Azad University, Yasooj, Iran



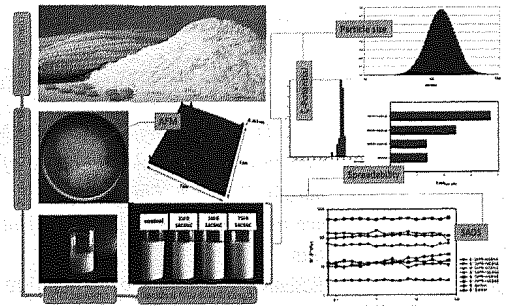
172-181

Cornstarch nanocrystals as a potential fat replacer in reduced fat O/W emulsions: A rheological and physical study

Fatemeh Javidi^a, Seyed M.A. Razavi^a, Asad Mohammad Amini^b

^aFood Hydrocolloids Research Center, Department of Food Science and Technology, Ferdowsi University of Mashhad, PO Box: 91775-1163, Mashhad, Iran

^bDepartment of Food Science and Technology, University of Kurdistan, PO Box: 66177-15175, Sanandaj, Iran



182-188

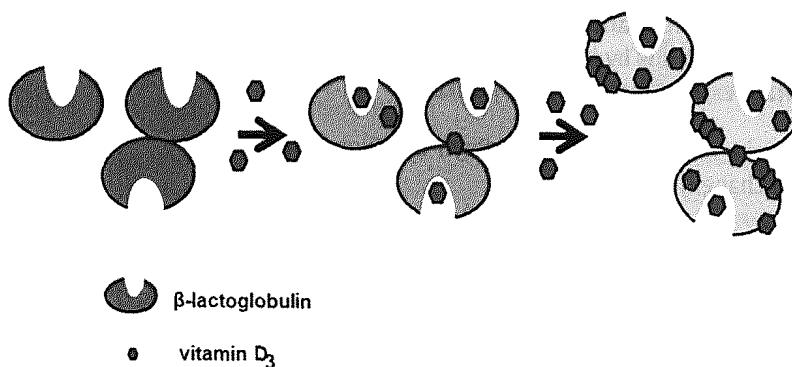
Interaction of vitamin D3 with beta-lactoglobulin at high vitamin/protein ratios: Characterization of size and surface charge of nanoparticles

Romina P. Berino^a, Germán D. Báez^{a,b}, Griselda A. Ballerini^{a,c}, Emilce E. Llopart^a, Pablo A. Busti^a, Andrea Moro^a, Néstor J. Delorenzi^a

^aÁrea Tecnología de los Alimentos, Departamento de Tecnología, Facultad de Ciencias Bioquímicas y Farmacéuticas, Universidad Nacional de Rosario, Suipacha 531, 2000, Rosario, Argentina

^bFacultad de Ciencias Bioquímicas y Farmacéuticas, Universidad Nacional de Rosario, CONICET, Suipacha 531, 2000, Rosario, Argentina

^cCentro de Investigaciones y Desarrollo en Tecnología de los Alimentos, Universidad Tecnológica Nacional, Facultad Regional Rosario, Estanislao Zeballos 1341, 2000, Rosario, Argentina



189-197

Structure characterization of a polysaccharide extracted from noni (*Morinda citrifolia* L.) and its protective effect against DSS-induced bowel disease in mice

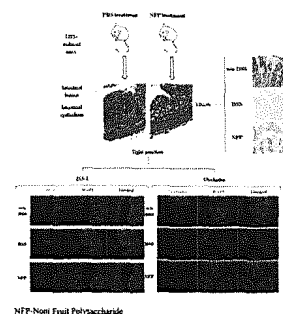
Mingyu Jin^a, Yuxiao Wang^b, Xiaobing Yang^a, Hui Yin^c, Shaoping Nie^b, Xiaoyong Wu^d

^aSchool of Public Health, Guangdong Pharmaceutical University, Guangzhou, 510310, China

^bState Key Laboratory of Food Science and Technology, Nanchang University, Nanchang, 30047, China

^cSchool of Basic Courses, Guangdong Pharmaceutical University, Guangzhou, 510006, China

^dSchool of Food Science, Guangdong Pharmaceutical University, Zhongshan, 528453, China



198-205

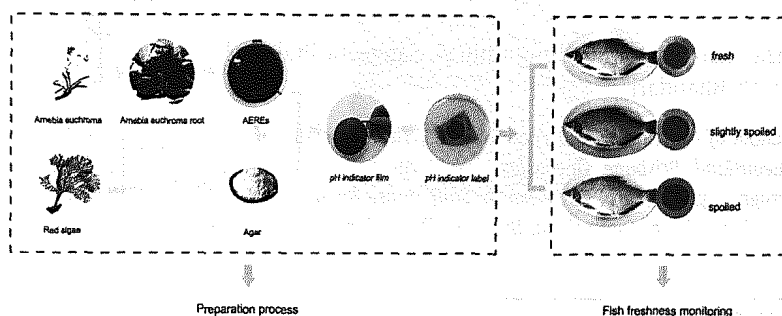
A novel colorimetric indicator based on agar incorporated with *Arnebia euchroma* root extracts for monitoring fish freshness

Shaoyun Huang^{a,b}, Yabo Xiong^a, Yang Zou^a, Qingfeng Dong^c, Fuyuan Ding^a, Xinghai Liu^a, Houbin Li^a

^aSchool of Printing & Packaging, Wuhan University, Wuhan, 430079, China

^bDepartment of Printing Engineering, Jingchu University of Technology, Jingmen, 448000, China

^cSchool of Food Science & Technology, Shanghai Ocean University, Shanghai, 201306, China

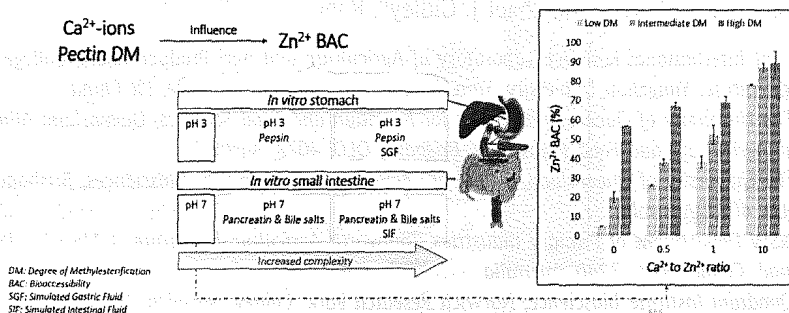


206-215

Zinc bioaccessibility is affected by the presence of calcium ions and degree of methylesterification in pectin-based model systems

Sofie Rousseau, Clare Kyomugasho, Miete Celus, Nushrat Yeasmen, Marc E. Hendrickx, Tara Grauwet

KU Leuven Department of Microbial and Molecular Systems (M2S), Laboratory of Food Technology, Kasteelpark Arenberg 22 Box 2457, 3001, Leuven, Belgium

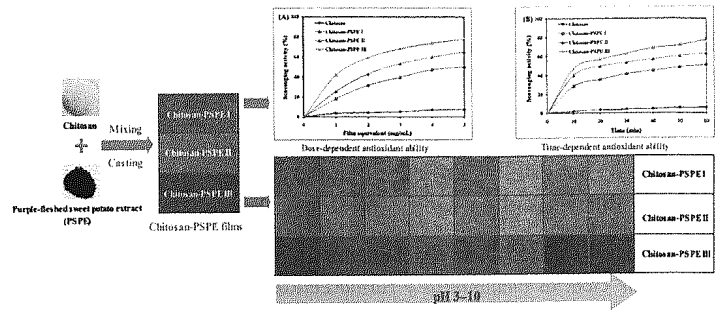


216-224

Development of antioxidant and intelligent pH-sensing packaging films by incorporating purple-fleshed sweet potato extract into chitosan matrix

Huimin Yong, Xingchi Wang, Ruyu Bai, Ziqing Miao, Xin Zhang, Jun Liu

College of Food Science and Engineering, Yangzhou University, Yangzhou 225127, PR China

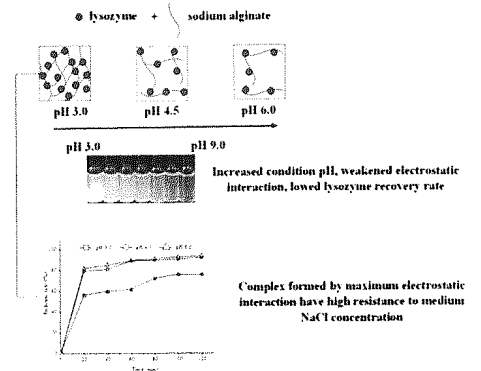


225-231

Recovery of lysozyme from aqueous solution by polyelectrolyte precipitation with sodium alginate

Xin Sun, Jun-Xia Xiao, Guo-Qing Huang

College of Food Science and Engineering, Qingdao, 266109, Qingdao Agricultural University, China



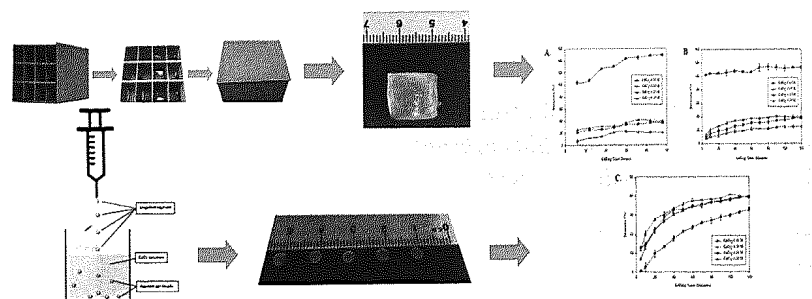
232-240

Time dependent gelling properties of cuboid alginate gels made by external gelation method: Effects of alginate-CaCl₂ solution ratios and pH

Tezar Ramdhan^a, Su Hung Ching^b, Sangeeta Prakash^a, Bhesh Bhandari^a

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

^bProgel Pty. Ltd, Level 7, GP South, Staff House Road, The University of Queensland, Brisbane, Queensland, 4071, Australia



241-247

The role of thermostable proteinaceous α -amylase inhibitors in slowing starch digestion in pasta

Wei Zou^{a,b}, Benjamin L. Schulz^c, Xinle Tan^{b,c}, Mike Sissons^d, Frederick J. Warren^e, Michael J. Gidley^b, Robert G. Gilbert^{a,b}

^aJoint International Research Laboratory of Agriculture and Agri-Product Safety, College of Agriculture, Yangzhou University, Yangzhou, 225009, Jiangsu Province, PR China

^bThe University of Queensland, Centre for Nutrition and Food Sciences, Queensland Alliance for Agriculture and Food Innovation, Brisbane, QLD, 4072, Australia

^cThe University of Queensland, School of Chemistry and Molecular Biosciences, Brisbane, QLD, 4072, Australia

^dNSW Department of Primary Industries, Tamworth Agricultural Institute, 4 Marsden Park Road, Calala, NSW, 2340, Australia

^eQuadram Institute Bioscience, Norwich Research Park, Colney, Norwich, NR4 7UA, UK



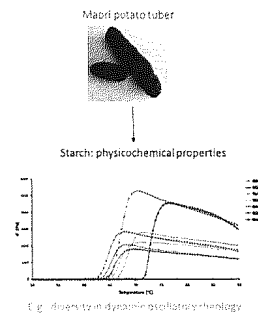
● α -amylase inhibitor(s), α -AI(s)
○ α -amylase
● α -AI(s) interacted with α -amylase

248-253

Physicochemical properties of Maori potato starch affected by molecular structure

Fan Zhu, Chenyang Hao

School of Chemical Sciences, University of Auckland, Private Bag 92019, Auckland, 1142, New Zealand

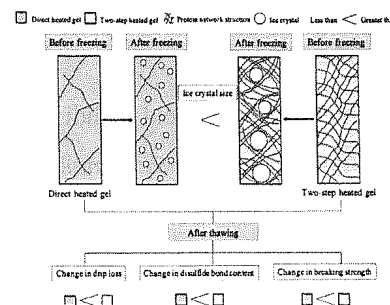


254-265

Effects of heating processes on changes in ice crystal formation, water holding capacity, and physical properties of surimi gels during frozen storage

Ru Jia, Qingqing Jiang, Maki Kanda, Jun Tokiwa, Naho Nakazawa, Kazufumi Osako, Emiko Okazaki

Department of Food Science and Technology, Tokyo University of Marine Science and Technology, Konan 4-5-7, Minato-ku, Tokyo, 108-8477, Japan



266-275

Effect of *in situ* gluten-chitosan interlocked self-assembled supramolecular architecture on rheological properties and functionality of reduced celiacotoxicity wheat flour

Miguel Ribeiro^a, Stefania Picascia^b, Larbi Rhazi^c, Carmen Gianfrani^b, Jose Maria Carrillo^d, Marta Rodriguez-Quijano^d, Gérard Branlard^e, Fernando M. Nunes^a

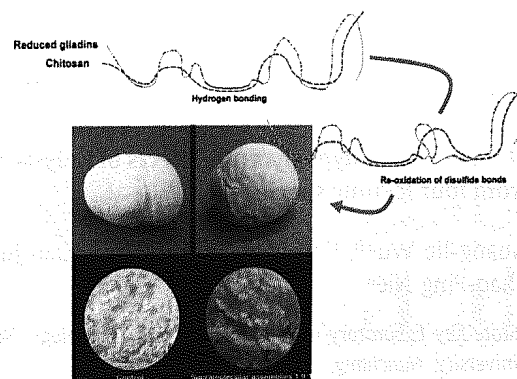
^aCQ-VR, Chemistry Research Centre, Food and Wine Chemistry Lab, Chemistry Department, University of Trás-os-Montes and Alto Douro, 5000-801, Vila Real, Portugal

^bInstitute of Protein Biochemistry-CNR, Via Pietro Castellino, 111, 80131, Naples, Italy

^cUniLaSalle, Unité de recherche "Transformations & Agro-Ressources", 19 rue Pierre Waguet - BP 30313 - F-60026, Beauvais Cedex, France

^dUnit of Genetics, Department of Biotechnology - Plant Biology, UPM, Ciudad Universitaria, 28040, Madrid, Spain

^eInstitut National de la Recherche Agronomique GDEC/UBP, UMR 1095, 63100, Clermont-Ferrand, France



276-284

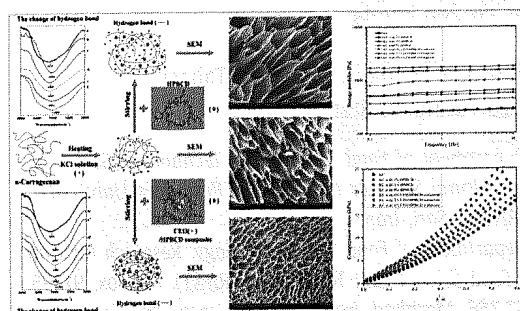
The influence of a hydroxypropyl-beta-cyclodextrin composite on the gelation of kappa-carrageenan

Yanli Wang^{a,c}, Chao Yuan^{a,b}, Yawei Liu^c, Dongyan Xu^{a,b}, Bo Cui^{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, Jinan, 250353, China

^cSchool of Grain and Oil, Henan University of Technology, Zhengzhou, 450000, China



285-290

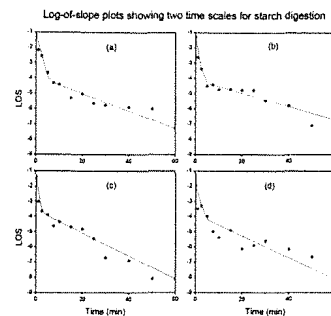
Inhibition of the amylolytic hydrolysis of starch by ethanol

E.J. Vernon-Carter^a, J. Alvarez-Ramirez^a, L.A. Bello-Perez^b, I. Reyes^c, C. Hernandez-Jaimes^c

^aDepartamento de Ingeniería de Procesos e Hidráulica, Universidad Autónoma Metropolitana-Iztapalapa, Apartado Postal 55-534, 09340, México City, Mexico

^bInstituto Politécnico Nacional, CEPROBI, Km 6 Carr. Yautepec-Jojutla, Calle Ceprobi No. 8, Apartado Postal 24, Yautepec, 62731, Mexico

^cFacultad de Ciencias, Universidad Autónoma del Estado de México, Campus El Cerrillo, Toluca, 50200, Mexico



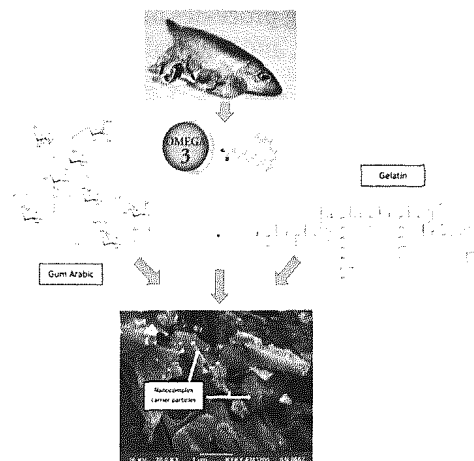
291-298

Loading of fish oil into nanocarriers prepared through gelatin-gum Arabic complexation

Rahimeh Esfahani^a, Seid Mahdi Jafari^b, Ali Jafarpour^a, Danial Dehdad^b

^aDepartment of Fisheries, Sari Agricultural Sciences and Natural Resources University, Sari, Iran

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



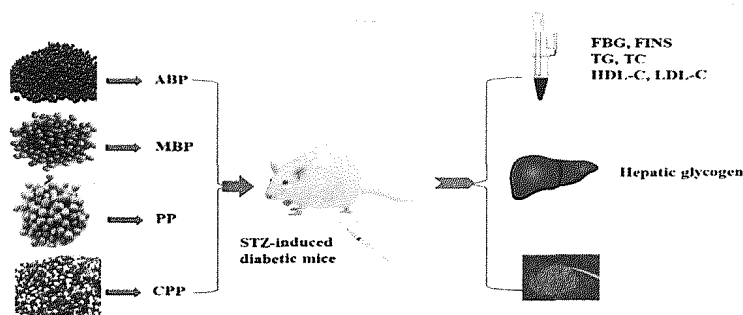
299-304

Comparison of hypoglycemic effects of polysaccharides from four legume species

Guang-Jie Wu^{a,b}, Dan Liu^a, Yu-Jun Wan^a, Xiao-Jun Huang^a, Shao-Ping Nie^a

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

^bSchool of Life Sciences, Jiangxi Science and Technology Normal University, Nanchang, 330013, China



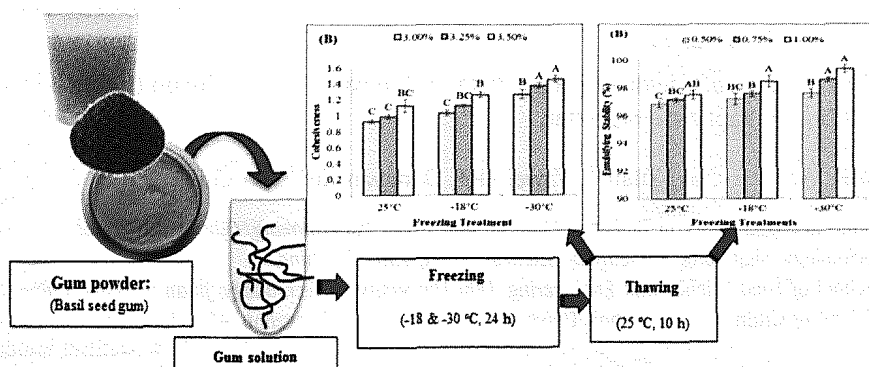
305-312

Investigation of basil (Ocimum basilicum L.) seed gum properties as Cryoprotectant for Frozen Foods

Mehrdad Zeynali^a, Sara Naji-Tabasi^b, Reza Farahmandfar^a

^aDepartment of Food Science and Technology, Sari Agricultural Sciences and Natural Resources University (SANRU), Sari, Iran

^bDepartment of Food Nanotechnology, Research Institute of Food Science and Technology (RIFST), PO Box, 91895-157.356, Mashhad, Iran



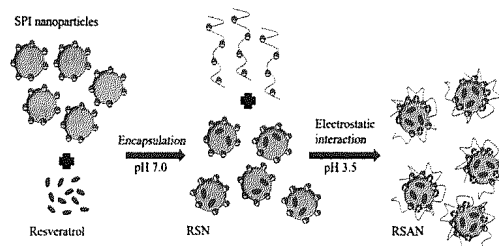
313-320

Alginate-shelled SPI nanoparticle for encapsulation of resveratrol with enhanced colloidal and chemical stability

Lingtuo Zhang^a, Fang Zhang^a, Yapeng Fang^b, Shaoyun Wang^a

^aCollege of Biological Science and Technology, Fuzhou University, Fuzhou, 350108, People's Republic of China

^bDepartment of Food Science and Engineering, School of Agriculture and Biology, Shanghai Jiao Tong University, Shanghai, 200240, People's Republic of China

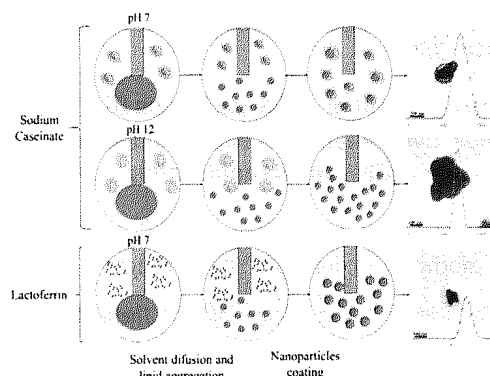


321-329

Solid lipid nanoparticles stabilized by sodium caseinate and lactoferrin

Davi Rocha Bernardes Oliveira, Guilherme de Figueiredo Furtado, Rosiane Lopes Cunha

Department of Food Engineering, Faculty of Food Engineering, University of Campinas (UNICAMP), 13083-862, Campinas, SP, Brazil

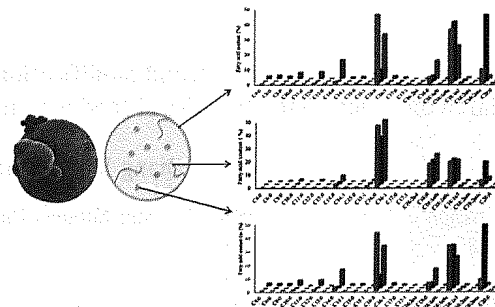


330-340

Reducing stickiness in spray dried dairy emulsions

Graham J. O'Neill, Alison Hollingsworth, Niamh Harbourne, E. Dolores O'Riordan

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



341-352

Inhibition of α -amylase and amyloglucosidase by nanocrystalline cellulose and spectroscopic analysis of their binding interaction mechanism

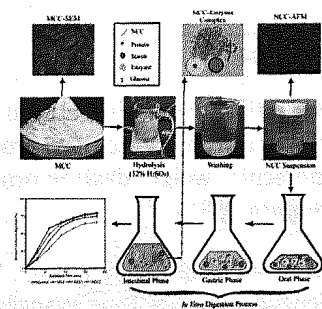
John Nsor-Atindana^{a,b,c}, H. Douglas Goff^d, Md Nazmus Saqib^{a,b}, Maoshen Chen^{a,b}, Wei Liu^{a,b}, Jianguo Ma^{a,b}, Fang Zhong^{a,b}

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

^bSchool of Food Science and Technology, Jiangnan University, 1800 Lihu Road, Wuxi, Jiangsu, 214122, PR China

^cDepartment of Nutrition and Dietetics, University of Health and Allied Sciences, Ho, Volta Region, PMB 31, Ghana

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

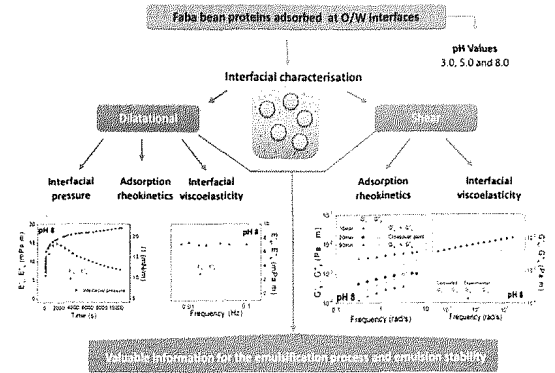


353-359

Assessment of interfacial viscoelastic properties of Faba bean (*Vicia faba*) protein-adsorbed O/W layers as a function of pH

Manuel Felix^a, Alberto Romero^b, Cecilio Carrera-Sanchez^c, Antonio Guerrero^a

^aDepartamento de Ingeniería Química, Escuela Politécnica Superior, Universidad de Sevilla, 41011, Sevilla, Spain
^bDepartamento de Ingeniería Química, Facultad de Física, Universidad de Sevilla, 41012, Sevilla, Spain
^cDepartamento de Ingeniería Química, Facultad de Química, Universidad de Sevilla, 41012, Sevilla, Spain

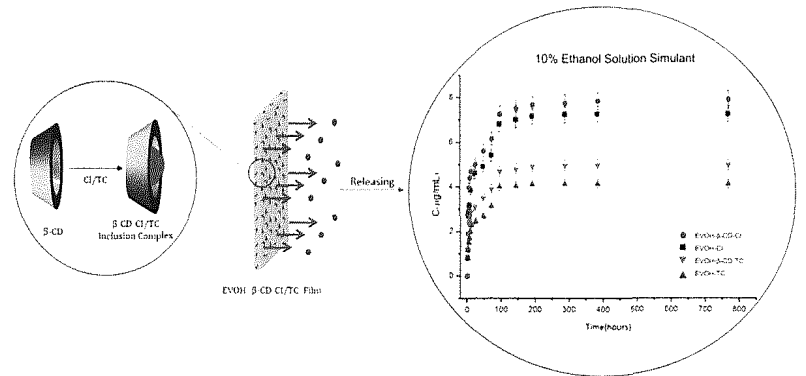


360-366

Development of active packaging film containing bioactive components encapsulated in β -cyclodextrin and its application

Haijun Chen^a, Li Li^a, Yichao Ma^{a,b}, Timothy P. McDonald^b, Yifen Wang^{a,b}

^aEngineering Research Center of Food Thermal-Processing Technology, Shanghai Ocean University, Shanghai, 201306, China
^bBiosystems Engineering Department, Auburn University, Auburn, AL, 36849-5417, USA

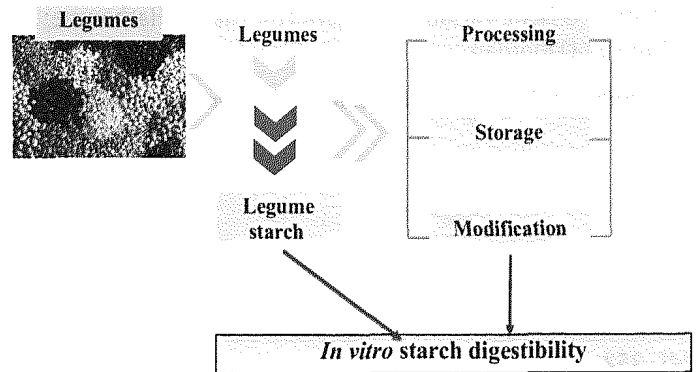


367-376

Effect of processing, storage, and modification on *in vitro* starch digestion characteristics of food legumes: A review

Duyun Jeong^a, Jung-Ah Han^b, Qiang Liu^c, Hyun-Jung Chung^a

^aDivision of Food and Nutrition, Chonnam National University, Gwangju, 61186, Republic of Korea
^bDepartment of Food and Nutrition, Sangmyung University, Seoul, 03016, Republic of Korea
^cGuelph Research and Development Centre, Agriculture and Agri-Food Canada, Ontario, N1G 5C9, Canada

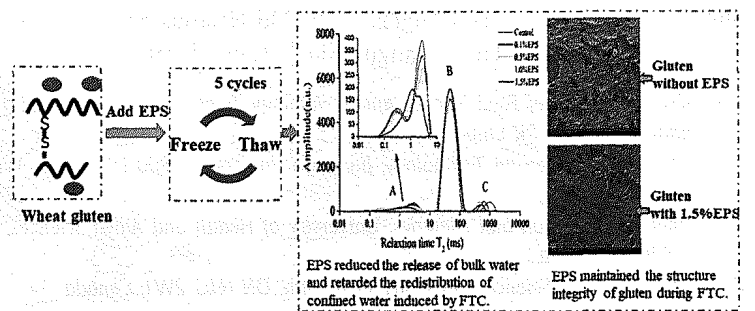


377-384

Hydration, water distribution and microstructure of gluten during freeze thaw process: Role of a high molecular weight dextran produced by *Weissella confusa* QS813

Xiaojuan Tang^a, Binle Zhang^a, Weining Huang^a, Zilin Ma^a, Fengwen Zhang^a, Feng Wang^b, Qibo Zou^b, Jianxian Zheng^c

^aState Key Laboratory of Food Science and Technology, Laboratory of Baking Science, Sourdough and Ingredient Functionality Research, Jiangnan University, Wuxi 214122, China
^bMagiBake International Inc., Wuxi, Jiangsu 214131, China
^cInstitute of Food and Bioengineering, South China University of Technology, Guangzhou, Guangdong 510640, China



385-393

Blueberry cell wall fractionation, characterization and glycome profiling

Zhuangsheng Lin^{a,b}, Sivakumar Pattathil^{c,d}, Michael G. Hahn^e, Louise Wicker^{f,b}

^aCurrently: Department of Food Science, University of Massachusetts, Amherst, MA, USA

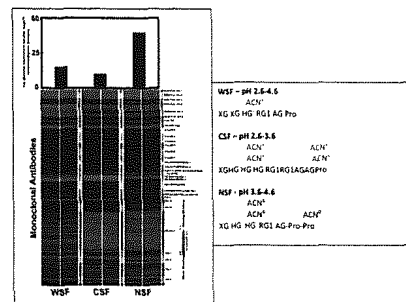
^bFormerly: University of Georgia, Department of Food Science and Technology, USA

^cCurrently: Mascoma LLC (Lallemand Inc.), 67 Etna Road, Lebanon, NH, 03766, USA

^dFormerly: University of Georgia, Complex Carbohydrate Research Center, 315 Riverbend Rd, USA

^eUniversity of Georgia, Complex Carbohydrate Research Center, 315 Riverbend Rd, USA

^fCurrently: School of Nutrition and Food Sciences, Louisiana State University Agricultural Center, Baton Rouge, USA



394-402

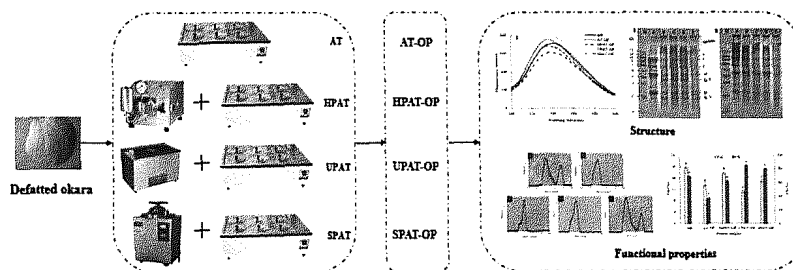
Effects of pretreatments on the structure and functional properties of okara protein

Xia Tao^a, Yongjian Cai^a, Tongxun Liu^a, Zhao Long^b, Lihua Huang^a, Xinlun Deng^c, Qiangzhong Zhao^a, Mouming Zhao^a

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

^bSchool of Food Science and Engineering, Central South University of Forestry and Technology, Changsha, 410004, PR China

^cGuangzhou Wenbang Biotechnology Co., Ltd., Guangzhou, 511458, PR China

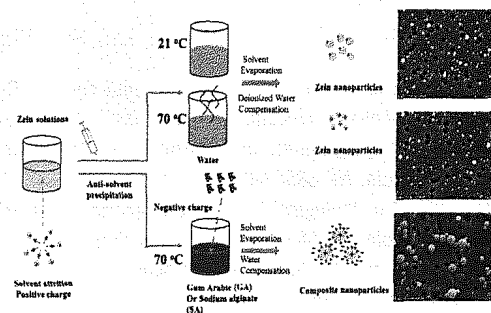


403-412

Heat-induced self-assembly of zein nanoparticles: Fabrication, stabilization and potential application as oral drug delivery

Lei Wang, Yue Zhang

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



413-420

Effects of ethephon and methyl jasmonate on physicochemical properties of *Acacia seyal* var. *seyal* (L.) gum produced in Sudan

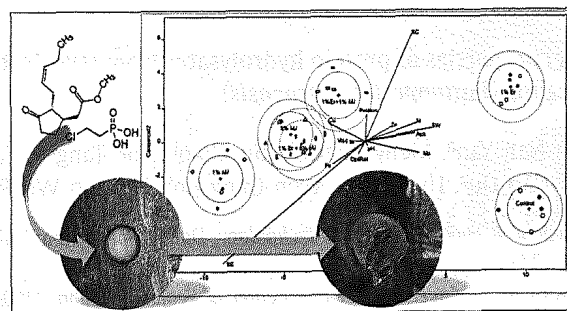
Abdelhakam Esmail Mohamed Ahmed^a, Ashraf Mohamed Ahmed Abdalla^a, Béla Kovács^b, Fukuju Yamamoto^c, Roberta Foligni^d, Massimo Mozzon^d

^aFaculty of Forestry, University of Khartoum, 13314, Khartoum North, Sudan

^bFaculty of Agricultural and Food Sciences and Environmental Management, Institute of Food Science, University of Debrecen, H-4032, Böszörményi str. 138, Debrecen, Hungary

^cArid Land Research Center, Tottori University, 1390 Hamasaka, Tottori, 680-0001, Japan

^dDipartimento di Scienze Agrarie, Alimentari ed Ambientali, Università Politecnica delle Marche, Via Brecce Bianche 10, 60131, Ancona, Italy



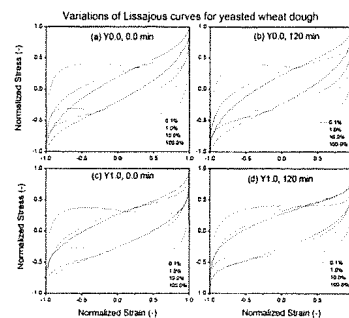
421-432

Effect of leavening time on LAOS properties of yeasted wheat dough

J. Alvarez-Ramirez^a, Y. Carrera-Tarela^a, H. Carrillo-Navas^a, E.J. Vernon-Carter^a, S. Garcia-Diaz^b

^aDepartamento de Ingeniería de Procesos e Hidráulica, Universidad Autónoma Metropolitana-Iztapalapa, Apartado Postal 55-534, CDMX, 09340, Mexico

^bDepartamento de Biotecnología, Universidad Autónoma Metropolitana-Iztapalapa, Apartado Postal 55-535, CDMX, 09340, Mexico

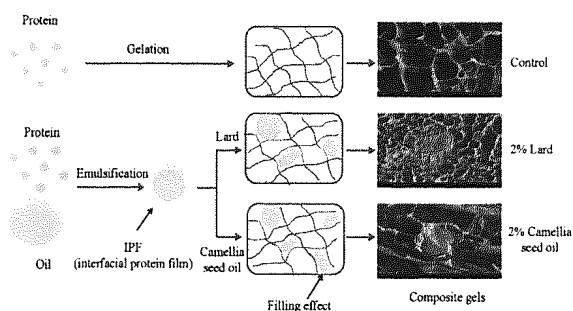


433-442

Physicochemical properties and microstructure of fish myofibrillar protein-lipid composite gels: Effects of fat type and concentration

Xuxia Zhou, Hong Chen, Fei Lyu, Honghan Lin, Qi Zhang, Yuting Ding

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



443-451

Spinnability and rheological properties of globular soy protein solution

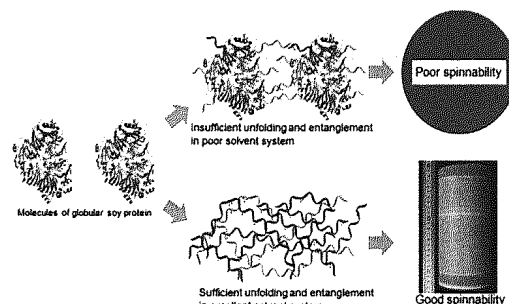
Bingnan Mu^a, Helan Xu^a, Wei Li^a, Lan Xu^b, Yiqi Yang^{a,c,d}

^aDepartment of Textiles, Merchandising and Fashion Design, 234, HECO Building, University of Nebraska-Lincoln, Lincoln, NE 68583-0802, United States

^bDepartment of Agronomy and Horticulture, 279 Plant Science Hall, University of Nebraska-Lincoln, Lincoln, NE 68583-0915, United States

^cDepartment of Biological Systems Engineering, 234, HECO Building, University of Nebraska-Lincoln, Lincoln, NE 68583-0802, United States

^dNebraska Center for Materials and Nanoscience, 234, HECO Building, University of Nebraska-Lincoln, Lincoln, NE 68583-0802, United States



452-461

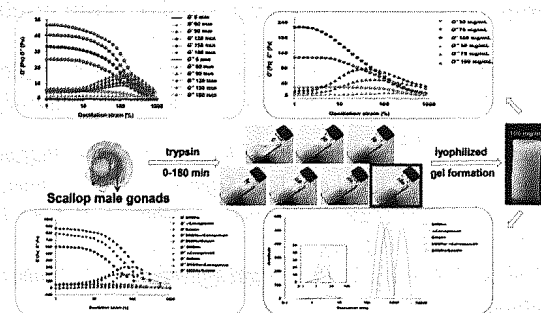
Gel properties of protein hydrolysates from trypsin-treated male gonad of scallop (Patinopecten yessoensis)

Jia-Nan Yan^a, Meng Zhang^a, Jun Zhao^b, Yue Tang^{a,b}, Jia-Run Han^a, Yi-Nan Du^a, Hui Jiang^a, Wen-Gang Jin^c, Hai-Tao Wu^{a,b}, 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



462-471

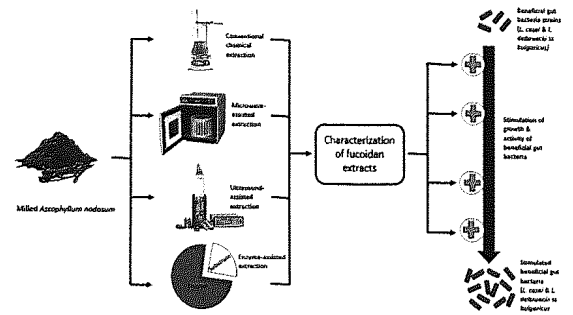
The comparative influence of novel extraction technologies on *in vitro* prebiotic-inducing chemical properties of fucoidan extracts from *Ascophyllum nodosum*

Chigozie Louis Okolie^{a,b}, Beth Mason^a, Aishwarya Mohan^a, Nancy Pitts^b, Chibuikwe C. Udenigwe^c

^aVerschuren Centre for Sustainability in Energy and the Environment, Cape Breton University, Sydney, NS, B1P 6L2, Canada

^bDepartment of Plant, Food and Environmental Sciences, Faculty of Agriculture, Dalhousie University, Truro, NS, B2N 5E3, Canada

^cSchool of Nutrition Sciences, Faculty of Health Sciences, University of Ottawa, Ottawa, Ontario, K1N 5E3, Canada



472-481

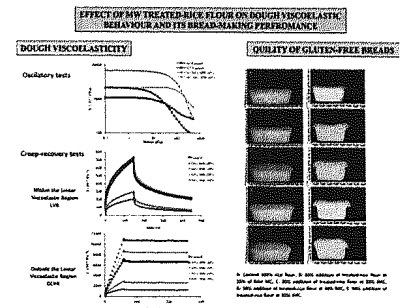
Rice flour physically modified by microwave radiation improves viscoelastic behavior of doughs and its bread-making performance

Marina Villanueva^a, Joanna Harasym^{a,b}, José María Muñoz^c, Felicidad Ronda^a

^aDepartment of Agriculture and Forestry Engineering, Food Technology, College of Agricultural and Forestry Engineering, University of Valladolid, Spain

^bBio-Ref Lab, Department of Biotechnology and Foods Analysis, Institute of Chemistry and Food Technology, Faculty of Engineering and Economics, Wrocław University of Economics, Wrocław, Poland

^cDepartment of Electricity and Electronics, University of Valladolid, Valladolid, Spain



482-489

The formation and characterization of antioxidant pickering emulsions: Effect of the interactions between gliadin and chitosan

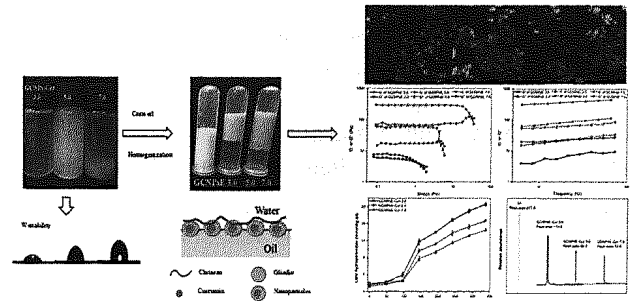
Meng-Fan Li^a, Zhi-Yu He^{b,c}, Guo-Yan Li^a, Qing-Zhu Zeng^a, Dong-Xiao Su^a, Jing-Lin Zhang^d, Qin Wang^d, Yang Yuan^a, Shan He^a

^aSchool of Chemistry and Chemical Engineering, Guangzhou University, Guangzhou, 510006, PR China

^bDepartment of Materials Science and Engineering, Johns Hopkins University, Baltimore, MD, 21218, USA

^cSchool of Medicine, Sun Yat-sen University, Guangzhou, 510080, PR China

^dDepartment of Nutrition and Food Science, University of Maryland, 0112 Skinner Building, College Park, MD, 20742, USA



490-499

Emulsification properties of amylose-fatty sodium salt inclusion complexes

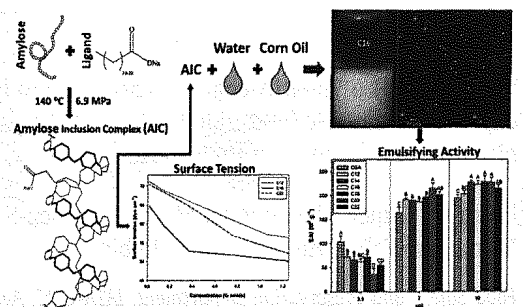
William T. Hay^a, George F. Fanta^a, Frederick C. Felker^b, Steven C. Peterson^a, Christopher D. Skory^c, Milagros P. Hojilla-Evangelista^a, Girma Biresaw^d, Gordon W. Selling^a

^aPlant Polymer Research Unit, USDA, Agricultural Research Service, National Center for Agricultural Utilization Research, 1815 N, University Street, Peoria, IL, 61604, USA

^bFunctional Foods Research Unit, USDA, Agricultural Research Service, National Center for Agricultural Utilization Research, 1815 N, University Street, Peoria, IL, 61604, USA

^cRenewable Product Technology Research Unit, USDA, Agricultural Research Service, National Center for Agricultural Utilization Research, 1815 N, University Street, Peoria, IL, 61604, USA

^dBio-oils Research Unit, USDA, Agricultural Research Service, National Center for Agricultural Utilization Research, 1815 N, University Street, Peoria, IL, 61604, USA

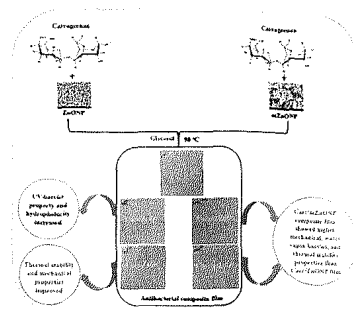


500-507

Carrageenan-based antimicrobial bionanocomposite films incorporated with ZnO nanoparticles stabilized by melanin

Swarup Roy, 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

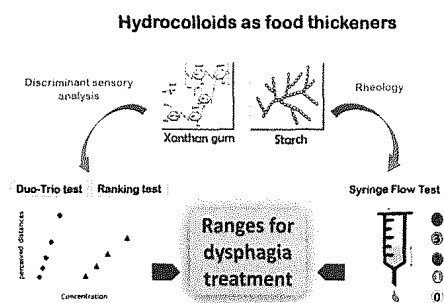


508-514

Sensory perception and flow properties of dysphagia thickening formulas with different composition

O. Martínez, M.S. Vicente, M.C. De Vega, J. Salmerón

Department of Pharmacy and Food Science, Faculty of Pharmacy, University of the Basque Country (UPV/EHU), Spain

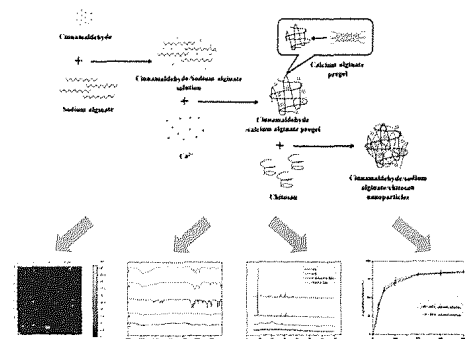


515-522

Green synthesis, characterization and in vitro release of cinnamaldehyde/sodium alginate/chitosan nanoparticles

Mingyu Ji, Xinyu Sun, Xiaoban Guo, Wenjin Zhu, Jiulin Wu, Li Chen, Jianhua Wang, Mingmao Chen, Cui Cheng, Qiqing Zhang

Institute of Biomedical and Pharmaceutical Technology, Fuzhou University, Fuzhou, 350002, PR China



523-533

Development of gelatin-coated ι-carrageenan hydrogel capsules by electric field-aided extrusion. Impact of phenolic compounds on their performance

Laura G. Gómez-Mascaraque, Marta Martínez-Sanz, María José Fabra, Amparo López-Rubio

Food Safety and Preservation Department, IATA-CSIC, Avda. Agustín Escardino 7, 46980 Paterna, Valencia, Spain

