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Acid gelation of soluble laccase-crosslinked corn bran arabinoxylan and possible gel formation mechanism

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A study of saliva lubrication using a compliant oral mimic

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Structure of whey protein emulsion gels containing capsaicinoids: Impact on in-mouth breakdown behaviour and sensory perception

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The structural modification of pea protein concentrate with gum Arabic by controlled Maillard reaction enhances its functional properties and flavor attributes

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Research on migration path and structuring role of water in rice grain during soaking

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Altering starch branching enzymes in wheat generates high-amylose starch with novel molecular structure and functional properties

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Rheological and structural characterization of gels from albumin and low methoxyl amidated pectin mixtures

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Microencapsulation and antimicrobial activity of carvacrol in a pectin-alginate matrix

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On the use of carrageenan matrices for the development of antiviral edible coatings of interest in berries

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Characterization and antioxidant activity of short linear glucan–lysine nanoparticles prepared by Maillard reaction

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Associative properties of rapeseed napin and pectin: Competition between liquid-liquid and liquid-solid phase separation

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Effect of long term cold storage and microwave extraction time on the physical and chemical properties of citrus pectin

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Asymmetric flow field flow fractionation for the investigation of caseins cross-linked by microbial transglutaminase

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Functional and pizza bake properties of Mozzarella cheese made with konjac glucomannan as a fat replacer

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Synthesis and characterization of citric acid esterified rice starch by reactive extrusion: A new method of producing resistant starch

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Effects of amino acids on gelatinization, pasting and rheological properties of modified potato starches

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Comparison of binding interactions of cyanidin-3-O-glucoside to β -conglycinin and glycinin using multi-spectroscopic and thermodynamic methods

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Effect of extraction temperature on the gelling properties and identification of porcine gelatin

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Network structure and gelation mechanism of kappa and iota carrageenan elucidated by multiple particle tracking

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Smart release-control of microencapsulated ingredients from milk protein tablets using spray drying and heating

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**Protein-lipid composite nanoparticles for the oral delivery of vitamin B₁₂:
Impact of protein succinylation on nanoparticle physicochemical and
biological properties**

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**Heat-induced gelation of mixtures of casein micelles
with whey protein aggregates**

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**Anti-oxidative and UV-absorbing biohybrid film of cellulose nanofibrils
and tannin extract**

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**Impact of Mg²⁺, K⁺, and Na⁺ on rheological properties and chain
conformation of soy hull soluble polysaccharide**

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Pasting, thermal, and rheological properties of rice starch partially replaced by inulin with different degrees of polymerization

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Structural and rheological characterization of bacterial cellulose gels obtained from *Gluconacetobacter* genus

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Microwave assisted rapid hydration in starch matrix of paddy (*Oryza sativa* L.): Process development, characterization, and comparison with conventional practice

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Physicochemical, functional and nutritional properties of kiwifruit flour

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Fabrication and characterisation of metal-doped pectin films

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Active food packaging: Alginate films with cottonseed protein hydrolysates

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Supramolecular structure of high hydrostatic pressure treated quinoa and maize starches

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Cross-linking of diluted alkali-soluble pectin from apple (*Malus domestica* fruit) in different acid-base conditions

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