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**Impact of egg white and soy proteins on structure formation and
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Pectin-chitosan conjugated nanoliposome as a promising delivery system for neohesperidin: Characterization, release behavior, cellular uptake, and antioxidant property

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Rheological and microstructural behaviour of xanthan gum and xanthan gum-Tween 80 emulsions during *in vitro* digestion

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***In vitro* intestinal lipolysis of emulsions based on starch granule Pickering stabilization**

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Dispersion characteristics of pregelatinized waxy rice starch and its performance as an emulsifier for oil-in-water emulsions: Effect of gelatinization temperature and starch concentration

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Antioxidant films from mango kernel components

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Crosslinked electrospun zein-based food packaging coatings containing bioactive chilto fruit extracts

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506-516

Okra polysaccharides reduced the gelling-required sucrose content in its synergistic gel with high-methoxyl pectin by microphase separation effect

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517-525

Bioactive mesoporous nano-silica/potato starch films against molds commonly found in post-harvest white mushrooms

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Thermodynamic and kinetic study of epigallocatechin-3-gallate-bovine lactoferrin complex formation determined by surface plasmon resonance (SPR): A comparative study with fluorescence spectroscopy

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Structural elucidation of mixed carrageenan gels using rheometry

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Micro/nanoparticles containing potassium sorbate obtained by the dialysis technique: Effect of starch concentration and starch ester type on the particle properties

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Fast preparation of rhamnogalacturonan I enriched low molecular weight pectic polysaccharide by ultrasonically accelerated metal-free Fenton reaction

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Preparation and characterization of pectin/chitosan beads containing porous starch embedded with doxorubicin hydrochloride: A novel and simple colon targeted drug delivery system

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571–579

Physicochemical properties and conformations of water-soluble peach gums via different preparation methods

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580–589

Rheological and physical properties of O/W protein emulsions stabilized by isoelectric solubilization/precipitation isolated protein: The underlying effects of varying protein concentrations

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590–600

Retrogradation, gel texture properties, intrinsic viscosity and degradation mechanism of potato starch paste under ultrasonic irradiation

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