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Impact of granule size on microstructural changes and oil absorption of potato starch during frying

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**Interaction between konjac glucomannan and tannic acid:
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**Combination of sodium alginate with tilapia fish gelatin for improved
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**Structural characteristics and functional
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The role of viscosity in morphology development during single droplet drying

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537-545

Effects of high pressure homogenize treatment on the physicochemical and emulsifying properties of proteins from scallop (*Chlamys farreri*)

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546-552

Preparation of octenyl succinic anhydride-modified debranched starch vesicles for loading of hydrophilic functional ingredients

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553-560

Carboxymethyl cellulose films containing nanoliposomes loaded with an angiotensin-converting enzyme inhibitory collagen hydrolysate

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561-573

Genipin-crosslinked ovotransferrin particle-stabilized Pickering emulsions as delivery vehicles for hesperidin

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574–584

Encapsulation of allopurinol by glucose cross-linked gelatin/zein nanofibers: Characterization and release behavior

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585–591

Cryoprotective effect of an antifreeze protein purified from *Tenebrio molitor* larvae on vegetables

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592–602

Food-grade Pickering emulsions stabilized by ovotransferrin fibrils

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603–612

Influence of chitosan-coating on the stability and digestion of emulsions stabilized by waxy maize starch crystals

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613–621

NMR and methylation analysis of hemicellulose purified from corn bran

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622–630

Structure formation and rheological properties of pea protein-based gels

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