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Gel properties of potato protein and the isolated fractions of patatins and protease inhibitors – Impact of drying method, protein concentration, pH and ionic strength

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Use of enzymatically modified starch in the microencapsulation of ascorbic acid: Microcapsule characterization, release behavior and *in vitro* digestion

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Physicochemical characteristics and emulsification properties of cellulose nanocrystals stabilized O/W pickering emulsions with high -OSO₃- groups

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Controlling the rheological properties of oil phases using controlled protein-polysaccharide aggregation and heteroaggregation in water-in-oil emulsions

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Novel food-grade Pickering emulsions stabilized by tea water-insoluble protein nanoparticles from tea residues

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Change in interfacial properties of milk fat globules by homogenization and thermal processing plays a key role in their *in vitro* gastrointestinal digestion

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Aquafaba as an egg white substitute in food foams and emulsions: Protein composition and functional behavior

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Preparation of model starch complex hydrogels

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Molecular characterization of corn starches by HPSEC-MALS-RI: A comparison with AF4-MALS-RI system

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Recent advances in modifications and applications of sago starch

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***Hericium Erinaceus* β -glucan modulates in vitro wheat starch digestibility**

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Physicochemical, molecular and thermal properties of high-intensity ultrasound (HIUS) treated protein isolates from album (*Chenopodium album*) seed

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Production of reconstitutable nanoliposomes loaded with flaxseed protein hydrolysates: Stability and characterization

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A method for developing structure-rheology relationships in comminuted plant-based food and non-ideal soft particle suspensions

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Non-linear rheological (LAOS) behavior of sourdough-based dough

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**Encapsulation of quercetin-loaded β -
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anti-solvent method**

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**Preparation and characterization of
inclusion complexes between debranched
maize starches and conjugated linoleic
acid**

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510–517

**Physicochemical and functional properties of
proteins extracted from three microalgal species**

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518-528

Bioactive starch nanocomposite films with antioxidant activity and enhanced mechanical properties obtained by extrusion followed by thermo-compression

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529-536

Characterization of mayonnaise properties prepared using frozen-thawed egg yolk treated with hydrolyzed egg yolk proteins as anti-gelator

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537-545

Effect of plant protein mixtures on the microstructure and rheological properties of myofibrillar protein gel derived from red sea bream (*Pagrosomus major*)

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546-554

An active packaging film based on yam starch with eugenol and its application for pork preservation

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555–567

Edible films made from blends of gelatin and polysaccharide-based emulsifiers - A comparative study

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568–576

The effect of ultrasound irradiation on the physicochemical properties and α -glucosidase inhibitory effect of blackberry fruit polysaccharide

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577–588

Complex coacervates formation between gelatin and gum Arabic with different arabinogalactan protein fraction content and their characterization

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Charged functional domains introduced into a modified pectic homogalacturonan by a mixture of pectin methylesterases isozymes from sweet orange (*Citrus sinensis* L. Osbeck var. Pineapple)

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Buckwheat digestibility affected by the chemical and structural features of its main components

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Gel properties of myofibrillar protein as affected by gelatinization and retrogradation behaviors of modified starches with different crosslinking and acetylation degrees

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617-624

Packaging films formulated with gelatin and anthocyanins nanocomplexes: Physical properties, antioxidant activity and its application for olive oil protection

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625-633

Physicochemical and antioxidant properties of a gastroprotective exopolysaccharide produced by *Streptococcus thermophilus* CRL1190

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634-643

Distribution of short to medium amylose chains are major controllers of *in vitro* digestion of retrograded rice starch

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644–652

Interactions of arabinogalactans with bacterial cellulose during its synthesis: Structure and physical properties

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653–662

Bovine beta-casein micelles as delivery systems for hydrophobic flavonoids

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663–670

Effect of konjac glucomannan with different molecular weights on physicochemical properties of corn starch

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671–680

The application of diffusing wave spectroscopy (DWS) in soft foods

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681–687

Effect of resistant corn starch on the thermal gelling properties of chicken breast myosin

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688–698

Changes in stool frequency following chicory inulin consumption, and effects on stool consistency, quality of life and composition of gut microbiota

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699–708

Oil-in-water Pickering emulsions via microfluidization with cellulose nanocrystals: 1. Formation and stability

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**Oil-in-water Pickering emulsions via
microfluidization with cellulose
nanocrystals: 2. *In vitro* lipid
digestion**

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