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Nan Qiao<sup>a,b</sup>, Xue Fan<sup>a,b</sup>, Xiuzhen Zhang<sup>b,c</sup>,  
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Leandro Buchmann<sup>a</sup>, Pascal Bertsch<sup>b</sup>, Lukas Böcker<sup>a</sup>,  
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**Electron beam irradiation induced aggregation behaviour, structural and functional properties changes of rice proteins and hydrolysates**

Ting Li<sup>a,b,c</sup>, Li Wang<sup>a,b,c</sup>, Zhengxing Chen<sup>a,b,c</sup>, Dongling Sun<sup>d</sup>, Yanan Li<sup>b</sup>

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Gustavo Araujo Pereira<sup>a</sup>, Eric Keven Silva<sup>b</sup>, Nayara Macêdo Peixoto Araujo<sup>a</sup>, Henrique Silvano Arruda<sup>a</sup>, M. Angela A. Meireles<sup>b</sup>, Glaucia Maria Pastore<sup>a</sup>

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**Role of hydrocolloids in gluten free noodles made with tiger nut flour as non-conventional powder**

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Hela Kchaou<sup>a,c</sup>, Nasreddine Benbettaieb<sup>b,c</sup>, Mourad Jridi<sup>a</sup>, Moncef Nasri<sup>a</sup>, Frédéric Debeaufort<sup>b,c</sup>

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**Effects of gum karaya addition on the characteristics of loquat seed starch films containing oregano essential oil**

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**Encapsulation and sustained release properties of watermelon flavor and its characteristic aroma compounds from  $\gamma$ -cyclodextrin inclusion complexes**

Zuobing Xiao, Wenjing Hou, Yanxiang Kang, Yunwei Niu, Xingran Kou

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Ali Muhammed Moula Ali<sup>a</sup>, Thummanoon Prodpran<sup>b</sup>, Soottawat Benjakul<sup>a</sup>

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**Effect of guest structure on amylose-guest inclusion complexation**

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Hejun Wu, Yanlin Lei, Junyu Lu, Rui Zhu, Di Xiao, Chun Jiao, Rui Xia, Zhiqing Zhang, Guanghui Shen, Yuntao Liu, Shanshan Li, Meiliang Li

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**Starch-menthol inclusion complex:  
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Wenfei Xiong<sup>a,b</sup>, Jing Li<sup>b</sup>, Bin Li<sup>b</sup>, Lifeng Wang<sup>a</sup>

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**Nanocomposite films with silver nanoparticles  
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Marzena Pełczyńska<sup>a</sup>, Paulo Díaz-Calderón<sup>a</sup>, Franck Quero<sup>b</sup>,  
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**Comparative study of whey protein isolate gel and polydimethylsiloxane as tribological surfaces to differentiate friction properties of commercial yogurts**

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**The verification of intelligent properties of furcellaran films with plant extracts on the stored fresh Atlantic mackerel during storage at 2 °C**

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**Effect of emulsifier hydrophilic-lipophilic balance (HLB) on the release of thyme essential oil from chitosan films**

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**Effects of ultrafine comminution treatment on gelling properties of myofibrillar proteins from chicken breast**

Yan Li<sup>a</sup>, Qiumin Wang<sup>a</sup>, Liping Guo<sup>a</sup>, Harvey Ho<sup>b</sup>, Baowei Wang<sup>a</sup>, Jingxin Sun<sup>a</sup>, Xinglian Xu<sup>c</sup>, Ming Huang<sup>c</sup>

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**Effect of amylose content in morphological, functional and emulsification properties of OSA modified corn starch**

Madai Lopez-Silva<sup>a</sup>, Luis A. Bello-Perez<sup>a</sup>, Edith Agama-Acevedo<sup>a</sup>, Jose Alvarez-Ramirez<sup>b</sup>

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**Surface properties of adsorbed salivary components at a solid hydrophobic surface using a quartz crystal microbalance with dissipation (QCM-D)**

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**Cellulose nanofibrils from *Miscanthus floridulus* straw as green particle emulsifier for O/W Pickering emulsion**

Qi Li<sup>a,b</sup>, Bing Xie<sup>a</sup>, Yixiang Wang<sup>c</sup>, Yanting Wang<sup>d</sup>, Liangcai Peng<sup>d</sup>, Yan Li<sup>a</sup>, Bin Li<sup>a</sup>, Shilin Liu<sup>a,b</sup>

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**Effect of high intensity ultrasound on the structure and physicochemical properties of soy protein isolates produced by different denaturation methods**

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105217

**Physical and morphological properties of hydroxypropyl methylcellulose films with curcumin polymorphs**

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105206

**Synergistic stabilisation of emulsions by blends of dairy and soluble pea proteins: Contribution of the interfacial composition**

Emma B.A. Hinderink<sup>a,b</sup>, Katharina Münch<sup>b</sup>, Leonard Sagis<sup>c</sup>, Karin Schroën<sup>b</sup>,  
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105220

**Assessment of the microstructural characteristics and the *in vitro* bioactive properties of sunflower oil-based emulsions stabilized by fava bean (*vicia faba*) protein**

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105218

**Impact of different oil gelators and oleogelation mechanisms on digestive lipolysis of canola oil oleogels**

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Jasmine Rosen-Kligvasser<sup>a</sup>, Uri Lesmes<sup>a,b</sup>,  
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105222

**Physicochemical and antioxidative characteristics of black bean protein hydrolysates obtained from different enzymes**

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**105221**

**Foaming properties of total zein, total kafirin and pre-gelatinized maize starch blends at alkaline pH**

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**105219**

**Moisture diffusivity in concentrated and dry protein-carbohydrate films**

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**105215**

**Clustering of oil droplets in o/w emulsions enhances perception of oil-related sensory attributes**

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**105227**

**Development of edible films prepared by soy protein and the galactomannan fraction extracted from *Gleditsia triacanthos* (Fabaceae) seed**

Agustín González<sup>a,b</sup>, Gabriela N. Barrera<sup>c,d</sup>, Paola I. Galimberti<sup>a</sup>, Pablo D. Ribotta<sup>c,d</sup>, Cecilia I. Alvarez Igarzabal<sup>a,b</sup>

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**105224**

**Effect of enzymatic hydrolysis on heat stability and emulsifying properties of egg yolk**

Yang Gao<sup>a,b</sup>, Junhua Li<sup>a,b</sup>, Cuihua Chang<sup>a,b</sup>, Chenying Wang<sup>a,b</sup>, Yanjun Yang<sup>a,b</sup>, Yujie Su<sup>a,b</sup>

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**105229**

**Addressing various challenges related to food bolus and nutrition with the AM<sup>2</sup> mastication simulator**

M.-A. Peyron<sup>a</sup>, V. Santé-Lhoutellier<sup>b</sup>, D. Dardevet<sup>a</sup>, M. Hennequin<sup>c,d</sup>, D. Rémond<sup>a</sup>, O. François<sup>c</sup>, A. Woda<sup>c</sup>

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**105226**

**Extraction, gelation and microstructure of Bambara groundnut vicilins**

Claudine F. Diedericks<sup>a</sup>, Linda de Koning<sup>a</sup>, Victoria A. Jideani<sup>b</sup>, Paul Venema<sup>a</sup>, Erik van der Linden<sup>a</sup>

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**105225**

**Cross-correlation analysis to quantify relative spatial distributions of fat and protein in super-resolution microscopy images of dairy gels**

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105242

**Hydration and rheological properties of amaranth-wheat flour dough:  
Influence of germination of amaranth seeds**

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105239

**Gelation properties of calcium-inulin gels**

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105237

**Aesculus hippocastanum L. extract as a potential emulsion stabilizer**

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105236

**Properties of fish gelatin films containing  
epigallocatechin gallate fabricated by  
thermo-compression molding**

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**105235**

**Effect of cinnamaldehyde on interfacial rheological properties of proteins adsorbed at O/W interfaces**

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**105234**

**Effect of rice glutelin-resveratrol interactions on the formation and stability of emulsions: A multiphotonic spectroscopy and molecular docking study**

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**105232**

**Stability of emulsion stabilized by low-concentration soybean protein isolate: Effects of insoluble soybean fiber**

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**105231**

**Impact of frying conditions on hierarchical structures and oil absorption of normal maize starch**

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**105230**

**Soymilk gelation: The determinant roles of incubation time and gelation rate**

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**105223**

**Decreased gelling properties of protein in mirror carp (*Cyprinus carpio*) are due to protein aggregation and structure deterioration when subjected to freeze-thaw cycles**

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