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Volnei Brito de Souza<sup>a,b</sup>, Marcelo Thomazini<sup>b</sup>, Isabela Elias Chaves<sup>b</sup>, Roselayne Ferro-Furtado<sup>c</sup>, Carmen Sílvia Favaro-Trindade<sup>b</sup>

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Jasim Ahmed<sup>a</sup>, Mehrajfatema Mulla<sup>a</sup>, Antony Joseph<sup>a</sup>, Mohammed Ejaz<sup>a</sup>, Mohammed Maniruzzaman<sup>b,c</sup>

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**In-situ disintegration of egg white gels by pepsin and kinetics of nutrient release followed by time-lapse confocal microscopy**

Geeshani Somaratne<sup>a,b</sup>, Francoise Nau<sup>c</sup>, Maria J. Ferrua<sup>a,d</sup>, Jaspreet Singh<sup>a,b</sup>, Aiqian Ye<sup>a</sup>, Didier Dupont<sup>c</sup>, R. Paul Singh<sup>a,e</sup>, Juliane Floury<sup>c</sup>

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**Modification of casein aggregate microstructures under frozen conditions: A study using tunable resistive pulse sensing**

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Linxian Li<sup>a,b</sup>, Li Chen<sup>a,b</sup>, Cheng Ning<sup>a,b</sup>, Pengqi Bao<sup>a,b</sup>, Hongmei Fang<sup>a,b</sup>, Cunliu Zhou<sup>a,b</sup>

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Hairul Abral<sup>a</sup>, Jeri Ariksa<sup>a</sup>, Melbi Mahardika<sup>a</sup>, Dian Handayani<sup>b</sup>, Ibtisamatul Aminah<sup>b</sup>, Neny Sandrawati<sup>b</sup>, Angga Bahri Pratama<sup>a</sup>, Nural Fajri<sup>a</sup>, S.M. Sapuan<sup>c</sup>, R.A. Ilyas<sup>c</sup>

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**Structural characterization and conformational properties of a polysaccharide isolated from *Dendrobium nobile* Lindl.**

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Fei Liu<sup>a,b</sup>, Wei Chang<sup>a,b</sup>, Maoshen Chen<sup>a,b</sup>, Feifei Xu<sup>a,b</sup>, Jianguo Ma<sup>a,b</sup>, Fang Zhong<sup>a,b</sup>

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Feng Liang<sup>a,c</sup>, Lin Lin<sup>a,b,c</sup>, Tianhai He<sup>a,c</sup>, Xianhan Zhou<sup>a,b,c</sup>, Shaotong Jiang<sup>b,c</sup>, Jianfeng Lu<sup>a,b,c</sup>

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**Use of high-intensity ultrasound to improve emulsifying properties of chicken myofibrillar protein and enhance the rheological properties and stability of the emulsion**

Ke Li<sup>a</sup>, Lei Fu<sup>a</sup>, Ying-Ying Zhao<sup>a</sup>, Si-Wen Xue<sup>b</sup>, Peng Wang<sup>b</sup>, Xing-Lian Xu<sup>b</sup>, Yan-Hong Bai<sup>a</sup>

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**A-, B- and C-type starch granules coexist in root tuber of sweet potato**

Ke Guo<sup>a,b</sup>, Long Zhang<sup>a,b</sup>, Xiaofeng Bian<sup>c</sup>, Qinghe Cao<sup>d</sup>, Cunxu Wei<sup>a,b</sup>

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**Preparation and characterization of novel edible matrices based on alginate and whey for oral delivery of iron**

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Geeshani Somaratne<sup>a,b</sup>, Françoise Nau<sup>c</sup>, Maria J. Ferrua<sup>a,d</sup>, Jaspreet Singh<sup>a,b</sup>, Aiqian Ye<sup>a</sup>, Didier Dupont<sup>c</sup>, R. Paul Singh<sup>a,e</sup>, Juliane Floury<sup>c</sup>

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Wenfei Xiong<sup>a,b,c</sup>, Qianchun Deng<sup>c</sup>, Jing Li<sup>a,c</sup>, Bin Li<sup>a</sup>, Qixin Zhong<sup>b</sup>

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**Novel edible pickering high-internal-phase-emulsion gels efficiently stabilized by unique polysaccharide-protein hybrid nanoparticles from Okara**

Tao Yang<sup>a</sup>, Xiu-Ting Li<sup>b</sup>, Chuan-He Tang<sup>a,b</sup>

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Qing Guo, Jiaqi Su, Wenfeng Xie, Xingyu Tu, Fang Yuan, Like Mao, Yanxiang Gao

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**The process of heat-induced gelation in *Litopenaeus vannamei***

Yan Yang<sup>a</sup>, Xiangyu Liu<sup>a</sup>, Yong Xue<sup>a</sup>, Changhu Xue<sup>a,b</sup>, Yuanhui Zhao<sup>a</sup>

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**The stabilization of food grade copper-chlorophyllin in low pH solutions through association with anionic polysaccharides**

Michael J. Selig<sup>a,d</sup>, Sara Gamaleldin<sup>a</sup>, Giovana B. Celli<sup>a</sup>, Meghan A. Marchuk<sup>a</sup>, Detlef-M. Smilgies<sup>b,c</sup>, Alireza Abbaspourrad<sup>a</sup>

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**Changes in structure and flavor of egg yolk gel induced by lipid migration under heating**

Xiao-le Xiang, Yuan-yuan Liu, Yang Liu, Xiao-yun Wang, Yong-guo Jin

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**Effect of carboxymethylcellulose on the affinity between lysozyme and liposome monolayers:evidence for its bacteriostatic mechanism**

Lechuan Wang<sup>a</sup>, Lisha Li<sup>a</sup>, Nuo Xu<sup>a</sup>, Weiqing Sun<sup>a</sup>, Baomiao Ding<sup>a</sup>, Wei Xu<sup>b</sup>, Zhenshun Li<sup>a</sup>

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**Application of preheating treatment in up- and down-regulating the glycation process of dietary proteins**

Di Zhao<sup>a</sup>, Dan Xu<sup>a,c</sup>, Bulei Sheng<sup>b</sup>, Zongshuai Zhu<sup>a</sup>, Hao Li<sup>a</sup>, Yingqun Nian<sup>a</sup>, Cong Wang<sup>a</sup>, Chunbao Li<sup>a</sup>, Xinglian Xu<sup>a</sup>, Guanghong Zhou<sup>a</sup>

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**Characterization and formation mechanism of lutein pickering emulsion gels stabilized by  $\beta$ -lactoglobulin-gum arabic composite colloidal nanoparticles**

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**Changes in physico-chemical properties, microstructures, molecular forces and gastric digestive properties of preserved egg white during pickling with the regulation of different metal compounds**

Yan Zhao<sup>a,b</sup>, Danhui Cao<sup>a</sup>, Yaoyao Shao<sup>c</sup>,  
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**Fractionation of *Acacia seyal* gum by ion exchange chromatography**

Rafael Apolinar-Valiente<sup>a</sup>, Pascale Williams<sup>b</sup>, Michaël Nigen<sup>a</sup>, Veronica Mejia  
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**Utilization of  $\beta$ -lactoglobulin-(-)-Epigallocatechin-3-gallate (EGCG) composite colloidal nanoparticles as stabilizers for lutein pickering emulsion**

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**Preparation of carbohydrate-based functional composite films incorporated with curcumin**

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**High internal phase emulsions stabilized solely by a globular protein glycosylated to form soft particles**

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**Preparation of high freeze-thaw stable wheat gluten-based emulsions by incorporated deep eutectic solvents**

Xiao Liu<sup>a</sup>, Zhuo-Yao Deng<sup>a</sup>, Yuan Zou<sup>a,b</sup>, Yun-Qi Huang<sup>a</sup>, Xiao-Quan Yang<sup>a</sup>

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**Improving the emulsification of soy  $\beta$ -conglycinin by alcohol-induced aggregation**

Li-Ping Peng<sup>a</sup>, Yan-Teng Xu<sup>a</sup>, Xiu-Ting Li<sup>b</sup>, Chuan-He Tang<sup>a,b</sup>

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**105241**

**Effect of freezing and food additives on the rheological properties of egg yolk**

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**105292**

**Egg white protein microgels as aqueous Pickering foam stabilizers: Bubble stability and interfacial properties**

Xin Li<sup>a,b</sup>, Brent S. Murray<sup>b</sup>, Yanjun Yang<sup>a</sup>,  
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**105129**

**Modeling the viscoelastic behavior of wheat flour dough prepared from a wide range of formulations**

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**105306**

**Effects of (+)-catechin on a rice bran protein oil-in-water emulsion: Droplet size, zeta-potential, emulsifying properties, and rheological behavior**

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**105313**

**Iron-rich chitosan-pectin colloidal microparticles laden with ora-pro-nobis (*Pereskia aculeata* Miller) extract**

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**105314**

**Impact of covalent or non-covalent bound epigallocatechin-3-gallate (EGCG) on assembly, physicochemical characteristics and digestion of ovotransferrin fibrils**

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**105238**

**Ultrasound-assisted extraction of pectin from artichoke by-products. An artificial neural network approach to pectin characterisation**

Carlos Sabater<sup>a</sup>, Víctor Sabater<sup>b</sup>, Agustín Olano<sup>a</sup>, Antonia Montilla<sup>a</sup>,  
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**105274**

**Starch swelling behavior and texture development in stirred yogurt**

Shen-Siung Wong<sup>a</sup>, Rachel Wicklund<sup>b</sup>, John Bridges<sup>b</sup>,  
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**105315**

**Effect of bacterial nanocellulose addition on the rheological properties of gluten-free muffin batters**

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**105320**

**Study on  $\beta$ -lactoglobulin microgels adsorption onto a hydrophobic solid surface by QCM-D**

Jinglin Zhang<sup>a</sup>, Lei Mei<sup>a</sup>, Nannan Chen<sup>a</sup>, Yang Yuan<sup>b</sup>, Qing-Zhu Zeng<sup>b</sup>,  
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**105209**

**The 14th International Hydrocolloids Conference**

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