

CONTENTS

105768

Characterization of two types of polysaccharides from *Eremurus hissaricus* roots growing in Tajikistan

Zayniddin K. Muhidinov, Jamshed T. Bobokalonov, Ikromjon B. Ismoilov,
Gary D. Strahan, Hoa K. Chau, Arland T. Hotchkiss and LinShu Liu

105763

Characterization of enzymatically modified liquid egg yolk: Structural, interfacial and emulsifying properties

Xing Fu, Xi Huang, Yongguo Jin, Shisi Zhang and Meihu Ma

105774

Encapsulation of food bioactives and nutraceuticals by various chitosan-based nanocarriers

Safoura Akbari-Alavijeh, Rezvan Shaddel and Seid Mahdi Jafari

105741

Influence of pH on the stability and structure of single casein microparticles

Jann Schulte, Manuel Stöckermann and Ronald Gebhardt

105772

Stability, microstructural and rheological properties of complex prebiotic emulsion stabilized by sodium caseinate with inulin and konjac glucomannan

Wei Xu, Yongzhao Xiong, Zhifan Li, Denglin Luo, Zhao Wang, Yuqing Sun and Bakht Ramin Shah

105757

Effects of ultrasound on the kinetics and thermodynamics properties of papain entrapped in modified gelatin

Zeyu Zhang, Ge Bai, Duoxia Xu and Yanping Cao

105761

Characterization the non-covalent interactions between beta lactoglobulin and selected phenolic acids

Xin Li, Taotao Dai, Peng Hu, Chenghao Zhang, Jun Chen, Chengmei Liu and Ti Li

105716

Effect of carrier oil on α -tocopherol encapsulation in ora-pro-nobis (*Pereskia aculeata* Miller) mucilage-whey protein isolate microparticles

Isabelle Cristina Oliveira Neves, Sérgio Henrique Silva, Natália Leite Oliveira, Amanda Maria Teixeira Lago, Natalie Ng, Arianna Sultani, Pedro Henrique Campelo, Lizzy Ayra Alcântara Veríssimo, Jaime Vilela de Resende and Michael A. Rogers

105771

The role of non-starch polysaccharides in determining the air-water interfacial properties of wheat, rye, and oat dough liquor constituents

Frederik Janssen, Arno G.B. Wouters, Yannick Meeus, Paula Moldenaers, Jan Vermant and Jan A. Delcour

105753

Characterization of ovalbumin-carvacrol inclusion complexes as delivery systems with antibacterial application

Shengqi Rao, Guangwei Xu, Xiangning Lu, Ruyi Zhang, Lu Gao, Qingyan Wang, Zhenquan Yang and Xinan Jiao

105749

Gum Arabic/Lysozyme coacervate phase similar in structure to multilamellar liposomes

Yurij A. Antonov and Irina.L. Zhuravleva

105770

Protein and lipid enrichment of quinoa (cv.Titicaca) by dry fractionation. Techno-functional, thermal and rheological properties of milling fractions

Ángela García Solaesa, Marina Villanueva, Antonio J. Vela and Felicidad Ronda

105756

Preparation and characterization of multifunctional konjac glucomannan/carboxymethyl chitosan biocomposite films incorporated with epigallocatechin gallate

Jishuai Sun, Haixin Jiang, Mingwei Li, Yinzhu Lu, Yu Du, Cailing Tong, Jie Pang and Chunhua Wu

105752

Effects of material characteristics on the structural characteristics and flavor substances retention of meat analogs

Zengwang Guo, Fei Teng, Zhaoxian Huang, Bo Lv, Xiqiao Lv, Olga Babich, Wenhua Yu, Yang Li, Zhongjiang Wang and Lianzhou Jiang

105765

Ethanol induced the gelation behavior of duck egg whites

Lin Yu, Chunhong Xiong, Jianke Li, Wenxiang Luo, Hui Xue, Rui Li, Yonggang Tu and Yan Zhao

105777

Production and characterization of pea protein isolate-pectin complexes for delivery of curcumin: Effect of esterified degree of pectin

Qing Guo, Jiaqi Su, Xin Shu, Fang Yuan, Like Mao, Jinfang Liu and Yanxiang Gao

105746

Physical properties of plant-based cheese products produced with zein

Kristin D. Mattice and Alejandro G. Marangoni

105747

Improvement of the colloidal stability of phycocyanin in acidified conditions using whey protein-phycocyanin interactions

Zhong Zhang, Ying Li and Alireza Abbaspourrad

105781

Evaluation of bioaccessibility of zeaxanthin dipalmitate from the fruits of *Lycium barbarum* in oil-in-water emulsions

Xuhui Kan, Yamei Yan, Linwu Ran, Lu Lu, Jia Mi, Zhijuan Zhang, Xiaoying Li, Xiaoxiong Zeng and Youlong Cao

105785

Macromolecular behavior, structural characteristics and rheological properties of alkali-neutralization curdlan at different concentrations

Jing-Kun Yan, Wu-Dan Cai, Chun Wang, Yun-Bo Yu, He-Nan Zhang, Yan Yang and Wen-Han Wang

105783

Effects of sucrose on the structure formation in high-methoxyl apple pectin systems without acidifier

Xiaowan Zhao, Yun Zhou, Jia Liu, Jia Chen, Fayin Ye and Guohua Zhao

105782

Molecular characteristics of gallic catechin gallate affecting protein glycation

Xiaqing Wu, Guowen Zhang, Mingming Hu, Junhui Pan, Ang Li and Ying Zhang

105779

Chemical interactions involved in microwave heat-induced surimi gel fortified with fish oil and its formation mechanism

Bowen Yan, Xidong Jiao, Huaping Zhu, Qian Wang, Jianlian Huang, Jianxin Zhao, Hongwei Cao, Wenguo Zhou, Wenhai Zhang, Weijian Ye, Hao Zhang and Daming Fan

105780

Formation mechanism of egg white protein/ κ -Carrageenan composite film and its application to oil packaging

Xiang Huang, Xin Luo, Lan Liu, Kai Dong, Ran Yang, Chao Lin, Hongbo Song, Shugang Li and Qun Huang

105759

Gelation mechanism and network structure of mixed kappa carrageenan/lambda carrageenan gels studied by macroscopic and microscopic observation methods

Lester C. Geonzon, Xinye Zhuang, Amos M. Santoya, Rommel G. Bacabac, Jingli Xie and Shingo Matsukawa

105758

Improved foaming properties and interfacial observation of sodium caseinate-based complexes: Effect of carboxymethyl cellulose

Xiangwei Zhu, Fuchao Zhan, Youlong Zhao, Yu Han, Xiaoqiang Chen and Bin Li

105789

Fabrication of low environment-sensitive nanoparticles for cinnamaldehyde encapsulation by heat-induced gelation method

Qian Liu, Heping Cui, Bertrand Muhoza, Emmanuel Duhoranimana, Shuqin Xia, Khizar Hayat, Shahzad Hussain, Muhammad Usman Tahir and Xiaoming Zhang

105790

Probiotic encapsulation in water-in-water emulsion via heteroprotein complex coacervation of type-A gelatin/sodium caseinate

Meng Zhao, Xue Huang, Hui Zhang, Yanzhen Zhang, Michael Gänzle, Nan Yang, Katsuyoshi Nishinari and Yapeng Fang

105778

Multiscale quantitative characterization of demineralized casein micelles: How the partial excision of nano-clusters leads to the aggregation during rehydration

Marcio H. Nogueira, Salma Ben-Harb, Marc Schmutz, Bertrand Doumert, Sarah Nasser, Antoine Derensy, Romdhane Karoui, Guillaume Delaplace and Paulo P.S. Peixoto

105775

High internal phase emulsions (HIPE) using pea protein and different polysaccharides as stabilizers

Eliana Marcela Vélez-Erazo, Karina Bosqui, Renata S. Rabelo, Louise Emy Kurozawa and Miriam Dupas Hubinger

105791

Fabrication, characterization and *in vitro* digestion of food grade complex nanoparticles for co-delivery of resveratrol and coenzyme Q10

Yang Wei, Shufang Yang, Liang Zhang, Lei Dai, Kedong Tai, Jinfang Liu, Like Mao, Fang Yuan, Yanxiang Gao and Alan Mackie

105784

Comparison on structure and physicochemical properties of starches from adzuki bean and dolichos bean

Dan Liu, Wei Tang, Yue Xin, Jingrui Yang, Lu Yuan, Xiaojun Huang, Junyi Yin, Shaoping Nie and Mingyong Xie

105776

Induction effect of NaCl on the formation and stability of emulsions stabilized by carboxymethyl starch/xanthan gum combinations

Xuran Cai, Xianfeng Du, Guilan Zhu and Chuan Cao

105767

Towards understanding the interaction of β -lactoglobulin with capsaicin: Multi-spectroscopic, thermodynamic, molecular docking and molecular dynamics simulation approaches

Fuchao Zhan, Shuang Ding, Wenya Xie, Xiao Zhu, Jiangnan Hu, Jun Gao, Bin Li and Yijie Chen

105792

Properties and application of bilayer films based on poly (lactic acid) and fish gelatin containing epigallocatechin gallate fabricated by thermo-compression molding

Krisana Nilsuwan, Pedro Guerrero, Koro de la Caba, Soottawat Benjakul and Thummanoon Prodpran

105788

Vesicular structures formed from barley wort proteins and iso-humulone

Yi Lu, Peter Osmark, Björn Bergenståhl and Lars Nilsson

105802

Genipin crosslinked sugar beet pectin-whey protein isolate/bovine serum albumin conjugates with enhanced emulsifying properties

Jiawei Lin, Xiaoming Guo, Chao Ai, Tao Zhang and Shujuan Yu

105805

Amylose crystal seeds: Preparation and their effect on starch retrogradation

Bihua Zhu, Jinling Zhan, Long Chen and Yaoqi Tian

105773

Combined use of elemental profiles and stable isotope ratios for the botanical and commercial discrimination of gum Arabic

M. Perini, D. Bertoldi, T. Nardin, S. Pianezze, G. Ferrari and R. Larcher

105744

Preparation of novel seaweed nanocomposite film from brown seaweeds *Laminaria japonica* and *Sargassum natans*

Hansol Doh, Kyle D. Dunno and William Scott Whiteside

105808

Using of safflower seeds as a protein fortifier for shortbread

V.S. Kutsenkova, N.V. Nepovinnykh and Qingbin Guo

105810

Multi-spectroscopic, conformational, and computational atomic-level insights into the interaction of β -lactoglobulin with apigenin at different pH levels

Junxiang Zhu, Kangjing Li, Hao Wu, Wenxiang Li and Qingjie Sun

105793

Enzymatic hydrolysis of pea protein: Interactions and protein fractions involved in fermentation induced gels and their influence on rheological properties

M. Klost, G. Giménez-Ribes and S. Drusch

105794

Conjugate microgel-stabilized Pickering emulsions: Role in delaying gastric digestion

Andrea Araiza-Calahorra, Zachary J. Glover, Mahmood Akhtar and Anwesha Sarkar

105812

Understanding the structure and rheological properties of potato starch induced by hot-extrusion 3D printing

Zipeng Liu, Huan Chen, Bo Zheng, Fengwei Xie and Ling Chen

105803

Impact of the character of the associative interactions between chitosan and whey protein isolate on the structure, thermodynamic parameters, and functionality of their complexes with essential lipids

M.G. Semenova, D.V. Zelikina, A.S. Antipova, E.I. Martirosova, N.P. Palmina, S.A. Chebotarev, Y.V. Samuseva, N.G. Bogdanova and V.V. Kasparov

105813

Effects of bovine serum albumin on the ethanol precipitation of sugar beet pulp pectins

Tao Zhang, Xiaoming Guo, Hecheng Meng, Xiangyi Tang, Chao Ai, Hualei Chen, Jiawei Lin and Shujuan Yu

105807

The protection effect of trehalose on the multinuclear microcapsules based on gelatin and high methyl pectin coacervate during freeze-drying

Bertrand Muhoza, Shuqin Xia, Xuejiao Wang and Xiaoming Zhang

105809

Changes in the molecular structure and stability of β -lactoglobulin induced by heating with sugar beet pectin in the dry-state

Phoebe X. Qi and Edward D. Wickham

105787

Phytase treatment of a protein-enriched rice bran fraction improves heat-induced gelation properties at alkaline conditions

Anni Kortekangas, Pia Silventoinen, Emilia Nordlund and Dilek Ercili-Cura

105764

Modification of soy protein isolates using combined pre-heat treatment and controlled enzymatic hydrolysis for improving foaming properties

Guijiang Liang, Wenpu Chen, Xuejiao Qie, Maomao Zeng, Fang Qin, Zhiyong He and Jie Chen

105819

The effect of extreme acid-induced soybean glycinin molten globules state on foaming ability

Jian Gao, Xiao-mei Li, Feng-lian Chen, Wojciech Piekoszewski, Yang Yang, Bing Wang, Lin-lin Liu, Hua-nan Guan, Yan-guo Shi and Na Zhang

105804

Improvement of the water resistance and ductility of gelatin film by zein

Shabbir Ahammed, Fei Liu, Myat Noe Khin, Wallace H. Yokoyama and Fang Zhong

105821

Spray-drying microencapsulation of curcumin nanocomplexes with soy protein isolate: Encapsulation, water dispersion, bioaccessibility and bioactivities of curcumin

Fei-Ping Chen, Ling-Ling Liu and Chuan-He Tang

105811

Chitosan-stabilized emulsion gels *via* pH-induced droplet flocculation

Xiao-Yan Wang, Jun Wang, D  rick Rousseau and Chuan-He Tang

105825

Insights into protein-curcumin interactions: Kinetics and thermodynamics of curcumin and lactoferrin binding

Carini Aparecida Lelis, Natália Moreira Nunes,
Hauster Maximiler Campos de Paula, Yara Luíza Coelho,
Luis Henrique Mendes da Silva and Ana Clarissa dos Santos Pires

105817

High temperature induced structural changes of apo-lactoferrin and interactions with β -lactoglobulin and α -lactalbumin for potential encapsulation strategies

Kevion K. Darmawan, Tom C. Karagiannis, Jeff G. Hughes, Darryl M. Small
and Andrew Hung

105823

Combined crystalline, lamellar and granular structural insights into *in vitro* digestion rate of native starches

Cheng Li, Bo Gong, Yiming Hu, Xingxun Liu, Xiao Guan and Binjia Zhang

B/C-type starches with a higher degree of crystallinity, higher fractal compactness, and thinner lamellar thickness could result in a slower *in vitro* native starch digestibility, while A-type starches with lower fractal compactness, broader lamellar thickness distribution, and thicker lamellar thickness contribute to a faster *in vitro* native starch digestibility.

105826

Aggregation behaviors of sonicated tapioca starch with various strengths of Hofmeister salts under pre- and post-ultrasonic treatment

E. Abedi and K. Pourmohammadi

105824

Inhibitory mechanism of vitexin on α -glucosidase and its synergy with acarbose

Mengting Ni, Xing Hu, Deming Gong and Guowen Zhang

105835

Antibacterial chitosan electrostatic/covalent coating onto biodegradable poly (*L*-lactic acid)

Jon Andrade-Del Olmo, Leyre Pérez-Álvarez, Leire Ruiz-Rubio and José Luis Vilas-Vilela

105837

The effect of potassium sorbate on the physicochemical properties of edible films based on pullulan, gelatin and their blends

Dariusz Kowalczyk, Tomasz Skrzypek, Monika Basiura-Cembala, Katarzyna Łupina and Monika Mężyńska

105827

Addition of cationic guar-gum and oleic acid improved the stability of plasma emulsions prepared with enzymatically hydrolyzed egg yolk

Wenjie Zou, Shitao Tang, Qin Li, Gan Hu, Lili Liu, Yongguo Jin and Zhaoxia Cai

105843

Influence of psyllium versus xanthan gum in starch properties

Mayara Belorio, Gisele Marcondes and Manuel Gómez

105820

High-amylose wheat and maize starches have distinctly different granule organization and annealing behaviour: A key role for chain mobility

Haiteng Li, Sushil Dhital, Bernadine M. Flanagan, Jitendra Mata, Elliot P. Gilbert and Michael J. Gidley

105822

Study on the coupling progress of thermo-induced anthocyanins degradation and polysaccharides gelation

Weiping Jin, Ling Xiang, Dengfeng Peng, Gang Liu, Jingren He, Shuiyuan Cheng, Bin Li and Qingrong Huang

105846

Effect of preheating-induced denaturation during protein production on the structure and gelling properties of soybean proteins

Xingfei Li, Liyang Chen, Yufei Hua, Yeming Chen, Xiangzhen Kong and Caimeng Zhang

105842

The effectiveness of egg white protein and β -cyclodextrin during frozen storage: Functional, rheological and structural changes in the myofibrillar proteins of *Culter alburnus*

Noman Walayat, Zhouyi Xiong, Hanguo Xiong, Helena M. Moreno, Qing Li, Asad Nawaz, Zhongli Zhang, Pengkai Wang and Nadia Niaz

105853

pH and ionic strength responsive core-shell protein microgels fabricated via simple coacervation of soy globulins

Nannan Chen, Taco Nicolai, Christophe Chassenieux and Yong Wang

105855

Development of food-grade bigels based on κ -carrageenan hydrogel and monoglyceride oleogels as carriers for β -carotene: Roles of oleogel fraction

Hongxia Zheng, Like Mao, Mengnan Cui, Jinfang Liu and Yanxiang Gao

105841

Application of *Pleurotus ostreatus* β -glucans for oil-in-water emulsions encapsulation in powder

F. Gallotti, V. Lavelli and C. Turchiuli

105852

Modification of myofibrillar protein via glycation: Physicochemical characterization, rheological behavior and solubility property

Yujuan Xu, Yuqi Zhao, Zhixi Wei, Hao Zhang, Ming Dong, Mingyuan Huang, Minyi Han, Xinglian Xu and Guanghong Zhou

105856

Influence of clustering of protein-stabilised oil droplets with proanthocyanidins on mechanical, tribological and sensory properties of o/w emulsions and emulsion-filled gels

Philipp L. Fuhrmann, Guido Sala, Elke Scholten and Markus Stieger

105854

Effects of tamarind seed polysaccharide on gelatinization, rheological, and structural properties of corn starch with different amylose/ amylopectin ratios

Fan Xie, Hui Zhang, Yongjun Xia and Lianzhong Ai

105844

Formation and characterization of soy protein nanoparticles by controlled partial enzymatic hydrolysis

Penghui Shen, Feibai Zhou, Yuanhong Zhang, Dan Yuan, Qiangzhong Zhao and Mouming Zhao

105851

Purification of polysaccharide from *Lentinus edodes* water extract by membrane separation and its chemical composition and structure characterization

Wei Tang, Cencen Liu, Jinjin Liu, Liuyun Hu, Yansheng Huang, Lu Yuan, Fangwei Liu, Shijie Pan, Shuping Chen, Shuigen Bian, Xiaojun Huang, Junyi Yin and Shaoping Nie

105859

Experimental and molecular docking study of the binding interactions between bovine α -lactalbumin and oleuropein

Iman Katouzian, Seid Mahdi Jafari, Yahya Maghsoudlou, Leila Karami and Mohammad H. Eikani

105860

Protective action of lemongrass essential oil on mucilage from chia (*Salvia hispanica*) seeds

Francesca Cuomo, Silvio Iacovino, Maria Cristina Messina, Pasquale Sacco and Francesco Lopez
