

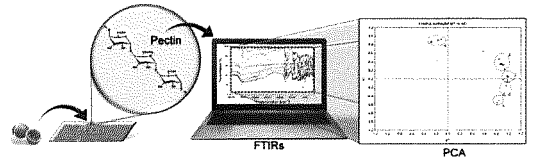
CONTENTS

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Extraction of pectin from agroindustrial residue with an ecofriendly solvent: use of FTIR and chemometrics to differentiate pectins according to degree of methyl esterification

Emylle Emediato Santos, Rodrigo Chaves Amaro, Constanza Catarina Cid Bustamante, Milton Hércules Andrade Guerra, Liliane Catone Soares and Roberta Eliane Santos Froes

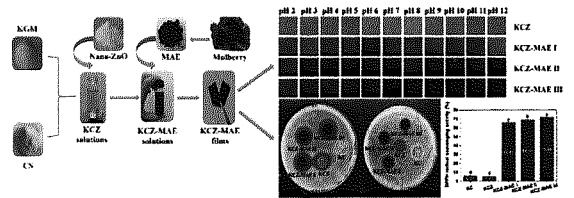
Pectin was extracted from passion fruit peel flour. PCA was applied to FTIR spectra in order to distinguish pectins according to their degree of methyl esterification.



105942

Multifunctional bionanocomposite films based on konjac glucomannan/ chitosan with nano-ZnO and mulberry anthocyanin extract for active food packaging

Jishuai Sun, Haixin Jiang, Huibin Wu, Cailing Tong, Jie Pang and Chunhua Wu

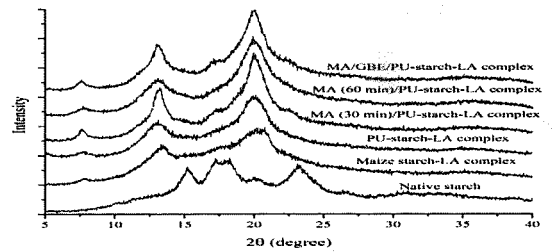


MGAM: konjac glucomannan; CN: Chitosan; MAE: Mulberry anthocyanin extract
 KCZ-MAE film: konjac glucomannan / Chitosan / Nano-ZnO/ Mulberry anthocyanin extract film

105941

Effects of multienzyme treatment on the physicochemical properties of maize starch-lauric acid complex

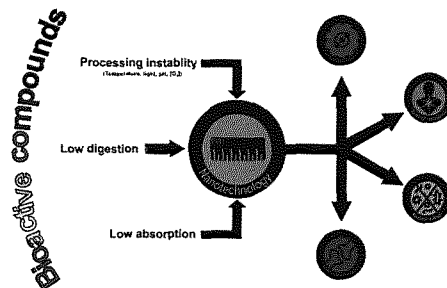
Pengfei Liu, Yishan Fang, Xiaolei Zhang, Feixue Zou, Wei Gao, Haibo Zhao, Chao Yuan and Bo Cui



105939

Overcoming restrictions of bioactive compounds biological effects in food using nanometer-sized structures

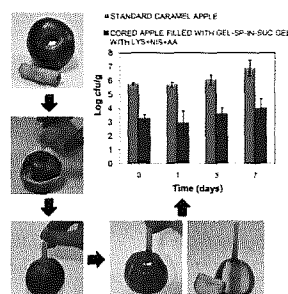
Michele Amendoeira Giaconia, Sergiana dos Passos Ramos, Camilly Fratelli Pereira, Ailton Cesar Lemes, Veridiana Vera De Rosso and Anna Rafaela Cavalcante Braga



105938

An innovative design and application of natural antimicrobial gelatin based filling to control risk of listeriosis from caramel apples

Pelin Barış Kavur and Ahmet Yemenicioğlu

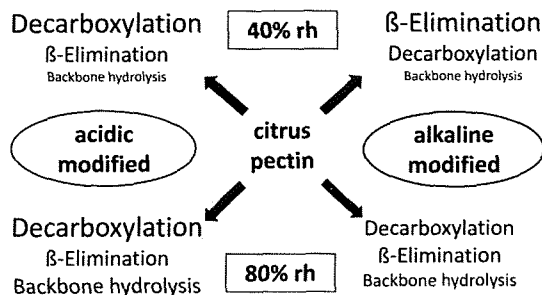


105937

Thermal degradation of citrus pectin in low-moisture environment - Investigation of backbone depolymerisation

Ulrike Einhorn-Stoll, Hanna Kastner, Alexandra Fatouros, Andrea Krähmer, Lothar W. Kroh and Stephan Drusch

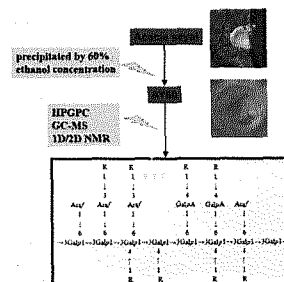
Intensity of thermal degradation reactions of pectin during storage in dependence on type of modification and water supply. The font size represents the intensity of the reactions



105932

Structural studies of a new fraction obtained by gradient ethanol precipitation from Acacia seyal gum

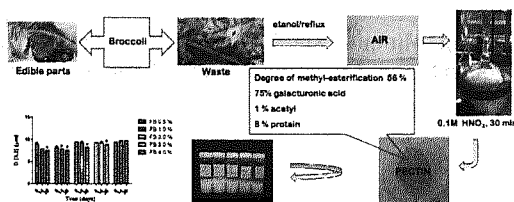
Jingen Li, Qihuan Deng, Xiaoyun Yu and Wenjun Wang



105930

Pectins from food waste: Characterization and functional properties of a pectin extracted from broccoli stalk

C.L.O. Petkowicz and P.A. Williams

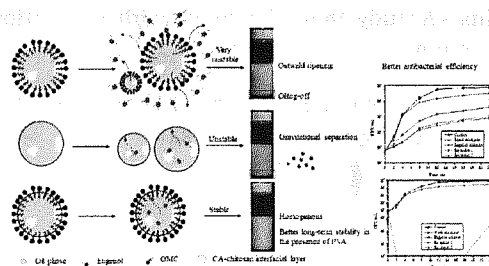


105925

Cutoff Ostwald ripening stability of eugenol-in-water emulsion by co-stabilization method and antibacterial activity evaluation

Runan Zhao, Rong Song, Gege Sun, Shilin Liu, Bin Li, Yanping Cao and Yan Li

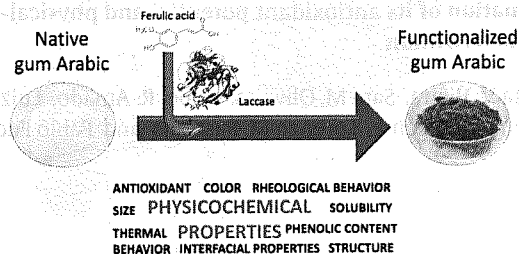
As compared to glycerol monocaprylate (GMC), Ostwald ripening of eugenol was inhibited when cinnamaldehyde (CA)-chitosan was used as the stabilizer. The combination of GMC enhanced the stability of emulsions against gravitational separation. Eugenol-in-water showed longer-term stability in the presence of co-stabilizer, which was further improved in the presence of thickening agent (i. e. polyvinyl alcohol). The obtained emulsions possessed better antibacterial efficiency.



105919

Physicochemical characterizations of gum Arabic modified with oxidation products of ferulic acid

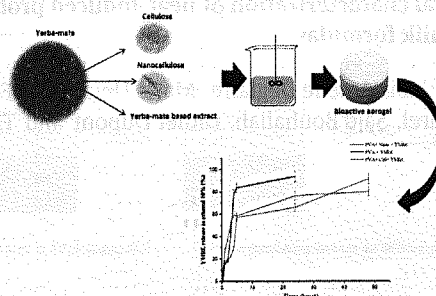
Marie E. Vuillemin, Florentin Michaux, Aurélie A. Adam, Michel Linder, Lionel Muniglia and Jordane Jasniewski



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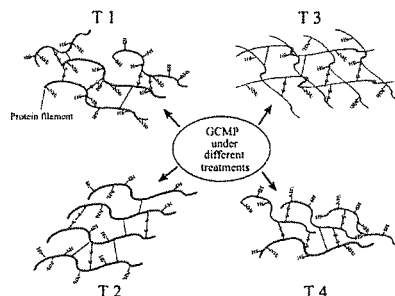
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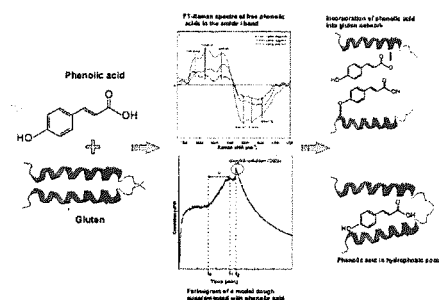
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Effect of cinnamic acid and its derivatives on structure of gluten proteins – A study on model dough with application of FT-Raman spectroscopy

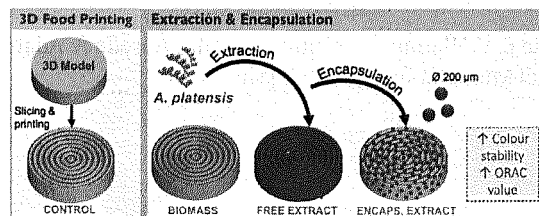
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3D printed functional cookies fortified with *Arthrospira platensis*: Evaluation of its antioxidant potential and physical-chemical characterization

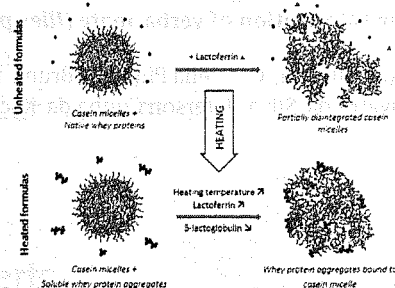
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105928

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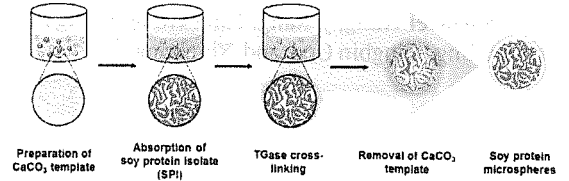
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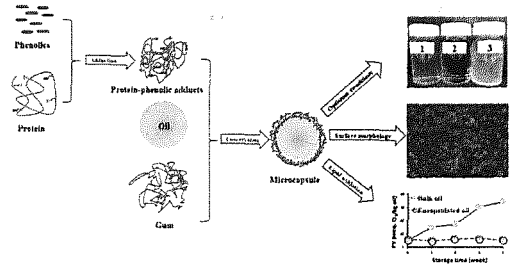
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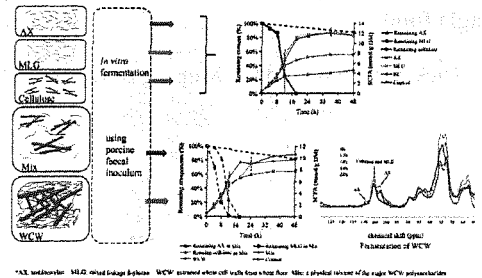
Loc B. Pham, Bo Wang, Bogdan Zisu, Tuyen Truong and Benu Adhikari



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Cell wall architecture as well as chemical composition determines fermentation of wheat cell walls by a faecal inoculum

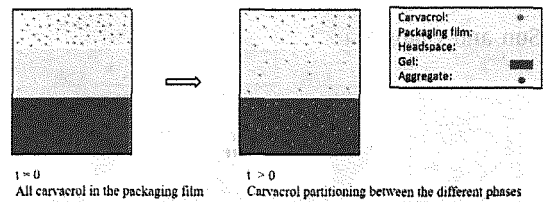
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105933

Volatile antimicrobial absorption in food gel depends on the food matrix characteristics

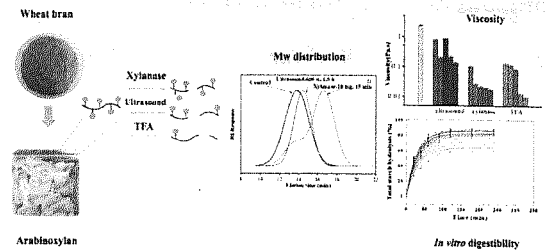
Li Wang, Vincenzo Fogliano, Jenneke Heising, Erik Meulenbroeks and Matthijs Dekker



105914

Arabinoxylan from wheat bran: molecular degradation and functional investigation

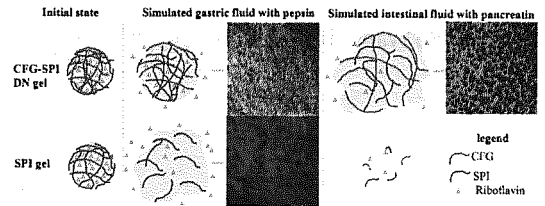
Yan Liu, Shaowei Wang, Ji Kang, Nifei Wang, Meng Xiao, Zhenjing Li, Changlu Wang, Qingbin Guo and Xinzhong Hu



105865

Corn fiber gum-soybean protein isolate double network hydrogel as oral delivery vehicles for thermosensitive bioactive compounds

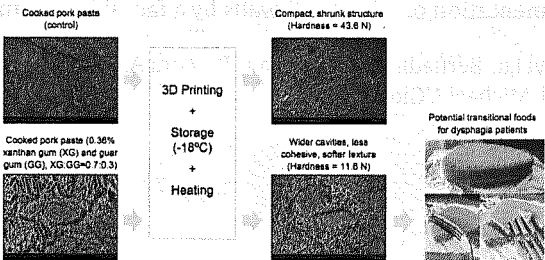
Wenjia Yan, Boya Zhang, Madhav P. Yadav, Liping Feng, Jinxin Yan, Xin Jia and Lijun Yin



105940

Feasibility study of hydrocolloid incorporated 3D printed pork as dysphagia food

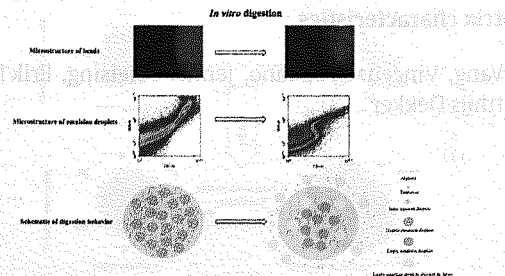
Arianna Dick, Bhesh Bhandari, Xiuping Dong and Sangeeta Prakash



105950

In vitro digestion behavior of (W1/O/W2) double emulsions incorporated in alginate hydrogel beads: Microstructure, lipolysis, and release

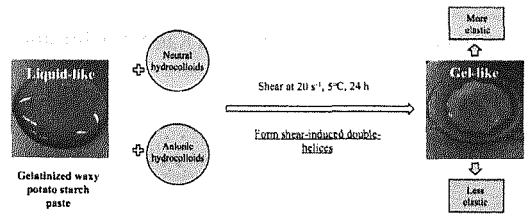
Rui Sun and Qiang Xia



105923

Neutral hydrocolloids promote shear-induced elasticity and gel strength of gelatinized waxy potato starch

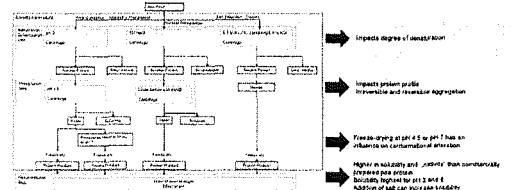
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105949

Influence of extraction conditions on the conformational alteration of pea protein extracted from pea flour

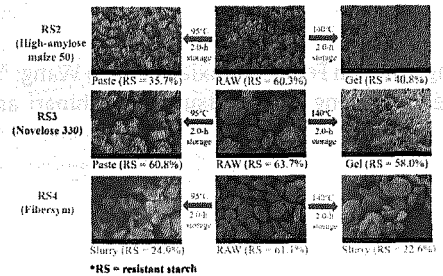
Caren Tanger, Julia Engel and Ulrich Kulozik



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In vitro digestibility of different types of resistant starches under high-temperature cooking conditions

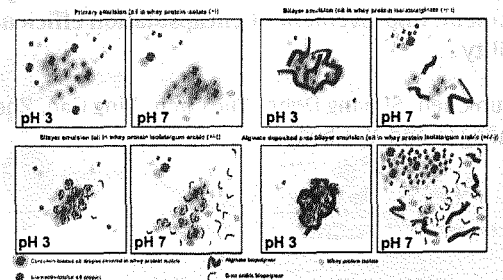
Siyuan Liu, Michael Reimer and Yongfeng Ai



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“Positive-negative-negative”: a colloidal delivery system for bioactive compounds

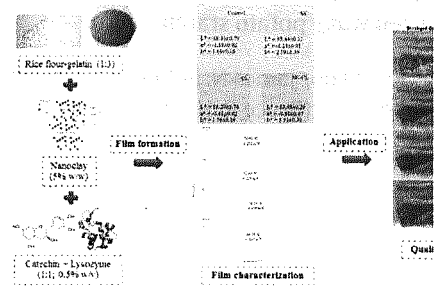
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Properties of rice flour-gelatine-nanoclay film with catechin-lysozyme and its use for pork belly wrapping

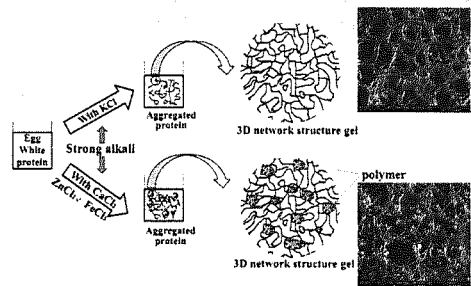
Kanokwan Pattarasirroj, Pimonpan Kaewprachu and Saroot Rawdkuen



105956

Effects of metal ions on the physico-chemical, microstructural and digestion characteristics of alkali-induced egg white gel

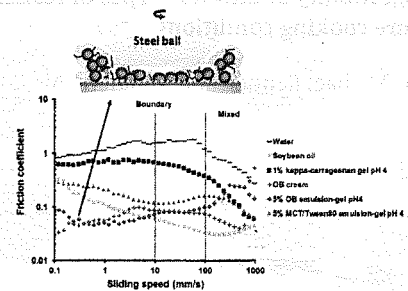
Chunyang Deng, Yaoyao Shao, Mingsheng Xu, Yao Yao, Na Wu, Huili Hu, Yan Zhao and Yonggang Tu



105945

Structure and tribology of κ-carrageenan gels filled with natural oil bodies

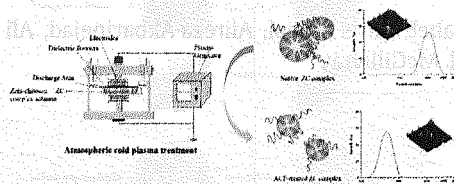
Nan Yang, Younan Feng, Chunxia Su, Qian Wang, Yuemei Zhang, Yanhong Wei, Meng Zhao, Katsuyoshi Nishinari and Yapeng Fang



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Complex coacervation of zein-chitosan via atmospheric cold plasma treatment: Improvement of encapsulation efficiency and dispersion stability

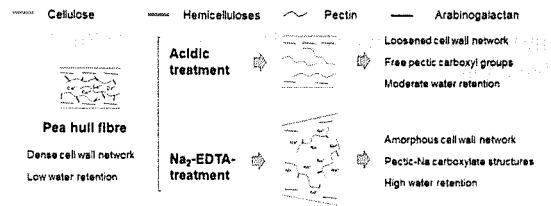
Guiyun Chen, Shuang Dong, Yue Chen, Ying Gao, Zhenya Zhang, Shuhong Li and Ye Chen



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Modulating the hydration properties of pea hull fibre by its composition as affected by mechanical processing and various extraction procedures

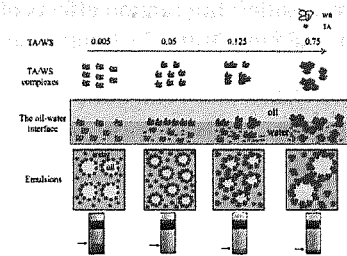
Friederike Gutöhrlein, Rocío Morales-Medina, Anna-Lisa Boje, Stephan Drusch and Sebastian Schalow



105728

Fabrication and characterization of emulsions stabilized by tannic acid-wheat starch complexes

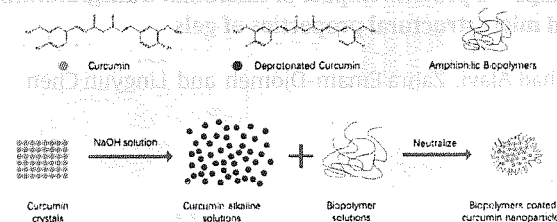
Xianling Wei, Jing Li, Mohamed Eid and Bin Li



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Utilization of biopolymers to stabilize curcumin nanoparticles prepared by the pH-shift method: Caseinate, whey protein and gum Arabic

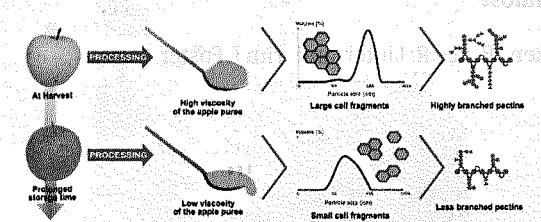
Shengfeng Peng, Lei Zhou, Qizhen Cai, Liqiang Zou, Chengmei Liu, Wei Liu and David Julian McClements



105962

Pectin modifications in raw fruits alter texture of plant cell dispersions

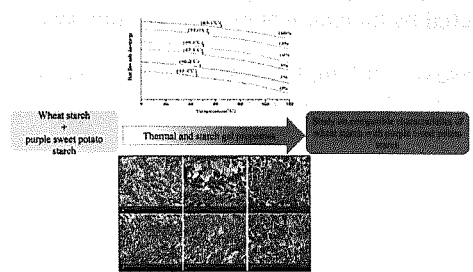
Alexandra Buergy, Agnès Rolland-Sabaté, Alexandre Leca and Catherine M.G.C. Renard



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Study on compatible characteristics of wheat and purple sweet potato starches

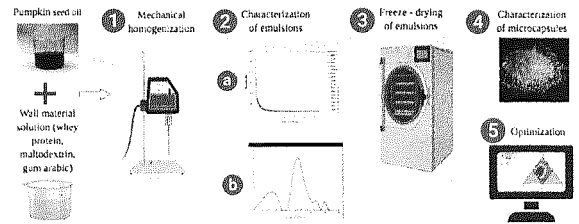
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105909

Optimisation of wall material composition of freeze-dried pumpkin seed oil microcapsules: Interaction effects of whey protein, maltodextrin, and gum Arabic by D-optimal mixture design approach

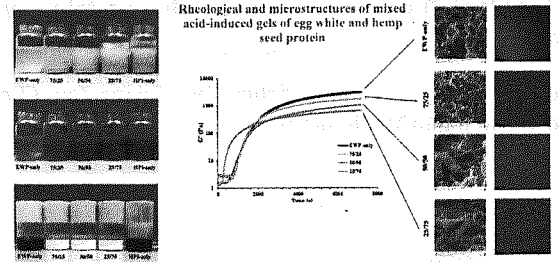
Zeynep Aksoyly Özbek and Pelin Günç Ergönül



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Acid-induced gelation of thermal co-aggregates from egg white and hempseed protein: Impact of microbial transglutaminase on mechanical and microstructural properties of gels

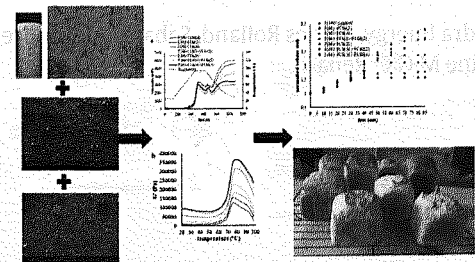
Farhad Alavi, Zahra Emam-Djomeh and Lingyun Chen



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Starch replacement in gluten free bread by cellulose and fibrillated cellulose

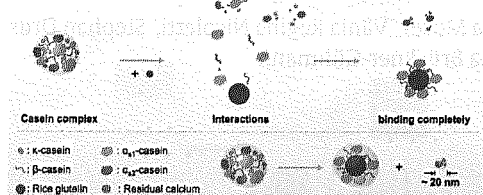
Yi Ren, Bruce R. Linter and Tim J. Foster



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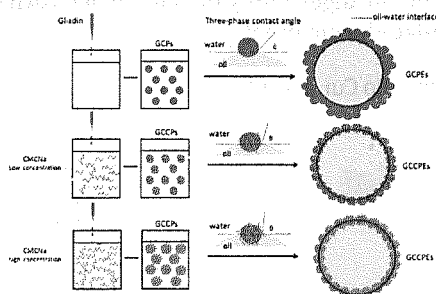
Chengxin He, Yu Hu, Ziwei Liu, Meng Wai Woo, Hua Xiong and Qiang Zhao



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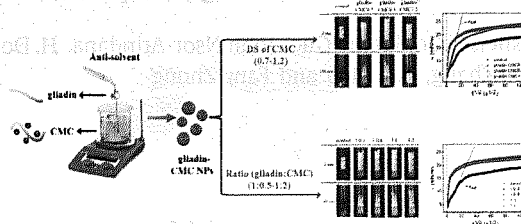
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Effect of CMC degree of substitution and gliadin/CMC ratio on surface rheology and foaming behavior of gliadin/CMC nanoparticles

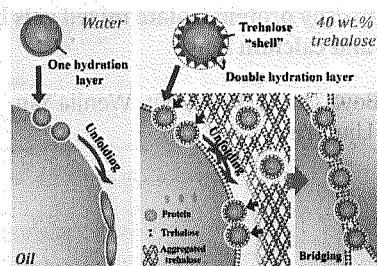
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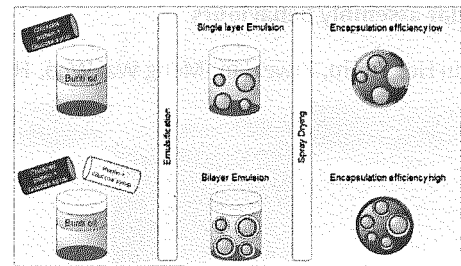
Y.T. Xu, C.H. Tang and B.P. Binks



105929

Functional properties of chickpea protein-pectin interfacial complex in buriti oil emulsions and spray dried microcapsules

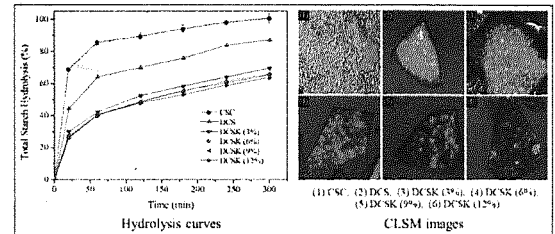
Poliana Moser, Vânia Regina Nicoletti, Stephan Drusch and Monika Brückner-Gühmann



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Decreasing the digestibility of debranched corn starch by encapsulation with konjac glucomannan

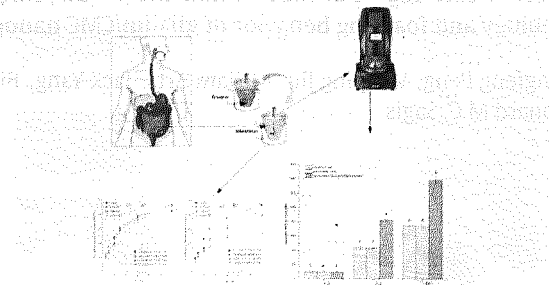
Yuejia Ning, Bo Cui and Chao Yuan



105971

The effect of viscous soluble dietary fiber on nutrient digestion and metabolic responses I: *In vitro* digestion process

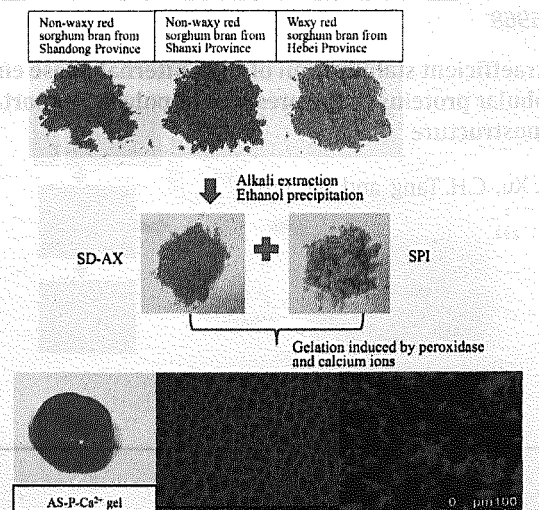
Maoshen Chen, Liping Guo, John Nsor-Atindana, H. Douglas Goff, Wenxi Zhang, Jian Mao and Fang Zhong



105946

Diverse mechanical properties and microstructures of sorghum bran arabinoxylans/soy protein isolate mixed gels by duo-induction of peroxidase and calcium ions

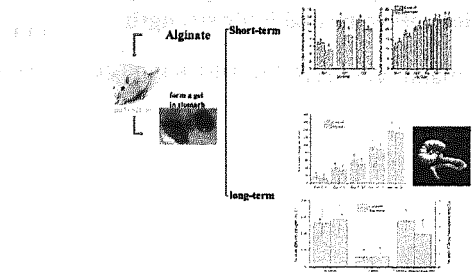
Jinxin Yan, Boya Zhang, Feifei Wu, Wenjia Yan, Peng Lv, Madhav Yadav, Xin Jia and Lijun Yin



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The effect of sodium alginate on nutrient digestion and metabolic responses during both *in vitro* and *in vivo* digestion process

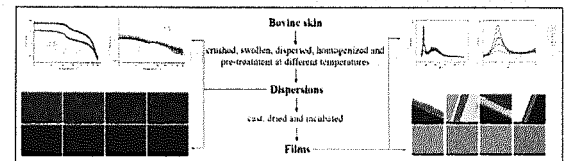
Liping Guo, H. Douglas Goff, Feifei Xu, Fei Liu, Jianguo Ma, Maoshen Chen and Fang Zhong



105326

Effect of pre-treatment temperatures on the film-forming properties of collagen fiber dispersions

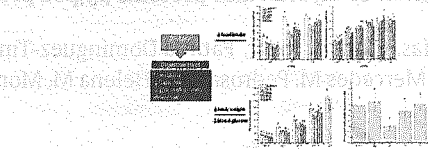
Jinlong Xu, Fei Liu, H. Douglas Goff and Fang Zhong



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The effect of viscous soluble dietary fiber on nutrient digestion and metabolic responses II: *In vivo* digestion process

Maoshen Chen, Liping Guo, John Nsor-Atindana, H. Douglas Goff, Wenxi Zhang and Fang Zhong



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Antifungal edible coatings containing Argentinian propolis extract and their application in raspberries

María Alejandra Moreno, Ana María Vallejo, Ana-Rosa Ballester, Catiana Zampini, María Inés Isla, Amparo López-Rubio and María José Fabra

