

CONTENTS

106096

**Physico-chemical and functional properties of rutin induced chitosan/
poly (vinyl alcohol) bioactive films for food packaging applications**

Shivayogi S. Narasagoudr, Veena G. Hegde, Ravindra B. Chougale,
Saraswati P. Masti, Shyamkumar Vootla and Ravindra B. Malabadi

106082

**Effect of wet-media milling on the physicochemical properties of
tapioca starch and their relationship with the texture of myofibrillar
protein gel**

Xuxu Li, Mingcong Fan, Qilin Huang, Siming Zhao, Shanbai Xiong,
Binjia Zhang and Tao Yin

106085

**Cellulose ether oleogels obtained by emulsion-templated approach
without additional thickeners**

M. Espert, A. Salvador and T. Sanz

106097

**Encapsulation and antioxidant activity of assai pulp oil (*Euterpe oleracea*)
in chitosan/alginate polyelectrolyte complexes**

Bárbara Elisabeth Teixeira-Costa, Bárbara Cristina Silva Pereira,
Gisela Kloc Lopes and Cristina Tristão Andrade

106095

**Hydrolysis of whey protein as a useful approach to obtain bioactive
peptides and a β -Lg fraction with different biotechnological applications**

Natalia Estévez, Pablo Fuciños, Clara Fuciños, Paula Jauregi, Clara A. Tovar
and M. Luisa Rúa

106078

**Effect of phosphorylation techniques on structural, thermal, and
pasting properties of pulse starches in comparison with corn starch**

Hongmin Dong and Thava Vasanthan

106083

**Enhancement of beta-carotene stability by encapsulation in high
internal phase emulsions stabilized by modified starch and tannic acid**

Yikun Liu, Chi Yan, Jun Chen, Yi Wang, Ruihong Liang, Liqiang Zou,
David Julian McClements and Wei Liu

106094

Copper sulfide nanoparticle-carrageenan films for packaging application

Fan Li, Yingnan Liu, Yuanyuan Cao, Yalan Zhang, Taotao Zhe, Zhirong Guo, Xinyu Sun, Qinzhi Wang and Li Wang

106093

Stability of pH-responsive Pickering emulsion stabilized by carboxymethyl starch/xanthan gum combinations

Xuran Cai, Yan Wang, Xianfeng Du, Xiaoyan Xing and Guilan Zhu

106088

Characterizations of novel konjac glucomannan emulsion films incorporated with high internal phase Pickering emulsions

Zhe Liu, Dehui Lin, Rui Shen and Xingbin Yang

106090

Fabrication of multilayer structural microparticles for co-encapsulating coenzyme Q10 and piperine: Effect of the encapsulation location and interface thickness

Shuai Chen, Yanhui Zhang, Yahong Han, David Julian McClements, Wenyan Liao, Like Mao, Fang Yuan and Yanxiang Gao

106072

The impact of rice protein on *in vitro* rice starch digestibility

Amina Khatun, Daniel L.E. Waters and Lei Liu

106098

The effect of low vs. high temperature dry heating on solubility and digestibility of cow's milk protein

Hannah E. Zenker, Jana Raupbach, Sjef Boeren, Harry J. Wichers and Kasper A. Hettinga

106046

Mechanical versus calorimetric glass transition temperature in the diffusion of nicotinic acid from a condensed gelatin/glucose syrup system

Diah Ikasari, Vilia Darma Paramita and Stefan Kasapis

105964

**Improved physicochemical and functional properties of okara, a soybean residue, by nanocellulose technologies for food development
A review**

Takao Nagano, Yuya Arai, Hiromi Yano, Takafumi Aoki, Shin Kurihara, Rika Hirano and Katsuyoshi Nishinari

106092

Effect of porous waxy rice starch addition on acid milk gels: Structural and physicochemical functionality

Zhi Yang, Xu Xu, Yacine Hemar, Guang Mo, Liliana de Campo and Elliot P. Gilbert

106048

Polysaccharide from *Gracilaria Lemaneiformis* prevents colitis in Balb/c mice via enhancing intestinal barrier function and attenuating intestinal inflammation

Rui Han, Li Wang, Zhengang Zhao, Lijun You, Sandra Pedisi0, Viktoryia Kulikouskaya and Zhiqi Lin

106102

Salt reduction in semi-solid food gel via inhomogeneous distribution of sodium-containing coacervate: Effect of gum arabic

Yanlei Li, Kaining Han, Zhili Wan and Xiaoquan Yang

Preparation of PS-SPI/GA gels and possible saltiness enhancement mechanism.

106089

Quercetin loaded gelatin films with modulated release and tailored anti-oxidant, mechanical and swelling properties

Katia Rubini, Elisa Boanini, Arianna Menichetti, Francesca Bonvicini, Giovanna Angela Gentilomi, Marco Montalti and Adriana Bigi

10597

The thickening properties of native gellan gum are due to freeze drying-induced aggregation

Ayaka Shinsho, Tom Brenner, Faith Bernadette Descallar, Yuri Tashiro, Nobuki Ando, Yun Zhou, Hiroo Ogawa and Shingo Matsukawa

106106

Nanocomplexation of proteins with curcumin: From interaction to nanoencapsulation (A review)

Chuan-He Tang

106075

pH-induced conformational changes and interfacial dilatational rheology of soy protein isolated/soy hull polysaccharide complex and its effects on emulsion stabilization

Shengnan Wang, Jinjie Yang, Guoqiang Shao, Jie Liu, Jing Wang, Lina Yang, Jun Li, He Liu, Danshi Zhu, Yang Li and Lianzhou Jiang

106077

Encapsulation of oregano essential oil (*Origanum vulgare*) by complex coacervation between gelatin and chia mucilage and its properties after spray drying

Ruth Hernández-Nava, Aurelio López-Malo, Enrique Palou, Nelly Ramírez-Corona and María Teresa Jiménez-Munguía

106107

Combined effect of microbial transglutaminase and ethanolic coconut husk extract on the gel properties and *in-vitro* digestibility of spotted golden goatfish (*Parupeneus heptacanthus*) surimi gel

Avtar Singh, Fathur Fadhila Prabowo, Soottawat Benjakul, Yudi Pranoto and Kasidate Chantakun

106113

Sugar replacement with zwitterionic plasticizers like amino acids

R.G.M. van der Sman, I.A.F. van den Hoek and S. Renzetti

106100

Bulk and interfacial properties of milk fat emulsions stabilized by whey protein isolate and whey protein aggregates

Xilong Zhou, Guido Sala and Leonard M.C. Sagis

106091

Morphological and physicochemical properties of rice starch dry heated with whey protein isolate

Peilei Zhu, Mingchun Wang, Xianfeng Du, Zhen Chen, Caiyu Liu and Hao Zhao

106111

Preparation of cinnamon essential oil emulsion by bacterial cellulose nanocrystals and fish gelatin

Mahsa Sadat Razavi, Abdollah Golmohammadi, Ali Nematollahzadeh, Filippo Fiori, Cesare Rovera and Stefano Farris

106109

Astringency sub-qualities *drying* and *pucker* are driven by tannin and pH – Insights from sensory and tribology of a model wine system

Shaoyang Wang, Sandra M. Olarte Mantilla, Paul A. Smith, Jason R. Stokes and Heather E. Smyth

106114

Facile synthesis of nano-nanocarriers from chitosan and pectin with improved stability and biocompatibility for anthocyanins delivery: An *in vitro* and *in vivo* study

Xue Zhao, Xuedi Zhang, Shanshan Tie, Shuai Hou, Haitao Wang, Yukun Song, Rewa Rai and Mingqian Tan

106103

Incorporating whey protein aggregates produced with heat and ultrasound treatment into rennet gels and model non-fat cheese systems

Charitha J. Gamlath, Thomas S.H. Leong, Muthupandian Ashokkumar and Gregory J.O. Martin

106119

Impact of oil type on the location, partition and chemical stability of resveratrol in oil-in-water emulsions stabilized by whey protein isolate plus gum Arabic

Hao Cheng, Haixia Zhang, Di Li, Hongwei Duan and Li Liang

106099

Real time ultrasound assessment of contact progress between food gels and tongue mimicking surfaces during a compression

Mathieu Mantelet, Rohit Srivastava, Frédéric Restagno, Isabelle Souchon and Vincent Mathieu

106116

Superior water stability and antimicrobial activity of electrospun gluten nanofibrous films incorporated with glycerol monolaurate

Yipeng Zhang, Lingli Deng, Hao Zhong, Jingjing Pan, Yang Li and Hui Zhang

106104

Release kinetics and antibacterial activity of potassium salts of iso- α -acids loaded into the films based on gelatin, carboxymethyl cellulose and their blends

Dariusz Kowalczyk, Monika Pytka, Urszula Szymanowska, Tomasz Skrzypek, Katarzyna Łupina and Martin Biendl

106105

Phase separation behavior in zein-gelatin composite film and its modulation effects on retention and release of multiple bioactive compounds

Xia Chen, Jie Xiao, Jiyang Cai and Hongsheng Liu

Schematic illustration of the fabrication of Z_0G_{TP} film.

106118

Effect of additives on chia mucilage suspensions: A rheological approach

Francesca Cuomo, Silvio Iacovino, Giuseppe Cinelli, Maria Cristina Messia, Emanuele Marconi and Francesco Lopez

106120

Printability, microstructure, and flow dynamics of phase-separated edible 3D inks

Sara M. Oliveira, Luiz H. Fasolin, António A. Vicente, Pablo Fuciños and Lorenzo M. Pastrana

106101

Rubisco: A promising plant protein to enrich wheat-based food without impairing dough viscoelasticity and protein polymerisation

Maude Ducrocq, Adeline Boire, Marc Anton, Valérie Micard and Marie-Hélène Morel

106124

Improved physicochemical properties of peanut protein isolate glycated by atmospheric pressure cold plasma (ACP) treatment

Hui Ji, Xiaojuan Tang, Ling Li, Shanli Peng, Cuijuan Gao and Ye Chen

106049

Combined membrane filtration and alcohol-precipitation of alkaline soluble polysaccharides from sugar beet pulp: Comparison of compositional, macromolecular, and emulsifying properties

Chao Ai, Hecheng Meng, Jiawei Lin, Tao Zhang and Xiaoming Guo

106136

Mixed plant-based emulsifiers inhibit the oxidation of proteins and lipids in walnut oil-in-water emulsions: Almond protein isolate-camellia saponin

Shulin Zhang, Li Tian, Jianhua Yi, Zhenbao Zhu, Eric Andrew Decker and David Julian McClements

106121

Interfacial properties of cellulose nanoparticles with different lengths from ginkgo seed shells

Yang Ni, Liuping Fan and Yong Sun

106117

Pickering and high internal phase Pickering emulsions stabilized by protein-based particles: A review of synthesis, application and prospective

Aimin Shi, Xinyue Feng, Qiang Wang and Benu Adhikari

106128

Depolymerization of sodium alginate in saline solutions via ultrasonic treatments: A rheological characterization

Andrea Doderò, Silvia Vicini and Maila Castellano

106125

Physicochemical, interfacial and emulsifying properties of insoluble soy peptide aggregate: Effect of homogenization and alkaline-treatment

Cui Du, Yongjian Cai, Tongxun Liu, Lihua Huang, Zhao Long, Mouming Zhao, Yuanhong Zhang and Qiangzhong Zhao

106129

Changes in structure and solubility of wheat arabinoxylan during the breadmaking process

Yasuyuki Nishitsuji, Kristin Whitney, Kenji Nakamura, Katsuyuki Hayakawa and Senay Simsek

106133

Physical, mechanical and transport properties of emulsified films based on alginate with soybean oil: Effects of soybean oil concentration, number of passes and degree of surface crosslinking

Camilo Gutiérrez-Jara, Cristina Bilbao-Sainz, Tara McHugh, Bor-sen Chiou, Tina Williams and Ricardo Villalobos-Carvajal

106142

Molecular characterisation of hot moulded alginate gels as a delivery vehicle for the release of entrapped caffeine

Courtney Morrish, Shahla Teimouri, Taghrid Istivan and Stefan Kasapis

Correlation between percentage stoichiometric equivalent of calcium and diffusion exponent (■) or mesh size (●).

106143

Ultrasound-assisted formation of double emulsions stabilized by casein-whey protein mixtures

Mayumi Silva, Thi Hong Anh Bui, Durga Dharmadana, Bogdan Zisu and Jayani Chandrapala

106151

Fabrication of cross-linked β -lactoglobulin nanoparticles as effective stabilizers for Pickering high internal phase emulsions

Hongjie Dai, Yuan Li, Liang Ma, Yong Yu, Hankun Zhu, Hongxia Wang, Tingwei Liu, Xin Feng, Mi Tang, Weijie Hu and Yuhao Zhang