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Auftragsnummer: ZBMED-BN201118609-6
Auftragsdatum: 18.11.20 - 06:03

Signatur: Z 4414

Title: Food hydrocolloids

ISSN: 0268-005X
Erscheinungsjahr: 2021
Erscheinungsort: Amsterdam
Band Heft: 111

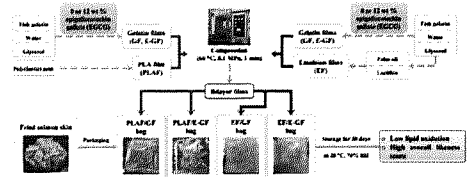
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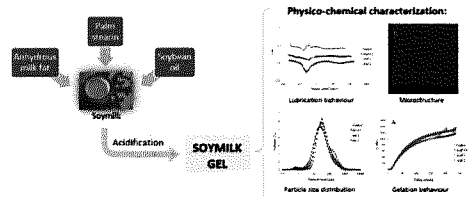
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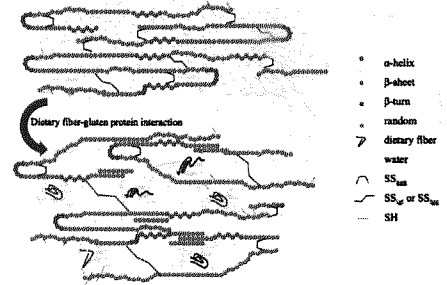
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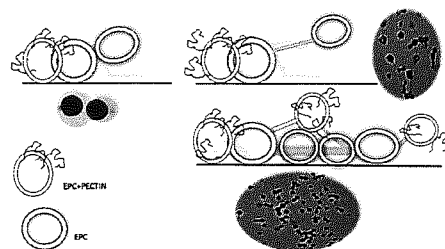
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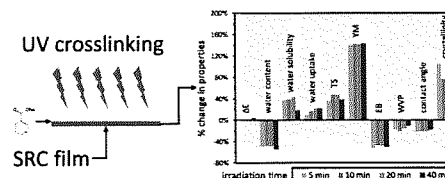
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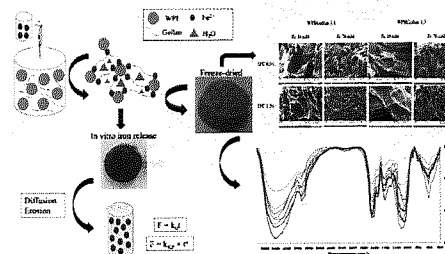
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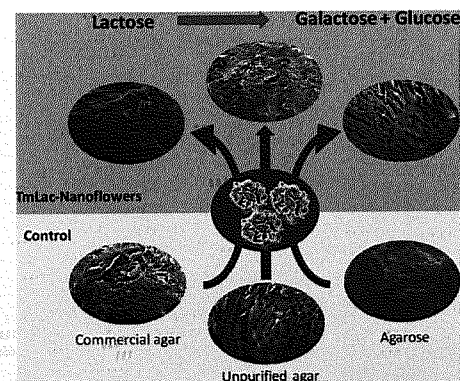
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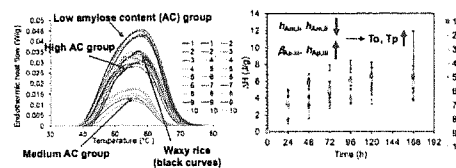


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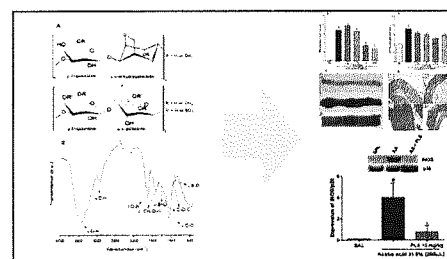
Representative schematic showing the relations between starch CLDs with the long-term amylopectin retrogradation. It shows that AC has two distinct mechanisms affecting the long-term amylopectin retrogradation property. Furthermore, starches with a lower amount of amylose short-medium chains, higher amount of amylopectin medium chains, and relatively shorter amylopectin medium chains are able to increase the T_o and T_p .



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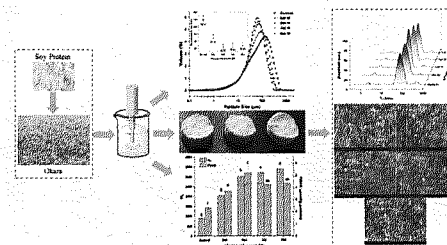
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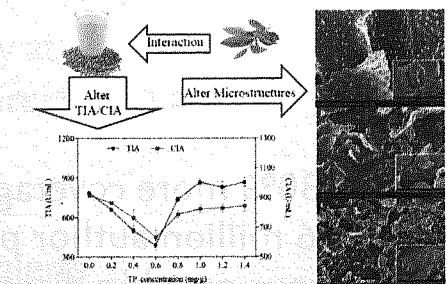
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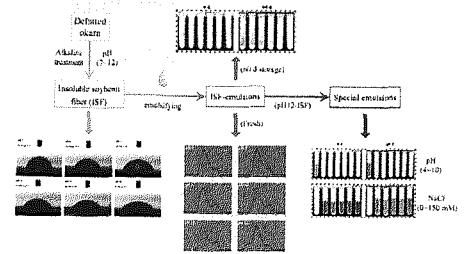
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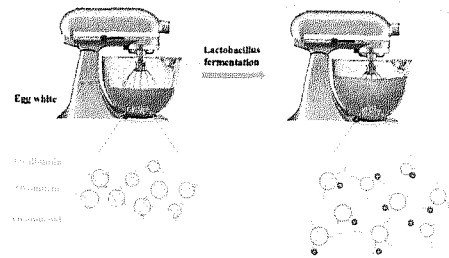
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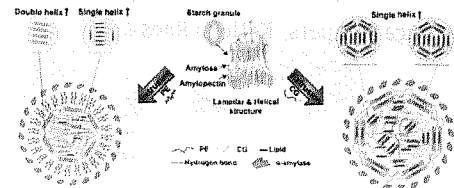
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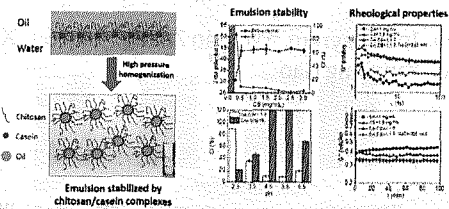
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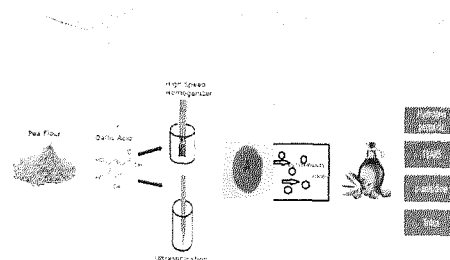
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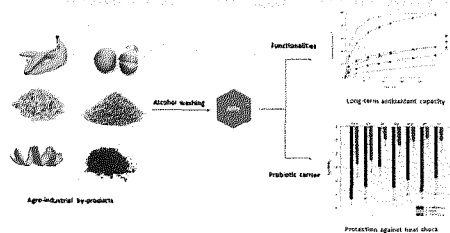
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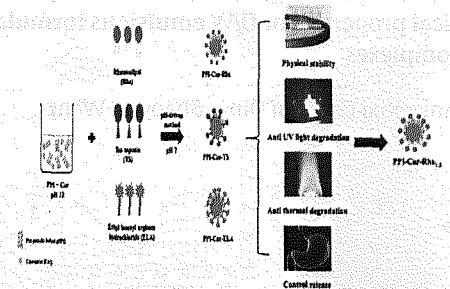
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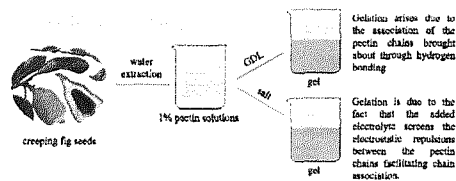
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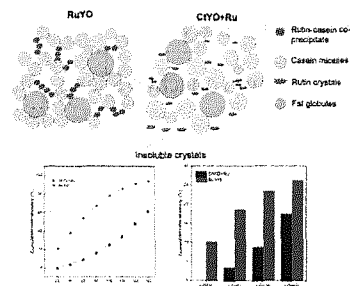
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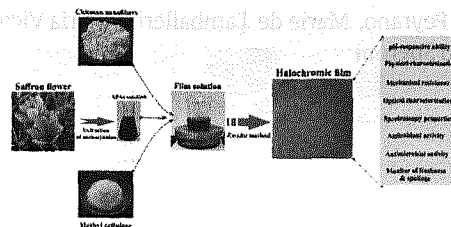
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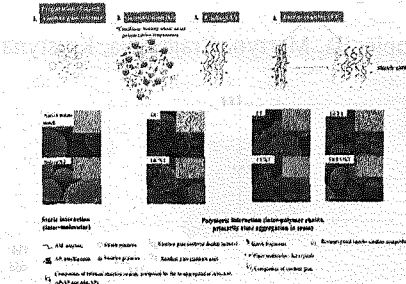
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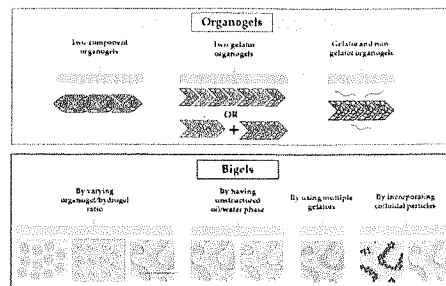
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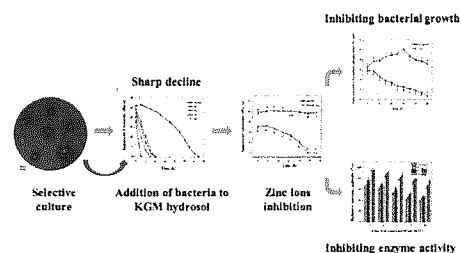
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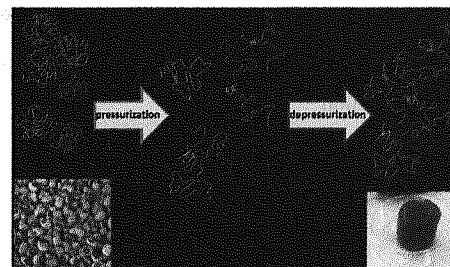
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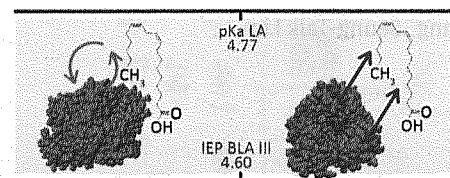
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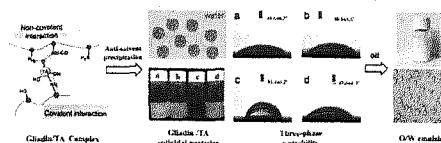
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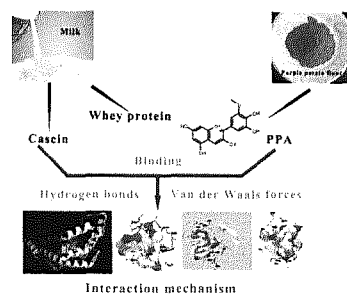
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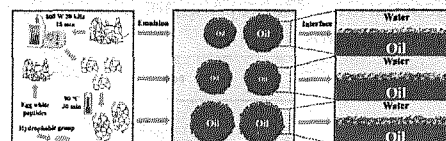
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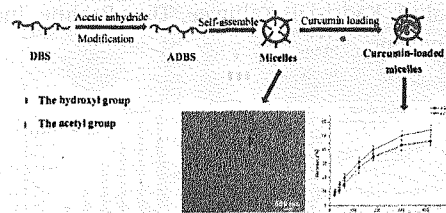
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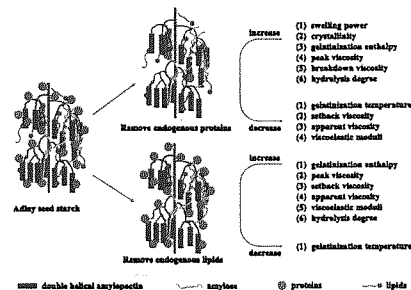
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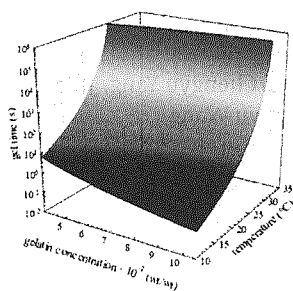
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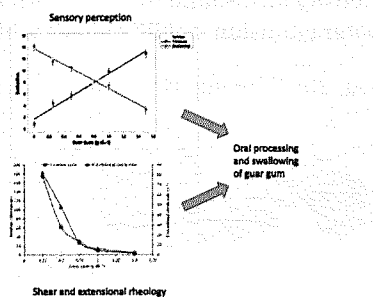
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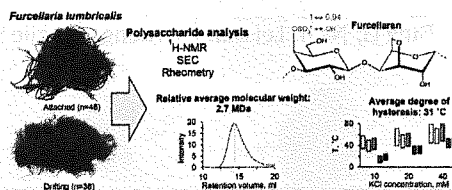
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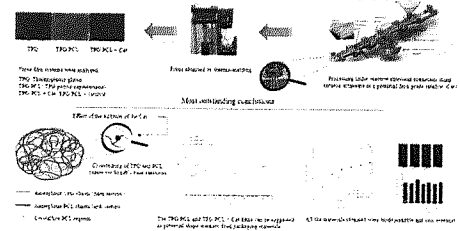
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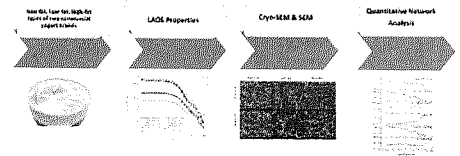
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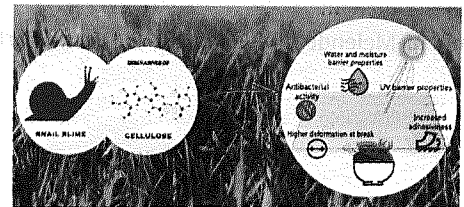
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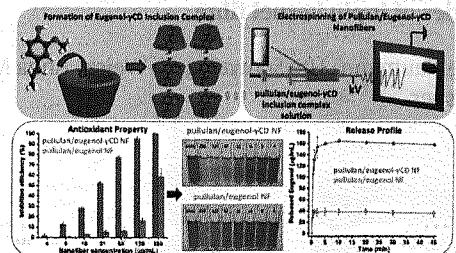
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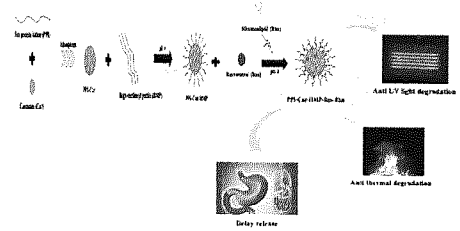
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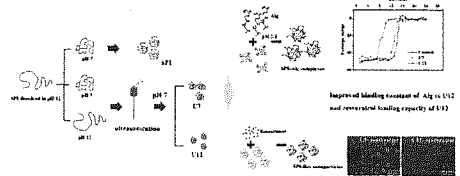
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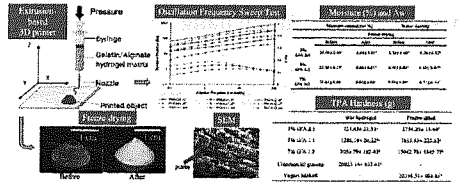
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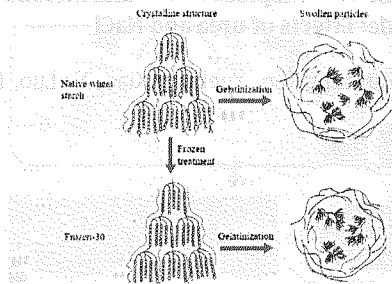
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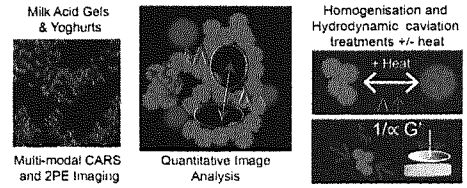
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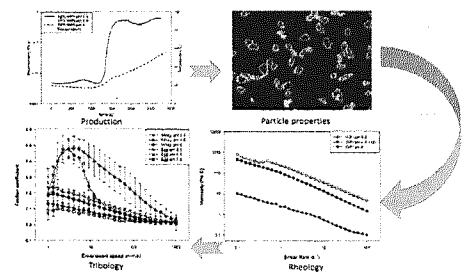
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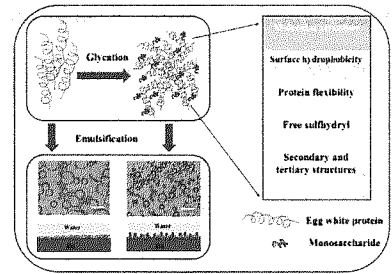
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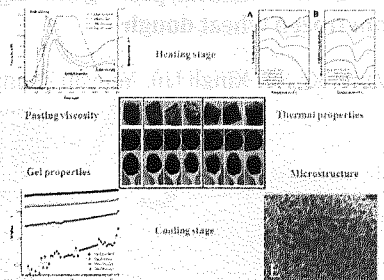
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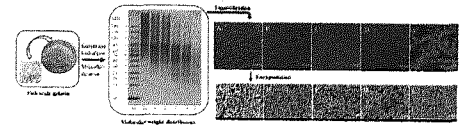
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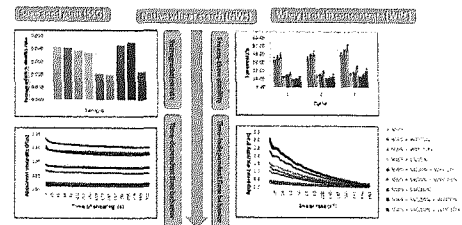
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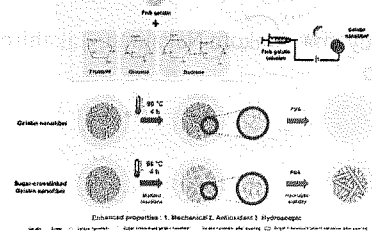
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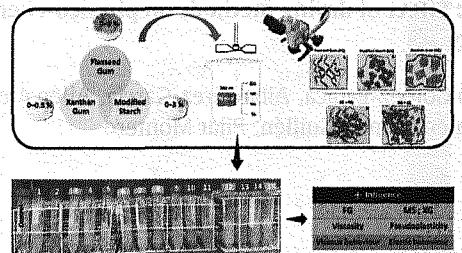
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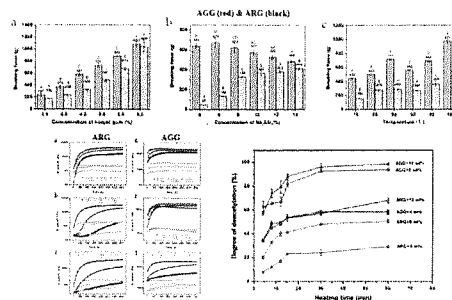
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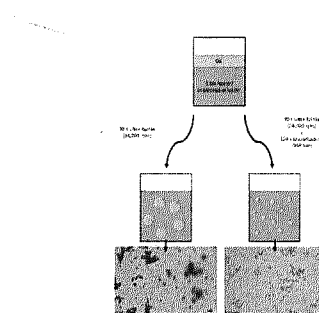
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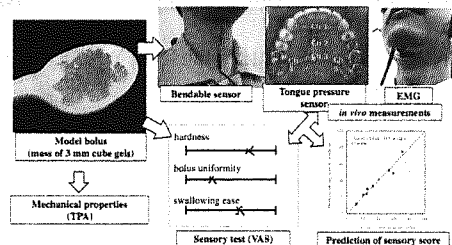
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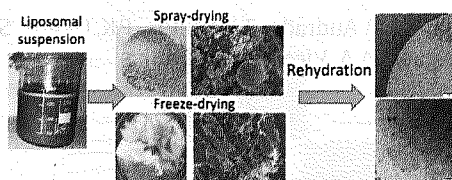
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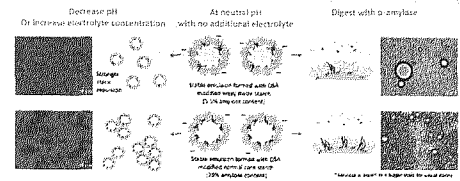
Joaquín Gómez-Estaca, Alba Pérez-García, Ailén Alemán, M. Carmen Gómez-Guillén, Pilar Montero



106363

Effect of amylose and amylopectin content on the colloidal behaviour of emulsions stabilised by OSA-Modified starch

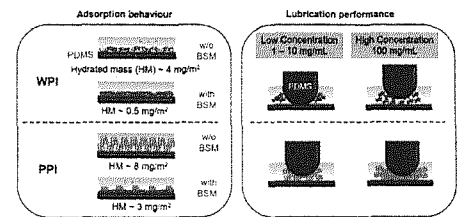
Mingduo Mu, Pothiyappan Karthik, Jianshe Chen, Melvin Holmes, Rammile Ettelaie



106364

Surface adsorption and lubrication properties of plant and dairy proteins: A comparative study

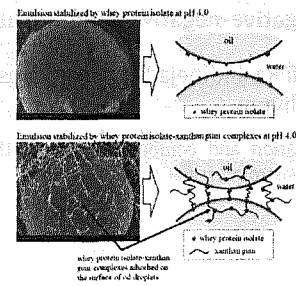
Morfo Zembyla, Evangelos Liamas, Efren Andablo-Reyes, Kewei Gu, Emma M. Krop, Ben Kew, Anwasha Sarkar



106365

Stabilization of whey protein isolate-based emulsions via complexation with xanthan gum under acidic conditions

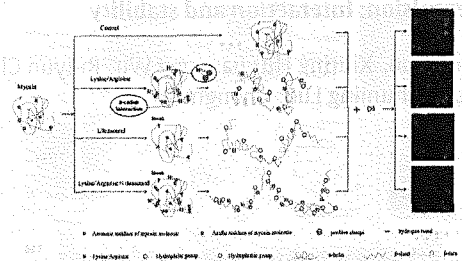
Shingo Matsuyama, Maeda Kazuhiro, Makoto Nakauma, Takahiro Funami, Yuko Nambu, Kentaro Matsumiya, Yasuki Matsumura



106367

Role of ultrasound and L-lysine/L-arginine in improving the physical stability of myosin-soybean oil emulsion

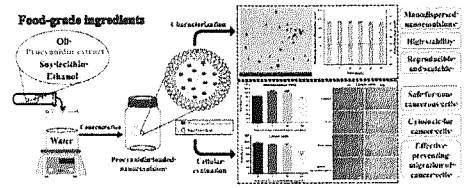
Yajun Huang, Daojing Zhang, Yinyin Zhang, Hongmei Fang, Cunliu Zhou



106370

Design, development and evaluation of nanoemulsion containing avocado peel extract with anticancer potential: A novel biological active ingredient to enrich food

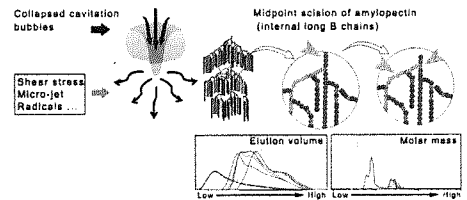
Paulina Cerda-Opazo, Martin Gotteland, Felipe A. Oyarzun-Ampuero, Lorena Garcia



106371

Degradation mechanism of amylopectin under ultrasonic irradiation

Benxi Wei, Hongna Qi, Jin Zou, Hongyan Li, Jing Wang, Baoguo Xu, Haile Ma

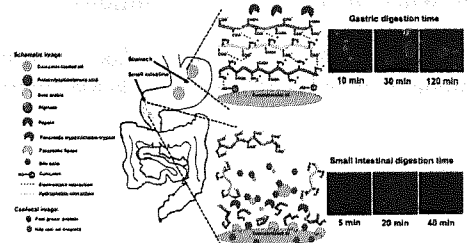


106375

An efficient small intestine-targeted curcumin delivery system based on the positive-negative-negative colloidal interactions

Saman Sabet, Ali Rashidinejad, Haroon Jamshaid Qazi, Duncan J. McGillivray

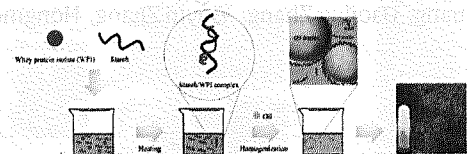
Schematic presentation and confocal images of the PNN delivery system under the conditions of the gastrointestinal tract.



106377

Soluble starch/whey protein isolate complex-stabilized high internal phase emulsion: Interaction and stability

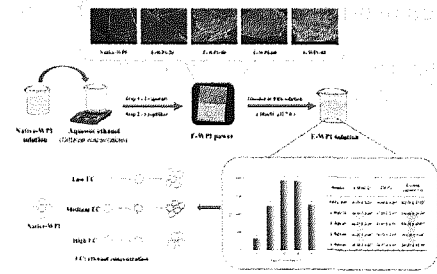
Baozhong Guo, Xiuting Hu, Jianyong Wu, Ruiyun Chen, Taotao Dai, Yunfei Liu, Shunjing Luo, Chengmei Liu



106379

Ethanol induced changes in structural, morphological, and functional properties of whey proteins isolates: Influence of ethanol concentration

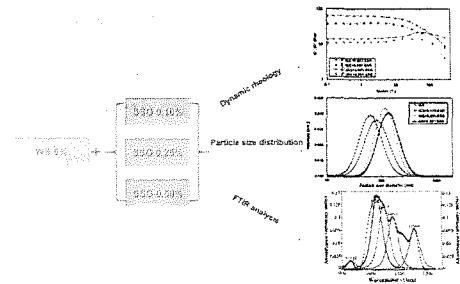
Yangyang Feng, Xiaoli Ma, Baohua Kong, Qian Chen, Qian Liu



106380

Steady/dynamic rheological characterization and FTIR study on wheat starch-sage seed gum blends

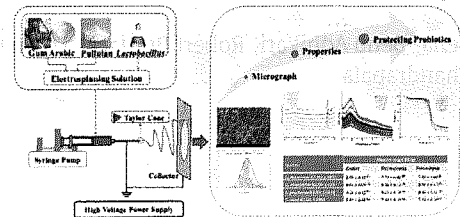
Amir Pourfarzad, Alireza Yousefi, Komla Ako



106381

Electro-encapsulation of probiotics in gum Arabic-pullulan blend nanofibres using electrospinning technology

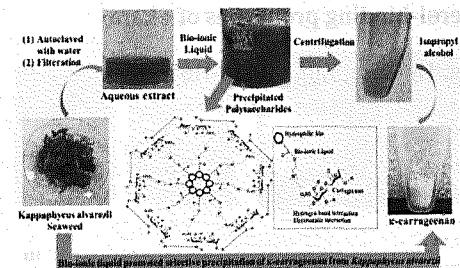
Jiage Ma, Cong Xu, Hongliang Yu, Zhibiao Feng, Wei Yu, Liya Gu, Zhijing Liu, Lijun Chen, Zhanmei Jiang, Juncai Hou



106382

Bio-ionic liquid promoted selective coagulation of κ -carrageenan from *Kappaphycus alvarezii* extract

Arun Kumar Das, Rosy Alphons Sequeira, Tapan Kumar Maity, Kamalesh Prasad

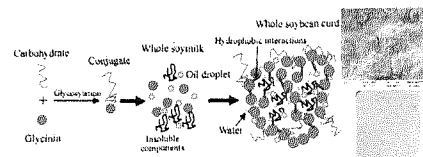


106383

Glycinin-carbohydrate conjugates: Preparation, characterization, and application in processing of whole soybean curd

Qing Zhang, Lin Li, Qiuyu Lan, Hongmin Dong, Dingtao Wu, Hong Chen, Derong Lin, Wen Qin

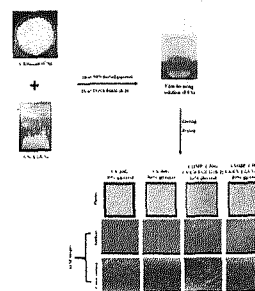
Graphical abstract



106384

Composite films based on chitosan and epigallocatechin gallate grafted chitosan: Characterization, antioxidant and antimicrobial activities

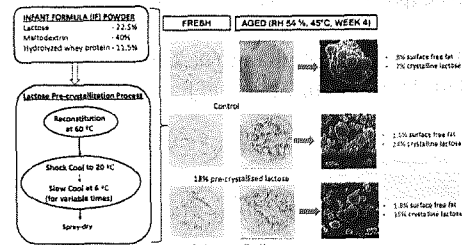
Ajay Mittal, Avtar Singh, Soottawat Benjakul, Thummanoon Prodpran, Krisana Nilsuwan, Nurul Huda, Koro de la Caba



106385

Influence of lactose pre-crystallization on the storage stability of infant formula powder containing lactose and maltodextrin

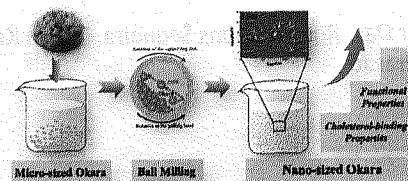
Juhi Saxena, Benu Adhikari, Robert Brkljaca, Thom Huppertz, Bogdan Zisu, Jayani Chandrapala



106386

Wet media planetary ball milling remarkably improves functional and cholesterol-binding properties of okara

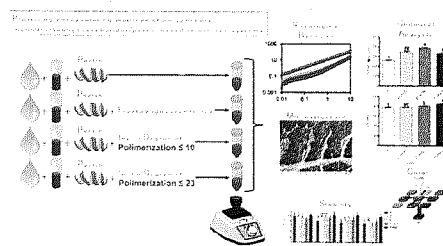
Tao Yang, Hui-Ling Yan, Chuan-He Tang



106387

Inulin/fructooligosaccharides/pectin-based structured systems: Promising encapsulating matrices of polyphenols recovered from jaboticaba peel

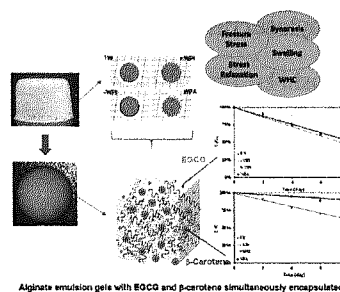
Adriana Gadioli Tarone, Eric Keven Silva, Cinthia Baú Betim Cazarin, Mario Roberto Marostica Junior



106389

Effect of interfacial compositions on the physical properties of alginate-based emulsion gels and chemical stability of co-encapsulated bioactives

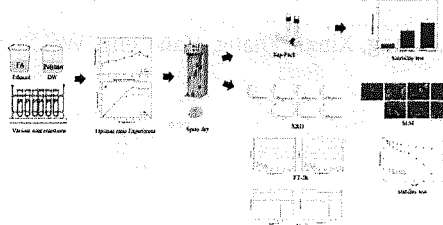
Hongqiang Chen, Yao Lu, Fang Yuan, Yanxiang Gao, Like Mao



106390

Characterization of ferulic acid encapsulation complexes with maltodextrin and hydroxypropyl methylcellulose

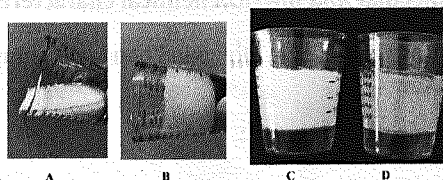
Ji Young Yu, Sang Ho Roh, Hyun Jin Park



106393

Granular cold-water swelling starch; properties, preparation and applications, a review

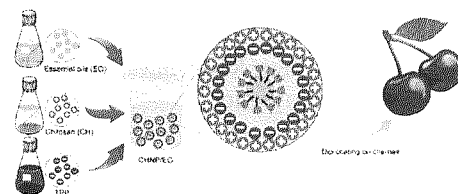
Mahsa Majzoubi, Asgar Farahnaky



106394

Multifunctional coating composed of *Eryngium campestre* L. essential oil encapsulated in nano-chitosan to prolong the shelf-life of fresh cherry fruits

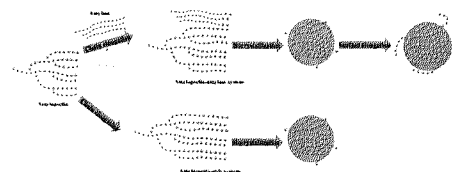
Bahareh Arabpoor, Shima Yousefi, Weria Weisany, Mehran Ghasemlou



106395

Impact of amylose content on the starch branch chain elongation catalyzed by amylosucrase from *Neisseria polysaccharea*

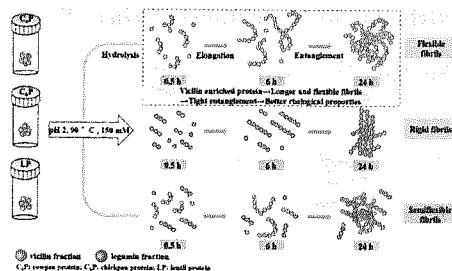
Ren Wang, Zhuoshi Li, Tianqi Zhang, Hao Zhang, Xing Zhou, Tao Wang, Wei Feng, PeiBin Yu



106396

Assembly behavior, structural characterization and rheological properties of legume proteins based amyloid fibrils

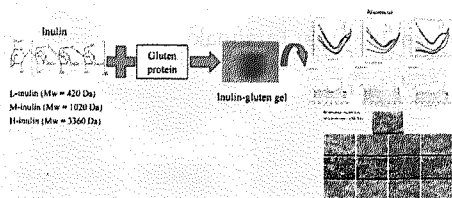
Ting Li, Li Wang, Xinxia Zhang, Han Geng, Wei Xue, Zhengxing Chen



106397

Heat-induced inulin-gluten gel: Insights into the influences of inulin molecular weight on the rheological and structural properties of gluten gel to molecular and physicochemical characteristics

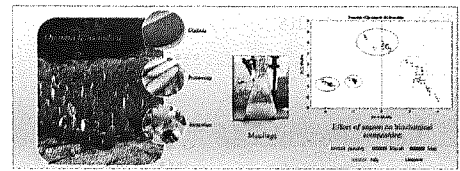
Min Liu, Guangjing Chen, Hongxin Zhang, Qingqing Yu, Xiaofei Mei, Jianquan Kan



106398

Seasonal characterization of nutritional and antioxidant properties of *Opuntia ficus-indica* [(L.) Mill.] mucilage

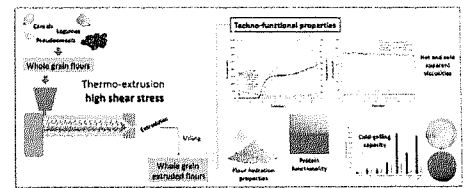
Concetta Maria Messina, Rosaria Arena, Maria Morghese, rea Santulli, Giorgia Liguori, Paolo Inglese



106400

Shear-induced enhancement of technofunctional properties of whole grain flours through extrusion

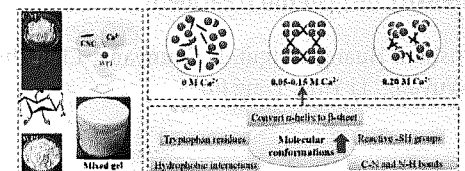
Johan Espinosa-Ramírez, América Rodríguez, Julián De la Rosa-Millán, Erick Heredia-Olea, Esther Pérez-Carrillo, Sergio O. Serna-Saldívar



106401

Effect and mechanism of calcium ions on the gelation properties of cellulose nanocrystals-whey protein isolate composite gels

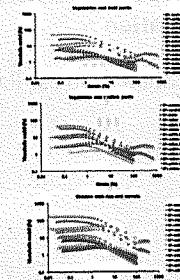
Yaqing Xiao, Shufang Kang, Yingnan Liu, Xinyu Guo, Mei Li, Huaide Xu



106403

Effect of addition of human saliva on steady and viscoelastic rheological properties of some commercial dysphagia-oriented products

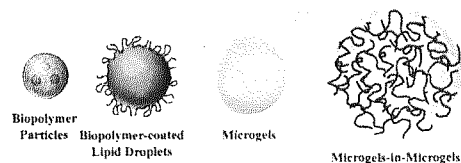
Beatriz Herranz, Celia Criado, María Ángeles Pozo-Bayón, María Dolores Álvarez



106404

Food hydrocolloids: Application as functional ingredients to control lipid digestion and bioavailability

David Julian McClements

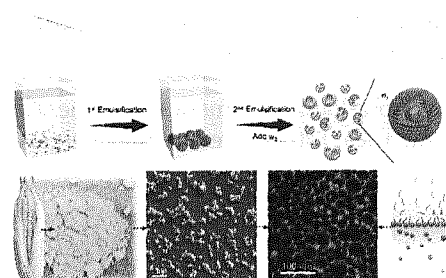


106405

Edible high internal phase Pickering emulsion with double-emulsion morphology

Hang Jiang, Tong Zhang, Joeri Smits, Xiaonan Huang, Michael Maas, Shouwei Yin, To Ngai

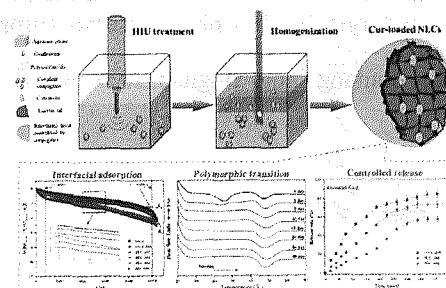
We describe the preparation of edible high internal phase Pickering emulsion with the double-emulsion morphology (water-in-oil-in-water type), which is stabilized with zein protein particles and soybean lecithin via a universal two-step emulsification process, which shows potential applications in nutrients delivery.



106407

Fabrication of ovalbumin-burdock polysaccharide complexes as interfacial stabilizers for nanostructured lipid carriers: Effects of high-intensity ultrasound treatment

Wu Shanshan, Huang Meigui, Li Chunyang, Chai Zhi, Cui Li, Huang Wuyang, Li Ying, Feng Jin



106409

Amylopectin crystal seeds: Characterization and their effect on amylopectin retrogradation

Yunyun Wang, Jinling Zhan, Hao Lu, Ranran Chang, Lizhong Qiu, Yaoqi Tian

