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**Amyloid aggregation of spin-labeled β -lactoglobulin. Part I:
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Jacqueline Lux, Timon R. Heyn, Ingo Kampen, Karin Schwarz,
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**Amyloid aggregation of spin-labeled β -lactoglobulin. Part II:
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Jacqueline Lux, Mykhailo Azarkh, Laura Fitzner, Julia K. Keppler,
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**Nanoencapsulation of zeaxanthin extracted from *Lycium
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**Foams and air-water interfaces stabilised by mildly purified
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Jack Yang, Iris Faber, Claire C. Berton-Carabin,
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Novel bind-then-release model based on fluorescence spectroscopy analysis with molecular docking simulation: New insights to zero-order release of arbutin and coumaric acid

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Structuring of acidic oil-in-water emulsions by controlled aggregation of nanofibrillated egg white protein in the aqueous phase using sodium hexametaphosphate

Farhad Alavi, Lingyun Chen and Zahra Emam-Djomeh

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Effects of elevated atmosphere CO₂ and temperature on the morphology, structure and thermal properties of starch granules and their relationship to cooked rice quality

Liquan Jing, Chen Chen, Shaowu Hu, Shupeng Dong, Yue Pan, Yunxia Wang, Shangkun Lai, Yulong Wang and Lianxin Yang

Graphical abstract. Summary scheme of elevated CO₂ and temperature on starch physiochemical properties and taste of cooked rice. †, increase; ‡, decrease; temperature, crop canopy temperature; CO₂ concentration, atmospheric CO₂ concentration; 1045/1022 cm⁻¹, a parameter in ATR-FTIR spectra; Gelatinization temperature, averaged across the onset, peak and conclusion temperatures in DSC; Pasting viscosity, breakdown and setback, three parameters in RVA profile.

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Noni (*Morinda citrifolia*) fruit polysaccharide films containing blueberry (*Vaccinium corymbosum*) leaf extract as an antioxidant packaging material

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Effect of low pressures homogenization on the physico-chemical and functional properties of rice flour

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Microencapsulation of natural dyes with biopolymers for application in food: A review

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Factors that promote discoloration or color change of natural dyes and color preservation through encapsulation with biopolymers.

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Understanding CGTase action through the relationship between starch structure and cyclodextrin formation

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Effect of superheated steam treatment on the structural and digestible properties of wheat flour

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Impact of defatting treatment and oat varieties on structural, functional properties, and aromatic profile of oat protein

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Release of catechin from Azivash gum-polyvinyl alcohol electrospun nanofibers in simulated food and digestion media

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Heat-induced hollow microcapsule formation using fava bean legumin

Huanhuan Zhao, Xinyue Zhou, Jingyi Wang, Xiaobin Ma, Mingming Guo and Donghong Liu

106337**Antimicrobial and UV Blocking Properties of Composite Chitosan Films with Curcumin Grafted Cellulose Nanofiber**

Xinhui Zhang, Yintao Li, Mingming Guo, Tony Z. Jin, Saifanassour Ali Arabi, Qiao He, Balarabe B. Ismail, Yaqin Hu and Donghong Liu

106340**In vitro digestion and cellular antioxidant activity of β -carotene-loaded emulsion stabilized by soy protein isolate-Pleurotus eryngii polysaccharide conjugates**

Qjuhui Hu, Yiliang Wu, Lei Zhong, Ning Ma, Liyan Zhao, Gaoxing Ma, Ninghui Cheng, Paul A. Nakata and Juan Xu

106351**The molecular structure of starch from different Musa genotypes: Higher branching density of amylose chains seems to promote enzyme-resistant structures**

Josephine Yee, Laura Roman, Joana Pico, Andres Aguirre-Cruz, Luis Arturo Bello-Perez, Eric Bertoft and Mario M. Martinez

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Color/aroma changes of 3D-Printed buckwheat dough with yellow flesh peach as triggered by microwave heating of gelatin-gum Arabic complex coacervates

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Impact of ultrasonication/shear emulsifying/microwave-assisted enzymatic extraction on rheological, structural, and functional properties of *Akebia trifoliata* (Thunb.) Koidz. seed protein isolates

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Microstructure and permeability of hollow microcapsules produced from faba bean 11s protein

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High-moisture extrusion process of transglutaminase-modified peanut protein: Effect of transglutaminase on the mechanics of the process forming a fibrous structure

Jinchuang Zhang, Qiongling Chen, Li Liu, Yujie Zhang, Ning He and Qiang Wang

High-moisture extrusion process of transglutaminase-modified peanut protein.

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Rheological properties and stabilizing effects of high-temperature extracted flaxseed gum on oil/water emulsion systems

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Formulation of alginate/carrageenan microgels to encapsulate, protect and release immunoglobulins: Egg Yolk IgY

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Impact of pectin characteristics on lipid digestion under simulated gastrointestinal conditions: Comparison of water-soluble pectins extracted from different sources

Mo Zhou, Jinfeng Bi, Jiabin Chen, Ruixue Wang and Aurore Richel

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Strategies to utilize naturally occurring protein architectures as nanovehicles for hydrophobic nutraceuticals

Chuan-he Tang

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Microstructures of potato protein hydrogels and aerogels produced by thermal crosslinking and supercritical drying

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Effect of texture and structure of polysaccharide hydrogels containing maltose on release and hydrolysis of maltose during digestion: *In vitro* study

Myat Noe Khin, H. Douglas Goff, John Nsor-Atindana, Shabbir Ahammed, Fei Liu and Fang Zhong

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Utilization of multilayer-technology to enhance encapsulation efficiency and osmotic gradient tolerance of iron-loaded $W_1/O/W_2$ emulsions: Saponin-chitosan coatings

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Extraction temperature is a decisive factor for the properties of pectin

Jianle Chen, Huan Cheng, Zijian Zhi, Hua Zhang, Robert J. Linhardt, Fuming Zhang, Shiguo Chen and Xingqian Ye

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Emulsification and stabilization of diacylglycerol-in-water pickering emulsions stabilized by ultrafine grinding oat bran insoluble fiber-gelatinized starch hybrid granules

Xiuheng Xue, Jinhua Dong, Haiyong He, Juhua Wang, Derui Kong and Liwen Wang

The diacylglycerol (DAG) Pickering emulsions were prepared by using ultrafine grinding oat bran insoluble fiber-gelatinized starch hybrid granules as surface stabilizers. With increasing of the oat bran insoluble fiber in the hybrid granules from 20% to 80%, the droplet size distribution, surface zeta potential, adsorption capacity, and emulsion stability of the DAG Pickering emulsions were increased gradually, while the final FFA released showed decreased tendency during the simulated gastrointestinal digestion. The emulsion index was 74.2% and the average droplet size was about 22.90 μm when the pH was 8 and oat bran insoluble fiber content in the hybrid granules was 60%, and the DAG Pickering emulsion remained stability for 5 days at 25 °C. The oat bran insoluble fiber-gelatinized starch hybrid granule was better to be used in Pickering emulsions for the design of coatings systems to improve the stability of Pickering emulsions.

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Physicochemical properties of Grass pea (*Lathyrus sativus L.*) protein nanoparticles fabricated by cold atmospheric-pressure plasma

Hamed Mahdavian Mehr and Arash Koocheki

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Identification of yeast-derived emulsification proteins through analyses of proteins distributed into the emulsified phase

Masaya Onishi, Mana Ueda, Daiki Saito, Mao Takata, Yoshihiro Ojima and Masayuki Azuma

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Soybean protein isolate hydrolysates-liposomes interactions under oxidation: Mechanistic insights into system stability

Chong Chen, Dongxiao Sun-Waterhouse, Jie Zhao, Mouming Zhao, Geoffrey I.N. Waterhouse and Weizheng Sun

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Calcium-induced-gel properties for low methoxyl pectin in the presence of different sugar alcohols

Li Wan, Zhixuan Yang, Ran Cai, Siyu Pan, Fengxia Liu and Siyi Pan

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Molecular characteristics and antioxidant activity of laminarin extracted from the seaweed species *Laminaria hyperborea*, using hydrothermal-assisted extraction and a multi-step purification procedure

Gaurav Rajauria, Rajeev Ravindran, Marco Garcia-Vaquero, Dilip K. Rai, Torres Sweeney and John O'Doherty

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Lupin protein: Isolation and techno-functional properties, a review

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***trans*-Cinnamaldehyde-doped quadripartite biopolymeric films: Rheological behavior of film-forming solutions and biofunctional performance of films**

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Effects of preheat treatment on the physicochemical and interfacial properties of cod proteins and its relation to the stability of subsequent emulsions

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Consequences of heating under alkaline pH alone or in the presence of maltodextrin on solubility, emulsifying and foaming properties of faba bean protein

Farhad Alavi, Lingyun Chen, Zhenggang Wang and Zahra Emam-Djomeh

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Corrigendum to “second order virial coefficients from phase diagrams.”
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Belinda P.C. Dewi, Erik van der Linden, Arjen Bot and Paul Venema

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Dry heat treatment of skim milk powder greatly improves the heat stability of recombined evaporated milk emulsions

Jianfeng Wu, Simin Chen, Ali Sedaghat Doost, Qurrotul A'yun and Paul Van der Meeren

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Application of LF-NMR to the characterization of camellia oil-loaded pickering emulsion fabricated by soy protein isolate

Chen Wang, Xin Wang, Caiyun Liu and Conghui Liu

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Effects of covalent interactions and gel characteristics on soy protein-tannic acid conjugates prepared under alkaline conditions

Yang Guo, Yi-hong Bao, Kai-feng Sun, Chen Chang and Wei-feng Liu

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Application of granular cold-water-swelling starch as a clean-label oil structurant

Peilong Li, Arkaye Kierulf and Alireza Abbaspourrad

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***In-vitro* digestion of flaxseed oil encapsulated in phenolic compound adducted flaxseed protein isolate-flaxseed gum complex coacervates**

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

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Activated release of ethyl formate vapor from its precursor encapsulated in ethyl Cellulose/Poly(Ethylene oxide) electrospun nonwovens intended for active packaging of fresh produce

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Gelatinization, pasting, and rheological properties of pea starch in alcohol solution

Yujing Sun, Fang Li, Yingjia Luan, Peng Li, Xuyan Dong, Min Chen, Lei Dai and Qingjie Sun

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Structure and functionality of oat protein extracted by choline chloride–dihydric alcohol deep eutectic solvent and its water binary mixtures

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New insight into the interactions among starch, lipid and protein in model systems with different starches

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Characterization of freeze-dried microencapsulation tuna fish oil with arrowroot starch and maltodextrin

Albert Linton Charles, Annur Ahadi Abdillah, Yuniar Rizky Saraswati, Kandi Sridhar, Christian Balderamos, Endang Dewi Masithah and Mochammad Amin Alamsjah

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Jackfruit (*Artocarpus heterophyllus* Lam) leaf as a new source to obtain protein hydrolysates: Physicochemical characterization, techno-functional properties and antioxidant capacity

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Design and characterization of casein–whey protein suspensions via the pH–temperature-route for application in extrusion-based 3D-Printing

Kilian Daffner, Saumil Vadodaria, Lydia Ong, Stefan Nöbel, Sally Gras, Ian Norton and Tom Mills

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Nisin induces lamellar to cubic liquid-crystalline transition in pectin and polygalacturonic acid liposomes

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Prebiotic effects of olive pomace powders in the gut: In vitro evaluation of the inhibition of adhesion of pathogens, prebiotic and antioxidant effects

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Mesona chinensis polysaccharide on the thermal, structural and digestibility properties of waxy and normal maize starches

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Physicochemical and pH-dependent functional properties of proteins isolated from eight traditional Chinese beans

Jiao Ge, Cui-Xia Sun, Analucia Mata, Harold Corke, Ren-You Gan and Yapeng Fang

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Genipin-crosslinked sugar beet pectin-bovine serum albumin nanoparticles as novel pickering stabilizer

Jiawei Lin, Hecheng Meng, Shujuan Yu, Zhiming Wang, Chao Ai, Tao Zhang and Xiaoming Guo

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Structural characterization of interpenetrating network formation of high acyl gellan and maltodextrin gels

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Drying mode and hydrothermal treatment conditions govern the formation of amyloid-like protein fibrils in solutions of dried hen egg white

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Katy Su, Marine Brunet, Daniel Festring, Charfedinne Ayed, Tim Foster and Ian Fisk

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Improving quality: Modified celluloses applied to bread dough with high level of resistant starch

Carlos Gabriel Arp, María Jimena Correa and Cristina Ferrero

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Characterization of food gels prepared from the water extract of fish (*Cyprinus carpio* L.) scales: From molecular components to sensory attributes

Jun Li, Xiaoyan Yu, Wenjiao Tang, Chenxu Wan, Yang Lu, Nan Dong, Zhongai Chen, Zunguo Lei, Tingyuan Ren, Zhenyu Wang and Jia Liu

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Characterization of resistant waxy maize dextrins prepared by simultaneous debranching and crystallization

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Gelatin-based functional films integrated with grapefruit seed extract and TiO₂ for active food packaging applications

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Modification of apple, beet and kiwifruit cell walls by boiling in acid conditions: Common and specific responses

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Enhancement of the gut-retention time of resveratrol using waxy maize starch nanocrystal-stabilized and chitosan-coated Pickering emulsions

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The interaction of starch-gums and their effect on gel properties and protein conformation of silver carp surimi

Hongbo Mi, Yi Li, Cong Wang, Shumin Yi, Xuepeng Li and Jianrong Li

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Isolation of arabinoxylan and cellulose-rich arabinoxylan from wheat bran of different varieties and their functionalities

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Physicochemical, rheological and functional properties of Nettle seed (*Urtica pilulifera*) gum

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Biomolecule-based pickering food emulsions: Intrinsic components of food matrix, recent trends and prospects

Anuj Niroula, Tanesh D. Gamot, Chien Wei Ooi and Sushil Dhital

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Fracture phenomena of soft gellan gum gels during compression with artificial tongues

Kaoru Kohyama, Sayaka Ishihara, Makoto Nakauma and Takahiro Funami

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The gastrointestinal fate of inorganic and organic nanoparticles in vitamin D-fortified plant-based milks

Hualu Zhou, Jinning Liu, Taotao Dai, Jorge L. Muriel Mundo, Yunbing Tan, Long Bai and David Julian McClements

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Less is more: Limited fractionation yields stronger gels for pea proteins

Remco Kornet, Justus Veenemans, Paul Venema, Atze Jan van der Goot, Marcel Meinders, Leonard Sagis and Erik van der Linden

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Structure and acid-induced gelation properties of soy protein isolate-maltodextrin glycation conjugates with ultrasonic pretreatment

Chengbin Zhao, Huanhuan Yin, Jiannan Yan, Xi Niu, Baokun Qi and Jingsheng Liu

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Effect of acid and oxidative degradation on the structural, rheological, and physiological properties of oat β -glucan

Yingying Qin, Jing Xie, Bin Xue, Xiaohui Li, Jianhong Gan, Ting Zhu and Tao Sun

The apparent viscosity of oat β -glucan (β G) decreased largely after acid or oxidative degradation. β G-H and β G-O showed remarkably antioxidant and antibacterial activities. The fat binding capacity and bile acid binding capacity of oat β -glucan increased after acid or oxidative degradation. The hypoglycemic activity of oat β -glucan increased/decreased after acid/oxidative degradation. Degradation method influences the structure and physiological functionalities of oat β -glucan. (β G-H and β G-O represent β -glucan oligosaccharides obtained from acid or oxidative degradation of β -glucan, respectively).

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Fabrication and characterization of Ca(II)-alginate-based beads combined with different polysaccharides as vehicles for delivery, release and storage of tea polyphenols

Qian Li, Mengran Duan, Dan Hou, Xiaoqiang Chen, Jinglan Shi and Wei Zhou

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Importance of oral phase in in vitro starch digestibility related to wholegrain versus refined pastas and mastication impairment

S. Blanquet-Diot, O. François, S. Denis, M. Hennequin and M.A. Peyron

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Bacterial cellulose nanofibers improved the emulsifying capacity of soy protein isolate as a stabilizer for pickering high internal-phase emulsions

Zhe Liu, Dehui Lin, Rui Shen and Xingbin Yang

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Influence of chaperone-like activity of caseinomacropeptide on the gelation behaviour of whey proteins at pH 6.4 and 7.2.

Sophie J. Gaspard, Prateek Sharma, Ciarán Fitzgerald, John T. Tobin, James A. O'Mahony, Alan L. Kelly and André Brodkorb

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Thermomechanical process induces unfolding and fibrillation of bovine serum albumin

Laipubam Gayatri Sharma and Lalit M. Pandey

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***In vitro* and *in vivo* digestibility from bionanocomposite edible films based on native pumpkin flour/plum flour**

Tomy J. Gutiérrez

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Foaming and rheological properties of hydroxypropyl methylcellulose and welan gum composite system: The stabilizing mechanism

Jingsong Zhu, Zhuojia Qian, Mohamed Eid, Fuchao Zhan, Muhammad Asif Ismail, Jing Li and Bin Li

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Effect of hydrocolloids on normal and waxy maize starches cross-linked with epichlorohydrin

James N. BeMiller

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Molecular and air-water interfacial properties of potato protein upon modification via laccase-catalyzed cross-linking and conjugation with sugar beet pectin

Mingqin Li, Christophe Blecker and Salwa Karboune
