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**106595**

**Advances in the plant protein extraction: Mechanism and recommendations**

Manoj Kumar, Maharishi Tomar, Jayashree Potkule, Reetu Verma, Sneh Punia, Archana Mahapatra, Tarun Belwal, Anil Dahuja, Shourabh Joshi, Mukesh K. Berwal, Varsha Satankar, Anilkumar G. Bhoite, Ryszard Amarowicz, Charanjit Kaur, John F. Kennedy

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**106594**

**Protein corona formation around inorganic nanoparticles: Food plant proteins-TiO<sub>2</sub> nanoparticle interactions**

Jiang Bing, Xu Xiao, David Julian McClements, Yuan Biao, Cao Chongjiang

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**Hydroxypropyl methylcellulose and hydroxypropyl starch: Rheological and gelation effects on the phase structure of their mixed hydrocolloid system**

Yanfei Wang, Long Yu, Qingjie Sun, Fengwei Xie

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**Edible films based on gelatin, carboxymethyl cellulose, and their blends as carriers of potassium salts of iso- $\alpha$ -acids: Structural, physicochemical and antioxidant properties**

Dariusz Kowalczyk, Urszula Szymanowska, Tomasz Skrzypek,  
Monika Basiura-Cembala, Katarzyna Łupina, Martin Biendl

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**Fabrication, characterization and emulsifying properties of potato starch/soy protein complexes in acidic conditions**

Die Dong, Bo Cui

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**106602**

**A new biomimetic set-up to understand the role of the kinematic, mechanical, and surface characteristics of the tongue in food oral tribological studies**

Rohit Srivastava, Véronique Bosc, Frédéric Restagno, Carole Tournier,  
Paul Menut, Isabelle Souchon, Vincent Mathieu

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**Effect of curcumin, betanin and anthocyanin containing colourants addition on gelatin films properties for intelligent films development**

Alaitz Etxabide, Juan I. Maté, Paul A. Kilmartin

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**Xanthan gum-assisted fabrication of stable emulsion-based oleogel structured with gelatin and proanthocyanidins**

Haibo Pan, Xinlei Xu, Ziqi Qian, Huan Cheng, Xuemin Shen, Shiguo Chen and Xingqian Ye

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**Fabrication and characteristics of porcine plasma protein cold-set gel: Influence of the aggregates produced by glucono- $\delta$ -lactone acidification on microbial transglutaminase catalysis**

Yu Zhang, Jiang-lan Yuan, Chao Fan, Ping Yan and Xu Kang

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**Gastric colloidal behaviour of milk protein as a tool for manipulating nutrient digestion in dairy products and protein emulsions**

Aiqian Ye

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**106607**

**Heat-induced gel formation by whey protein isolate-*Lycium barbarum* polysaccharides at varying pHs**

Zhendong He, Tianyi Ma, Weiwei Zhang, Erzheng Su, Fuliang Cao, Meigui Huang and Yaosong Wang

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**106609**

**Impact of pH on the interaction between soybean protein isolate and oxidized bacterial cellulose at oil-water interface: Dilatational rheological and emulsifying properties**

Xingzhong Zhang, Yujie Lei, Xiaogang Luo, Yixiang Wang, Yan Li, Bin Li and Shilin Liu

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**106608**

**Dehydration-triggered shape transformation of 4D printed edible gel structure affected by material property and heating mechanism**

Zhenbin Liu, Chang He, Chaofan Guo, Fengying Chen, Bhesh Bhandari and Min Zhang

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**106559**

**Thermodynamic interactions of micellar casein and oat  $\beta$ -glucan in a model food system**

Stelios D. Sarantis, Necla Mine Eren, Barbara Kowalczyk, Rafael Jimenez-Flores and Valente B. Alvarez

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**106606**

**Effect of high pressure microfluidization on the morphology, structure and rheology of sweet potato starch**

Lulu Chen, Yangyong Dai, Hanxue Hou, Wentao Wang, Xiuzhen Ding, Hui Zhang, Xiangyang Li and Haizhou Dong

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**Impact of hydrothermal treatment on denaturation and aggregation of water-extractable quinoa (*Chenopodium quinoa* Willd.) protein**

Julie Van de Vondel, Marlies A. Lambrecht, Joëlle A.J. Housmans, Frederic Rousseau, Joost Schymkowitz and Jan A. Delcour

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**106601**

**Natural deep eutectic solvents pretreatment as an aid for pectin extraction from apple pomace**

Mingrui Chen and Marc Lahaye

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**The *in-vitro* digestion behaviors of milk proteins acting as wall materials in spray-dried microparticles: Effects on the release of loaded blueberry anthocyanins**

Minjie Liao, Lingjun Ma, Song Miao, Xiaosong Hu, Xiaojun Liao, Fang Chen and Junfu Ji

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**106619**

**Influence of three types of freezing methods on physicochemical properties and digestibility of starch in frozen unfermented dough**

Yong Yang, Shuaishuai Zheng, Zhen Li, Zhili Pan, Zhongmin Huang, Jianzhong Zhao and Zhilu Ai

The structure-property relation diagram of starches in frozen unfermented dough treated by three types of freezing methods.

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**Utilizing relative ordered structure theory to guide polysaccharide purification for structural characterization**

Yu-Xiao Wang, Jun-Yi Yin, Ting Zhang, Yue Xin, Xiao-Jun Huang and Shao-Ping Nie

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**106625**

**Holocellulose nanofibers from insoluble polysaccharides of okara by mild alkali planetary ball milling: Structural characteristics and emulsifying properties**

Tao Yang and Chuan-He Tang

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**Fabrication of iron loaded whey protein isolate/gum Arabic nanoparticles and its adsorption activity on oil-water interface**

Xiaolin Yao, Kai Xu, Meng Shu, Ning Liu, Na Li, Xiaoyu Chen, Katsuyoshi Nishinari, Glyn O. Phillips and Fatang Jiang

Schematic illustration for the formation of WPI/GA<sub>Fe3+</sub> nanoparticles.

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**Polymer coated fat crystals as oil structuring agents: Fabrication and oil-structuring properties**

Mohd Dona Bin Sintang, Sabine Danthine, Iris Tavernier, Davy Van de Walle, Chi Diem Doan, Dimas Rahadian Aji Muhammad, Tom Rimaux and Koen Dewettinck

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**106604**

**Effect of germination treatment on the structural and physicochemical properties of quinoa starch**

Bao Xing, Cong Teng, Menghan Sun, Qiping Zhang, Bangwei Zhou, Hongliang Cui, Guixing Ren, Xiushi Yang and Peiyu Qin

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**106628**

**Protein-based hydrocolloids: Effect on the particle size distribution, tribo-rheological behaviour and mouthfeel characteristics of low-fat chocolate flavoured milk**

F.C. Godoi, D.W. Ningtyas, Z. Geoffroy and S. Prakash

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**Thermal treatment of dry zein to improve rheological properties in gluten-free dough**

Enrico Federici, Gordon W. Selling, Osvaldo H. Campanella and Owen G. Jones

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**Effects of pullulanase debranching and octenylsuccinic anhydride modification on the structural properties of maize starch-green tea extract complexes**

Chagam Koteswara Reddy, Su Young Son and Choong Hwan Lee

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**Using near-infrared spectroscopy to determine moisture content, gel strength, and viscosity of gelatin**

Simon Duthen, Cecile Levasseur-Garcia, Didier Kleiber, Frédéric Violleau, Carlos Vaca-Garcia, Satoru Tsuchikawa, Christine Delgado Raynaud and Jean Daydé

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**106605**

**The structure, viscoelasticity and charge of potato peptides adsorbed at the oil-water interface determine the physicochemical stability of fish oil-in-water emulsions**

Pedro J. García-Moreno, Jack Yang, Simon Gregersen, Nykola C. Jones, Claire C. Berton-Carabin, Leonard M.C. Sagis, Søren V. Hoffmann, Paolo Marcatili, Michael T. Overgaard, Egon B. Hansen and Charlotte Jacobsenaff1

Fish oil-in-water emulsions stabilized with  $\alpha$ -helix peptides (weakly interconnected) or  $\beta$ -strand peptides (strongly interconnected) with (top) negative surface charge that attract ferrous ions to the interface and promote lipid oxidation, or (bottom) positive surface charge that repel ferrous ions from the interface and enhance oxidative stability of the emulsions.

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