
106632

The heat stability of Rhamnolipid containing egg-protein stabilised oil-in-water emulsions

Catherine Russell, Aikaterini A. Zompra, Georgios A. Spyroulias, Karina Salek, Stephen R. Euston

106631

Design and characterization of starch/solid lipids hybrid microcapsules and their thermal stability with menthol

Yajuan Sun, Saiying Fan, Rong Liang, Xinjiong Ni, Yangbiao Du, Jing Wang, Cheng Yang

106633

The versatility of collagen and chitosan: From food to biomedical applications

Ainhoa Irastorza, Iratxe Zarandona, Mireia Andonegi, Pedro Guerrero, Koro de la Caba

106662

Comparison of carrying mechanism between three fat-soluble vitamins and alpha-lactalbumin: Effects on structure and physicochemical properties of alpha-lactalbumin

Wei Chen, Haiying Yu, Ruijie Shi, Chenglong Ma, Munkh-Amgalan Gantumur, Abdul Qayum, Akhunzada Bilawal, Guizhao Liang, Kwang-Chol Oh, Zhanmei Jiang, Juncai Hou

106650

Biological protein precipitation: A green process for the extraction of cucumisin from melon (*Cucumis melo* L. *inodorus*) by-products

Ricardo Gómez-García, Débora A. Campos, Cristóbal N. Aguilar, Ana R. Madureira, Manuela Pintado

106634

Encapsulation of bifidobacterium in alginate microgels improves viability and targeted gut release

Zipei Zhang, Min Gu, Xiaomeng You, David A. Sela, Hang Xiao, David Julian McClements

106637

Emulsion gels with different proteins at the interface: Structures and delivery functionality

Yao Lu, Yanhui Zhang, Fang Yuan, Yanxiang Gao, Like Mao

106640

Dynamic adsorption and interfacial rheology of whey protein isolate at oil-water interfaces: Effects of protein concentration, pH and heat treatment

Beibei Zhou, John T. Tobin, Stephan Drusch, Sean A. Hogan

106624

Thin film drainage dynamics of wheat and rye dough liquors and oat batter liquor

Frederik Janssen, Arno G.B. Wouters, Emmanouil Chatzigiannakis, Jan A. Delcour, Jan Vermant

106656

Dispersing insoluble yolk low-density lipoprotein (LDL) recovered by complexing with carboxymethylcellulose (CMC) for the nanoencapsulation of hemp cannabidiol (CBD) through emulsification at neutral pH

Tao Fei, Zifan Wan, Tong Wang

106658

Enhancing the storage and gastrointestinal passage viability of probiotic powder (*Lactobacillus Plantarum*) through encapsulation with pickering high internal phase emulsions stabilized with WPI-EGCG covalent conjugate nanoparticles

Xin-Sheng Qin, Qun-Yu Gao, Zhi-Gang Luo

106655

An insight into the structural evolution of waxy maize starch chains during growth based on nonlinear rheology

Zipeng Liu, Ling Chen, Pingping Bie, Fengwei Xie, Bo Zheng

106651

The enhanced fatty acids flavor release for low-fat cheeses by carrier immobilized lipases on O/W Pickering emulsions

Tong Guan, Bin Liu, Ran Wang, Yutao Huang, Jie Luo, Yuan Li

106621

Stability, temperature dependence, and microstructure of high pressure jet-treated dairy foams

Grace Lewis Voronin, John Coupland, Federico Harte

106659

Structural characteristics of a highly branched and acetylated pectin from *Portulaca oleracea* L.

Wei Tang, Dan Liu, Yu Li, Ming-Yue Zou, Yu-Chen Shao, Jun-Yi Yin, Shao-Ping Nie

106661

Effects of α -amylase and glucoamylase on the characterization and function of maize porous starches

Xiuying Han, Huiliang Wen, Yu Luo, Jun Yang, Wenhao Xiao, Xiaoyao Ji, Jianhua Xie

106636

Oral tribology, adsorption and rheology of alternative food proteins

Ben Kew, Melvin Holmes, Markus Stieger, Anwesha Sarkar

106646

Effects of pH and temperature on the structure, rheological and gel-forming properties of sugar beet pectins

Tao Zhang, Zhiming Wang, Shujuan Yu, Xiaoming Guo, Chao Ai, Xiangyi Tang, Hualei Chen, Jiawei Lin, Xuan Zhang, Hecheng Meng

106652

Introduction of chlorogenic acid during extrusion affects the physicochemical properties and enzymatic hydrolysis of rice flour

Yuxue Zheng, Xiuxiu Yin, Xiangli Kong, Shiguo Chen, Enbo Xu, Donghong Liu, Yukiharu Ogawa, Xingqian Ye, Jinhu Tian

106647

The *in vitro* digestion of differently structured starch gels with different amylose contents

Mingjing Zheng, Aiqian Ye, Harjinder Singh, Yi Zhang

106649

Effect of transglutaminase crosslinking on solubility property and mechanical strength of gelatin-zein composite films

Shabbir Ahammed, Fei Liu, Jingmin Wu, Myat Noe Khin, Wallace H. Yokoyama, Fang Zhong

106639

Conception of active food packaging films based on crab chitosan and gelatin enriched with crustacean protein hydrolysates with improved functional and biological properties

Sawssen Hajji, Hela Kchaou, Intidhar Bkhairia, Rabeb Ben Slama-Ben Salem, Sami Boufi, Frédéric Debeaufort, Moncef Nasri

106492

Effect of gum Arabic concentrations on foam properties, drying kinetics and physicochemical properties of foam mat drying of cantaloupe

Tan Suet Li, Rabiha Sulaiman, Yaya Rukayadi, Shazini Ramli

106660

Saliva matters: Reviewing the role of saliva in the rheology and tribology of liquid and semisolid foods. Relation to in-mouth perception

Laura Laguna, Susana Fiszman, Amparo Tarrega

106654

Effect of flavonoid structure and pH on iron-mediated pectin interaction

Libi Chirug, Eden Eran Nagar, Zoya Okun, Avi Shpigelman

106550

3D printing of edible hydrogels containing thiamine and their comparison to cast gels

Michael-Alex Kamlow, Saumil Vadodaria, Azarmidokht Gholamipour-Shirazi, Fotis Spyropoulos, Tom Mills

106572

Structure and composition of blueberry fiber pectin and xyloglucan that bind anthocyanins during fruit puree processing

Arland T. Hotchkiss Jr., Hoa K. Chau, Gary D. Strahan, Alberto Nuñez, Stefanie Simon, Andre K. White, Senghane Dieng, Eugene R. Heuberger, Madhav P. Yadav and Julie Hirsch

106622

USANS and SANS investigations on the coagulation of commercial bovine milk: Microstructures induced by calf and fungal rennet

N. Callaghan-Patrachar, F. Peyronel, D.A. Pink, A.G. Marangoni, C.P. Adams

106638

Structure and interfacial adsorption behavior of soy hull polysaccharide at the oil/water interface as influenced by pH

Danni Qu, Shengnan Wang, Hekai Zhao, He Liu, Danshi Zhu, Lianzhou Jiang

106641

Monosaccharide composition analysis of polysaccharides from natural sources: Hydrolysis condition and detection method development

Dan Liu, Wei Tang, Jun-Yi Yin, Shao-Ping Nie, Ming-Yong Xie

106643

Differences in starch structural and physicochemical properties and texture characteristics of cooked rice between the main crop and ratoon rice

Fei Deng, Fan Yang, Qiuping Li, Yuling Zeng, Bo Li, Xiaoyuan Zhong, Hui Lu, Li Wang, Hong Chen, Yong Chen, Wanjun Ren

106644

Biopolymer interactions during gastric digestion: Implications for nutrient delivery

Alejandra Acevedo-Fani, Harjinder Singh

106645

Pickering emulsions as a platform for structures design: cutting-edge strategies to engineer digestibility

Tatiana Porto Santos, Paula Kiyomi Okuro, Rosiane Lopes Cunha
