

CONTENTS

106812

Polysaccharide-based Pickering emulsions: Formation, stabilization and applications

Fengzhan Cui, Sheliang Zhao, Xin Guan, David Julian McClements, Xuebo Liu, Fuguo Liu and To Ngai

106830

Supermolecular structures of recrystallized starches with amylopectin side chains modified by amylosucrase to different chain lengths

Hao Zhang, Shuo Qian, Zhiming Rao, Zhengxing Chen, Qixin Zhong and Ren Wang

106820

Sulfated polysaccharides from red seaweed *Gelidium amansii*: Structural characteristics, anti-oxidant and anti-glycation properties, and development of bioactive films

Gang Yu, Qiaozhi Zhang, Yanbo Wang, Qing Yang, Hejun Yu, Huan Li, Jian Chen and Linglin Fu

106833

Dual modification manipulates rice starch characteristics following debranching and propionate esterification

Rui Wang, Mei Li, Jinguang Liu, Fenfen Wang, Jing Wang and Zhongkai Zhou

106822

Utilization of sonication-glycation to improve the functional properties of ovalbumin: A high-resolution mass spectrometry study

Wenhua Yang, Zongcai Tu, Qihong Li, Igor A. Kaltashov and David Julian McClements

106829

Prebiotic food foams stabilized by inulin and β -lactoglobulin

María Luisa López-Castejón, Carlos Bengoechea, José Manuel Alguacil and Cecilio Carrera

106831

The effects of ultrasonic treatment on physicochemical properties and *in vitro* digestibility of semigelatinized high amylose maize starch

Chun-Hsiang Chan, Ri-Gui Wu and Yi-Yuan Shao

106817

Structure, properties and applications of kudzu starch

Yiguo Zhao, Xinyuan Zhu and Yapeng Fang

106836

Effects of ionic strength and (-)-epigallocatechin gallate on physicochemical characteristics of soybean 11S and 7S proteins

Yaxuan Yang, Qiming Wang, Yuwan Tang, Lin Lei, Jichun Zhao, Yuhao Zhang, Lin Li, Qiang Wang and Jian Ming

106751

Active-intelligent film based on pectin from watermelon peel containing beetroot extract to monitor the freshness of packaged chilled beef

Zonglin Guo, Xiangzhen Ge, Weizheng Li, Lihua Yang, Ling Han and Qunli Yu

106837

Mechanisms of *in vitro* controlled release of astaxanthin from starch-based double emulsion carriers

Jie Yang, Qiwei Zhou, Zehao Huang, Zhengbiao Gu, Li Cheng, Lizhong Qiu and Yan Hong

106839

Protein- and polysaccharide-based particles used for Pickering emulsion stabilisation

E.F. Ribeiro, P. Morell, V.R. Nicoletti, A. Quiles and I. Hernando

106819

Effect of drying method and process conditions on physicochemical and rheological properties of arabinoxylans extracted from corn-lime-cooking-liquor on a pilot plant scale

Claudia Berlanga-Reyes, Hiram Y. Guerrero-Elias, Moisés Ignacio-Pacheco, Victor Contreras-Jáquez, Rosa Camacho-Ruíz, Juan Carlos Mateos-Díaz, Virginia Nevárez-Moorillón and Ali Asaff-Torres

106838

Contribution of the engineering of tailored interfaces to the formulation of novel food colloids

Cecilio Carrera Sánchez and Juan M. Rodríguez Patino

106857

Asymmetrical flow field-flow fractionation combined with electrophoresis: A new approach for studying thermal aggregation behavior of soy protein isolate

Wei Wang, Juhua Zhang, Xirui Zhang, Yuxi Guo, Jianhong Shi, Shigang Shen, Dandan Han and Haiyang Dou

106878

Preparation, characterization and physicochemical properties of Konjac glucomannan depolymerized by ozone assisted with microwave treatment

Yao Li, Haibo Liu, Yong Xie, Kinyoro Ibrahim Shabani and Xiong Liu

106874

Increased solubility and functional properties of precipitated Alfalfa protein concentrate subjected to pH shift processes

Signe H. Nissen, Jesper M. Schmidt, Sandra Gregersen, Marianne Hammershøj, Anders H. Møller, Marianne Danielsen, Lene Stødkilde, Caroline Nebel and Trine K. Dalsgaard

106872

Systematic review on modification methods of dietary fiber

Jiapan Gan, Liang Xie, Guanyi Peng, Jianhua Xie, Yi Chen and Qiang Yu

106858

Preparation of pectin-tannic acid coated core-shell nanoparticle for enhanced bioavailability and antihyperlipidemic activity of curcumin

Qihong Zhang, Hui Wang, Zongmiao Feng, Zhaohui Lu, Chen Su, Yunchun Zhao, Jingbo Yu, Alexandr V. Dushkin and Weike Su

106856

Influence of microwave treatment on the structure and functionality of pure amylose and amylopectin systems

Yuyue Zhong, Yu Tian, Xingxun Liu, Li Ding, Jacob Judas Kain Kirkensgaard, Kim Hebelstrup, Jean-Luc Putaux and Andreas Blennow

106854

Characterization of core-shell nanofibers electrospun from bilayer gelatin/gum Arabic O/W emulsions crosslinked by genipin

Cen Zhang, Peng Wang, Jiawen Li, Hui Zhang and Jochen Weiss

106852

Improved thermal stability of phycocyanin under acidic conditions by forming soluble complexes with polysaccharides

Ying Li, Zhong Zhang and Alireza Abbaspourrad

106851

Fabrication, characterization, physicochemical stability and simulated gastrointestinal digestion of pterostilbene loaded zein-sodium caseinate-fucoidan nanoparticles using pH-driven method

Qianyuan Liu, Yang Qin, Jingjing Chen, Bo Jiang and Tao Zhang

106850

Smart packaging films based on starch/polyvinyl alcohol and *Lyium ruthenicum* anthocyanins-loaded nano-complexes: Functionality, stability and application

Yan Qin, Dawei Yun, Fengfeng Xu, Dan Chen, Juan Kan and Jun Liu

106849

Bioactive packaging based on delipidated egg yolk protein edible films with lactobionic acid and *Lactobacillus plantarum* CECT 9567: Characterization and use as coating in a food model

S. Sáez-Orviz, I. Marcet, M. Rendueles and M. Díaz

106848

Complexation behavior of octenyl succinic anhydride starch with chitosan

Tian Xu, Chengchen Jiang, Qiwei Zhou, Zhengbiao Gu, Li Cheng, Yi Tong and Yan Hong

106846

Physicochemical and antimicrobial properties of chitosan composite films incorporated with glycerol monolaurate and nano-TiO₂

Xia Chang, Yuhao Hou, Qian Liu, Ziyang Hu, Qijiao Xie, Yang Shan, Gaoyang Li and Shenghua Ding

106844

The impact of phosphates on the fibrous structure formation of textured wheat gluten

Jing Peng, Ke-Xue Zhu, Xiao-Na Guo and Hui-Ming Zhou

106843

Interfacial regulation and visualization of Pickering emulsion stabilized by Ca²⁺-triggered amphiphilic alginate-based fluorescent aggregates

Feilin Lin, Xinyu Zhao, Shujuan Yang, Furui He, Wenqi Qin, Houkui Gong, Gaobo Yu, Yuhong Feng and Jiacheng Li

106842

Impact of gluten quality on textural stability of cooked noodles and the underlying mechanism

Zong-Bao Cao, Chen Yu, Zhen Yang, Jun-Jie Xing, Xiao-Na Guo and Ke-Xue Zhu

106841

Strong fish gelatin hydrogels enhanced by carrageenan and potassium sulfate

Hongrui Chen, Di Wu, Wuchao Ma, Chao Wu, Yongqi Tian, Shaoyun Wang and Ming Du

106840

Effect of whole quinoa flour substitution on the texture and *in vitro* starch digestibility of wheat bread

Xiaoxuan Wang, Xiao Lao, Yize Bao, Xiao Guan and Cheng Li

Proposed mechanism for the observed two stages of *in vitro* starch digestibility of wheat breads substituted by different amount of quinoa flour.

106835

Effects of high-pressure homogenization on structural and emulsifying properties of thermally soluble aggregated kidney bean (*Phaseolus vulgaris* L.) proteins

Zengwang Guo, Zhaoxian Huang, Yanan Guo, Bailiang Li, Wenhua Yu, Linyi Zhou, Lianzhou Jiang, Fei Teng and Zhongjiang Wang

106832

Hydrocolloid coated oleosomes for development of oleogels

Behic Mert and Thomas A. Vilgis

106828

Comparison of morphology and rheology of starch nanoparticles prepared from pulse and cereal starches by rapid antisolvent nanoprecipitation

Hongmin Dong, Qing Zhang, Jun Gao, Lingyun Chen and Thava Vasanthan

106826

Creating polysaccharide-protein complexes to control aqueous lubrication

S.A. Rodrigues, C. Pradal, L. Yu, K.J. Steadman, J.R. Stokes and G.E. Yakubov

106825

The evolution of pork myosin aggregates and the relationship between aggregation modes and microstructures of O/W emulsions

Zongyuan Han, Xingxia Li, Yubo Liu, Xiqing Yue, Zhaoxia Wu and Jun-Hua Shao

106762

Models for the mechanical characterization of core-shell microcapsules under uniaxial deformation

Yun-Han Huang, Fleur Salmon, Abhijeet Kamble, April Xu Xu, Mariano Michelon, Bruna C. Leopercio, Marcio S. Carvalho and John M. Frostad

106704

Interactions between gut microbiota and soy hull polysaccharides regulate the air-liquid interfacial activity

Lina Yang, Jinghang Huang, Xinghui Wu, Li Li, Wenqi Cai, Lijie Zhu, Shengnan Wang, Hong Song, Danshi Zhu, Tao Ma and He Liu

106853

Strategies to improve the physical stability of sodium caseinate stabilized emulsions: A literature review

Xingfa Ma and Dereck E.W. Chatterton

106873

Inulin application on the optimization of reduced-fat ice cream using response surface methodology

Raj nibhas Sukeaw Samakradhamrongthai, Taruedee Jannu, Thanyapohn Supawan, Amita Khawsud, Pajaree Aumpa and Gerry Renaldi

106880

Mechanisms controlling wheat starch gelatinization and pasting behaviour in presence of sugars and sugar replacers: Role of hydrogen bonding and plasticizer molar volume

Stefano Renzetti, Irene A.F. van den Hoek and Ruud G.M. van der Sman

106871

Effect of a cryogenic treatment in the microstructure, functional and flow properties of soy protein isolate

Laura Acosta-Domínguez, Yolanda Cocotle-Ronzón, Liliana Alamilla-Beltrán and Eliseo Hernandez-Martinez

106879

The role of hydrocolloids on the 3D printability of meat products

Arianna Dick, Xiuping Dong, Bhesh Bhandari and Sangeeta Prakash

106875

Effect of matrix architecture on the elastic behavior of an emulsion-filled polymer gel

Andrew J. Gravelle and Alejandro G. Marangoni

106746

Interfacial film formation and film stability of high hydrostatic pressure-treated β -lactoglobulin

Helena Kieserling, Ingalisa M. Alsmeier, Anja Steffen-Heins, Julia K. Kepple Robert Sevenich, Cornelia Rauh, Anja Maria Wagemans and Stephan Drusch
