



CONTENTS

107067

Development of pH-responsive emulsions stabilized by whey protein fibrils

Fengzhan Cui, David Julian McClements, Xuebo Liu, Fuguo Liu, To Ngai

107069

Reducing off-flavors in plant-based omega-3 oil emulsions using interfacial engineering: Coating algae oil droplets with pea protein/flaxseed gum

Mengjia Sun, Xiangyu Li, David Julian McClements, Min Xiao, Hongjian Chen, Qi Zhou, Shufang Xu, Yashu Chen, Qianchun Deng

107075

pH influences the interfacial properties of blue whiting (*M. poutassou*) and whey protein hydrolysates determining the physical stability of fish oil-in-water emulsions

José María Ruiz-Álvarez, Teresa del Castillo-Santaella, Julia Maldonado-Valderrama, Antonio Guadix, Emilia M. Guadix, Pedro J. García-Moreno

107108

Developing *psyllium* fibre gel-based foods: Physicochemical, nutritional, optical and mechanical properties

Ana Teresa Noguerol, M. Marta Igual, M. Jesús Pagán

107072

Study of the binding mechanism between hydroxytyrosol and bovine serum albumin using multispectral and molecular docking

Yanfang Lv, Qianqian Liang, Ying Li, Xinxin Liu, Defu Zhang, Xuepeng Li

107073

Anthocyanins-loaded nanocomplexes comprising casein and carboxymethyl cellulose: stability, antioxidant capacity, and bioaccessibility

Huijun Cui, Xu Si, Jinlong Tian, Yuxi Lang, Ningxuan Gao, Hui Tan, Yuanyuan Bian, Zhihuan Zang, Qiao Jiang, Yiwen Bao, Bin Li

107085

Structural characteristics and biological activities of a pectic-polysaccharide from okra affected by ultrasound assisted metal-free Fenton reaction

Ding-Tao Wu, Yuan He, Meng-Xi Fu, Ren-You Gan, Yi-Chen Hu, Lian-Xin Peng, Gang Zhao, Liang Zou

107078

Competition of rapeseed proteins and oleosomes for the air-water interface and its effect on the foaming properties of protein-oleosome mixtures

Jack Yang, Claire C. Berton-Carabin, Constantinos V. Nikiforidis, Erik van der Linden, Leonard M.C. Sagis

107042

Functional and digestibility properties of sago (*Metroxylon sagu*) starch modified by microwave heat treatment

Mohd Alhafiizh Zailani, Hanisah Kamilah, Ahmad Husaini, Awang Zulfikar Rizal Awang Seruji, Shahrul Razid Sarbini

107116

Cold setting of gelatin-antioxidant peptides composite hydrogels using a new psychrophilic recombinant transglutaminase (rTGase)

Yi Zhang, Chen Li, Timothy Geary, Armando Jardim, Shudong He, Benjamin K. Simpson

107121

Causal relations among starch hierarchical structure and physicochemical characteristics after repeated freezing-thawing

Hongwei Wang, Yan Wang, Ke Xu, Yanyan Zhang, Miaomiao Shi, Xingli Liu, Chengdeng Chi, Hua Zhang

Schematic showing the interrelationship between starch hierarchical structure and physicochemical properties after freezing-thawing treatment.

107115

Structural characteristics and physicochemical properties of starches from winter squash (*Cucurbita maxima* Duch.) and pumpkin (*Cucurbita moschata* Duch. ex Poir.)

Tiantian Yuan, Fayin Ye, Ting Chen, Mengsa Li, Guohua Zhao

107092

Polysaccharides enzymatic modification to control the coacervation or the aggregation behavior: A thermodynamic study

Marie E. Vuillemin, Florentin Michaux, Aurélie Seiler, Michel Linder, Lionel Muniglia, Jordane Jasniewski

107117

Structural characterisation and sorption capability of whey protein aerogels obtained by freeze-drying or supercritical drying

Lara Manzocco, Stella Plazzotta, Jeffery Powell, Auke de Vries, Dérick Rousseau, Sonia Calligaris

107096

Rheological properties of artificial boluses of cereal foods enriched with legume proteins

F. Gibouin, R. van der Sman, J. Benedito, G. Della Valle

Graphical abstract of measuring rheological properties of artificial boluses of cereal foods and determining interaction coefficient.

107120

Effect of moderate electric field on glucoamylase-catalyzed hydrolysis of corn starch: Roles of electrophoretic and polarization effects

Dandan Li, Zhengzong Wu, Pei Wang, Enbo Xu, Bo Cui, Yongbin Han, Yang Tao

107105

Selective extraction of napins: Process optimization and impact on structural and functional properties

Sara Albe-Slabi, Claire Defaix, Sophie Beaubier, Olivier Galet, Romain Kapel

107048

Physico-chemical properties and filmogenic aptitude for edible packaging of Ecuadorian discard green banana flours (*Musa acuminata* AAA)

Diego Salazar, Mirari Arancibia, Diana Lalaleo, Roman Rodríguez-Maecker, M. Elvira López-Caballero, M. Pilar Montero

107056

Fabrication of rutin-protein complexes to form and stabilize bilayer emulsions: Impact of concentration and pretreatment

Ao Huang, David Julian McClements, Shunjing Luo, Tingting Chen, Jiangping Ye, Chengmei Liu

107061

Pectin polysaccharide from *Flos Magnoliae* (Xin Yi, *Magnolia biondii* Pamp. flower buds): Hot-compressed water extraction, purification and partial structural characterization

Li Wang, Zuwei Zhao, Haoqiang Zhao, Miao Liu, Chaoyang Lin, Lianzhen Li, Bingji Ma

107070

Valorisation of the industrial hybrid carrageenan extraction wastes using eco-friendly treatments

A. Bianchi, V. Sanz, H. Domínguez, M.D. Torres

Valorisation of the industrial hybrid carrageenan extraction wastes.

107027

Energetics and mechanism of β -lactoglobulin binding to dextran sulfate

Tatiana V. Burova, Natalia V. Grinberg, Alexander S. Dubovik,
Irina G. Plashchina, Anatoly I. Usov, Valerij Y. Grinberg

107043

Identification of the key emulsifying components from the byproducts of garlic oil distillation

Qing An, Shaojie Zhao, Chengying Zhao, Rujun Wei, Lin Zhang, Juan Li,
Yuming Bao, Lina Zhang, Jinkai Zheng

107039

Adsorption of microgel aggregates formed by assembly of gliadin nanoparticles and a β -lactoglobulin fibril-peptide mixture at the air/water interface: Surface morphology and foaming behavior

Dengfeng Peng, Weiping Jin, Leonard M.C. Sagis, Bin Li

107104

CMC-based functional film incorporated with copper-doped TiO₂ to prevent banana browning

Parya Ezati, Zohreh Riahi, Jong-Whan Rhim

107093

Investigation of structural and physico-chemical properties of rice starch with varied amylose content: A combined microscopy, spectroscopy, and thermal study

Indira Govindaraju, Guan-Yu Zhuo, Ishita Chakraborty, Sindhoora Kaniyala Melanthota, Sib Sankar Mal, Bhaswati Sarmah, Vishwa Jyoti Baruah, Krishna Kishore Mahato, Nirmal Mazumder

107090

Release of glucose and maltodextrin DE 2 from gellan gum gels and the impacts of gel structure

K.M. Kanyuck, T.B. Mills, I.T. Norton, A.B. Norton-Welch

107107

Electrostatic interactions with anionic polysaccharides reduced the degradation of pepsin soluble undenatured type II collagen during gastric digestion under pH 2.0

Rong Xu, Lin Zheng, Guowan Su, Mouming Zhao, Qing Yang, Jinmei Wang

107106

Fabrication, interaction mechanism, functional properties, and applications of fish gelatin-polysaccharide composites: a review

Xiao-Dan Shi, Jing-Jing Huang, Jiu-Lin Wu, Xi-Xi Cai, Yong-Qi Tian, Ping-Fan Rao, Jian-Lian Huang, Shao-Yun Wang

107098

Preparation and characterization of nanoparticles from field pea starch by batch versus continuous nanoprecipitation techniques

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

107091

Characterization and in vitro antimicrobial study of soy protein isolate films incorporating carvacrol

Ran Tao, Jacqueline Sedman, Ashraf Ismail

107110

Multi-frequency ultrasound-assisted dialysis modulates the self-assembly of alcohol-free zein-sodium caseinate to encapsulate curcumin and fabricate composite nanoparticles

Huiling Chen, Baoguo Xu, Cunshan Zhou, Abu El-Gasim A. Yagoub, Zhe Cai, Xiaojie Yu

107097

Rheological behaviors and texture properties of semi-interpenetrating networks of hydroxypropyl methylcellulose and gellan

Ning Yang, Yali Huang, Jingwen Hou, Yaqiong Zhang, Liu Tian, Zhaoyang Chen, Zhu Jin, Yuanyuan Shen, Shengrong Guo

107079

Effect of calcium ions on rheological properties and structure of *Lycium barbarum* L. polysaccharide and its gelation mechanism

Hailin Wang, Lijing Ke, Yanan Ding, Pingfan Rao, Tianhao Xu, Huan Han, Jianwu Zhou, Wei Ding, Xiaoya Shang

107101

Xanthan gum inclusion optimizes the sol-gel and mechanical properties of agar/konjac glucomannan system for designing core-shell structural capsules

Wenyao Tu, Wenjuan Shi, Hao Li, Yixin Wang, Dongling Qiao, Fatang Jiang, Binjia Zhang

107094

Dextran sulfate facilitates egg white protein to form transparent hydrogel at neutral pH: Structural, functional, and degradation properties

Jingbo Liu, Jiale Chai, Yixin Yuan, Ting Zhang, Ramesh Kumar Saini, Meng Yang, Xiaomin Shang

107102

The hydration rate of konjac glucomannan after consumption affects its *in vivo* glycemic response and appetite sensation and *in vitro* digestion characteristics

Liping Guo, H. Douglas Goff, Maoshen Chen, Fang Zhong

107103

Thermostable physically crosslinked cryogel from carboxymethylated konjac glucomannan fabricated by freeze-thawing

Yalong Guo, Min Wu, Ruiqi Li, Zhixiang Cai, Hongbin Zhang

107099

A biorefinery approach for the conversion of *Cynara cardunculus* biomass to active films

Seyedeh Fatemeh Mirpoor, Simona Varriale, Raffaele Porta,
Daniele Naviglio, Mariachiara Spennato, Lucia Gardossi,
C. Valeria L. Giosafatto, Cinzia Pezzella

107100

Non-enzymatically hydrolyzed guar gum and orange peel fibre together stabilize the low-fat, set-type yogurt: A techno-functional study

Priyanka Rose Mary, Sarma Mutturi, Mukesh Kapoor

107083

Main controllers for improving the resistant starch content in cooked white rice

Xueer Yi, Cheng Li

Factors relating to the RS content in cooked white rice.

107064

Co-encapsulation of curcumin and β -carotene in Pickering emulsions stabilized by complex nanoparticles: Effects of microfluidization and thermal treatment

Yang Wei, Chao Wang, Xin Liu, Alan Mackie, Mengke Zhang, Lei Dai, Jinfang Liu, Like Mao, Fang Yuan, Yanxiang Gao

107080

Optimization of high-pressure-assisted xanthan gum dispersions for the maximization of rheological moduli: Application of time-pressure/temperature superposition principle

Jasim Ahmed

107074

Effect of ionic strength on the sequential adsorption of whey proteins and low methoxy pectin on a hydrophobic surface: A QCM-D study

Hao Li, Teng Wang, Chunxia Su, Jianfeng Wu, Paul Van der Meeren

107081

Preparation and characterization of nanoparticles from cereal and pulse starches by ultrasonic-assisted dissolution and rapid nanoprecipitation

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

107088

Impact of saccharides on the foam properties of egg white: Correlation between rheological, interfacial properties and foam properties

Jinjing Sun, Cuihua Chang, Yujie Su, Luping Gu, Yanjun Yang, Junhua Li

107084

Changes in structure, rheological property and antioxidant activity of soy protein isolate fibrils by ultrasound pretreatment and EGCG

Xiaohong Tong, Jia Cao, Tian Tian, Bo Lyu, Liming Miao, Ziteng Lian, Wenyu Cui, Shi Liu, Huan Wang, Lianzhou Jiang

107089

Impact of superheated steam on the moisture transfer, structural characteristics and rheological properties of wheat starch

Yongshuai Ma, Huang Zhang, Yamei Jin, Dan Xu, Xueming Xu

107076

Bioaccessibility and intracellular antioxidant activity of phloretin embodied by gliadin/sodium carboxymethyl cellulose nanoparticles

Jing-Ru He, Jing-Jing Zhu, Shou-Wei Yin, Xiao-Quan Yang

A schematic representation of the G/CMC-PhI nanoparticles.

107077

Potential application of DBD Plasma Technique for modifying structural and physicochemical properties of Soy Protein Isolate

Hedieh Sharafodin, Nafiseh Soltanizadeh

107082

Zein electrospun fibers purification and vanillin impregnation in a one-step supercritical process to produce safe active packaging

Emanuela Drago, Paola Franco, Roberta Campardelli, Iolanda De Marco, Patrizia Perego

107086

Enzymatic modification of potato starch by amylosucrase according to reaction temperature: Effect of branch-chain length on structural, physicochemical, and digestive properties

Dong-Hyun Jung, Cheon-Seok Park, Hyun-Seok Kim, Tae Gyu Nam, Byung-Hoo Lee, Moo-Yeol Baik, Sang-Ho Yoo, Dong-Ho Seo
