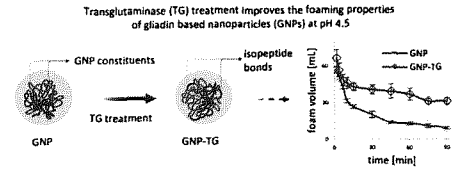


CONTENTS

107471

**Microbial transglutaminase induced modification of wheat gliadin based nanoparticles and its impact on their air-water interfacial properties**

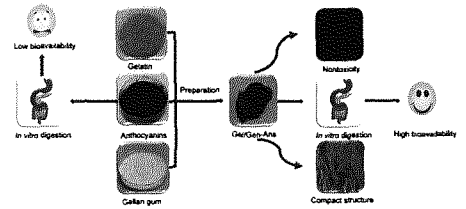
Katarzyna Kaczynska, Arno G.B. Wouters and Jan A. Delcour



107487

**Compound hydrogels derived from gelatin and gellan gum regulates the release of anthocyanins in simulated digestion**

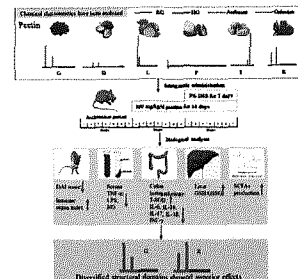
Linyuan Liu, Duoduo Zhang, Xiaoxiao Song, Mi Guo, Ziwei Wang, Fang Geng, Xingtao Zhou and Shaoping Nie



107209

**Protective effects of six different pectic polysaccharides on DSS-induced IBD in mice**

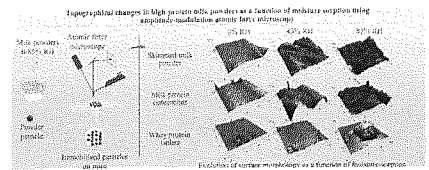
Dongmei Wu, Shiguo Chen, Xingqian Ye, Shokouh Ahmadi, Weiwei Hu, Chengxiao Yu, Kai Zhu, Huan Cheng, Robert J. Linhardt and Qiaojun He



107504

**Topographical changes in high-protein, milk powders as a function of moisture sorption using amplitude-modulation atomic force microscopy**

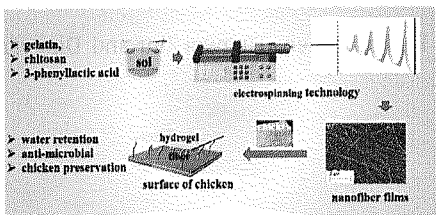
Vinay S.N. Mishra, Tomasz J. Ochalski, Noel A. McCarthy, André Brodtkorb, Brian J. Rodriguez and Sean A. Hogan



107546

**Development of a food packaging antibacterial hydrogel based on gelatin, chitosan, and 3-phenyllactic acid for the shelf-life extension of chilled chicken**

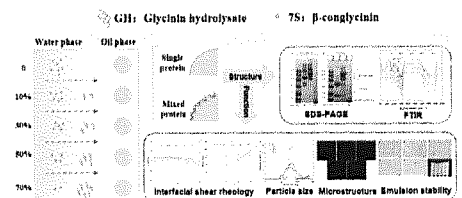
Yini Liu, Rui Wang, Debao Wang, Zhilan Sun, Fang Liu, Dequan Zhang and Daoying Wang



107539

**Effects of globular and flexible structures on the emulsifying and interfacial properties of mixed soy proteins**

Wenhui Cao, Rui Gao, Xin Wan, Zhiyong He, Jie Chen, Yaosong Wang, Wenyi Hu, Jianlin Li and Weiwei Li



107214

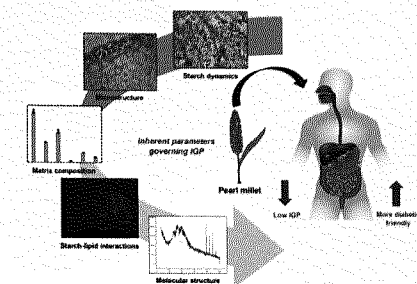
**Corrigendum to “Development of the structure of an imitation cheese with low protein content” [Food Hydrocolloids 23 (2009) 1596–1601]**

Muzeyyen Burcu Kiziloz, Ozgur Cumhur and Meral Kilic

107481

**Microstructure, matrix interactions, and molecular structure are the key determinants of inherent glycemic potential in pearl millet (*Pennisetum glaucum*)**

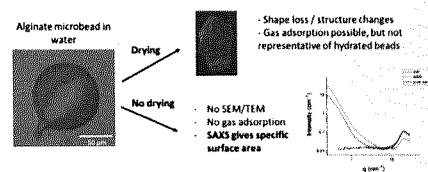
Debarati Mondal, Monika Awana, Shilpi Aggarwal, Debarup Das, Bejoy Thomas, S.P. Singh, Tara Satyavathi C, Raman M. Sundaram, Anjali Anand, Archana Singh, Archana Sachdev, Shelly Praveen and Veda Krishnan



107498

**Small angle x-ray scattering to investigate the specific surface of hydrated alginate microbeads**

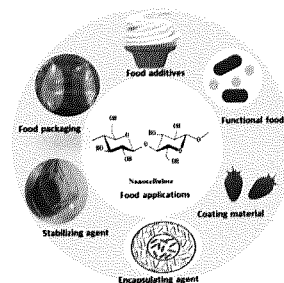
F. Ghernaouti, A. Perrin, J. Causse, F. Chandre, D. Cornu and J. Cambedouzou



107484

**Nanocellulose: Recent trends and applications in the food industry**

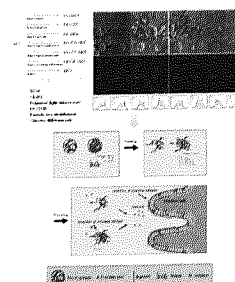
Anand Babu Perumal, Reshma B Nambiar, J.A. Moses and C. Anandharamakrishnan



107457

**The effects of removing endogenous proteins,  $\beta$ -glucan and lipids on the surface microstructure, water migration and glucose diffusion *in vitro* of starch in highland barley flour**

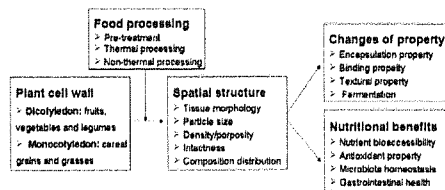
Yueyue Yang, Aiquan Jiao, Qing Liu, Xiaoru Ren, Kunfu Zhu and Zhengyu Jin



107511

The contribution of intact structure and food processing to functionality of plant cell wall-derived dietary fiber

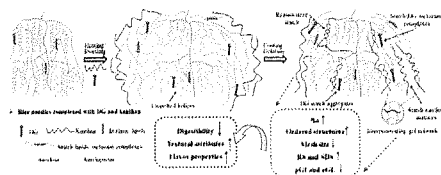
Xiuting Hu, Genyi Zhang, Bruce R. Hamaker and Ming Miao



107538

Understanding the structure, digestibility, texture and flavor attributes of rice noodles complexation with xanthan and dodecyl gallate

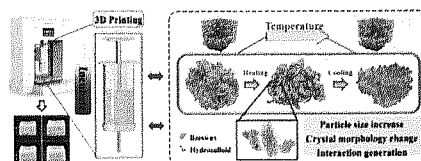
Shuangxia Huang, Chengdeng Chi, Xiaoxi Li, Yiping Zhang and Ling Chen



107541

Effects of incubation temperature on the mechanical and structure performance of beeswax-carrageenan-xanthan hybrid gelator system in 3D printing

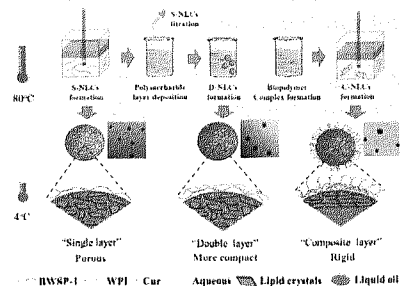
Han Tian, Kai Wang, Runkang Qiu, Shaoyun Wang, Zhuoyan Hu and Lei Zhao



107552

Interfacial engineering strategy to improve the stabilizing effect of curcumin-loaded nanostructured lipid carriers

Chunyang Li, Dian Liu, Meigui Huang, Wuyang Huang, Ying Li and Jin Feng



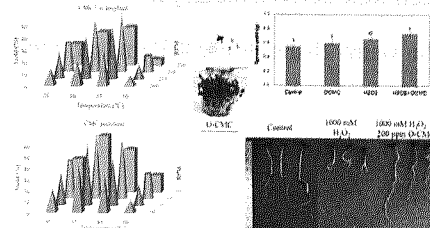




107530

**Facile method for preparation of oligo-carboxymethyl cellulose and other oligosaccharides: Physicochemical properties and bioactivity**

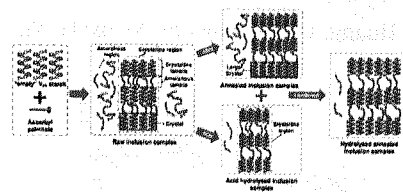
Yevgenia Shebis, Adriana Vanegas, Nimrod Tish, Elazar Fallik, Victor Rodov and Elena Poverenov



107533

**Enhancement of enzymatic resistance in V-type starch inclusion complexes by hydrothermal treatments**

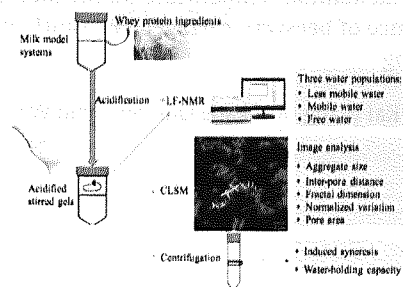
Jiayue Guo and Lingyan Kong



107548

**Water mobility and microstructure of acidified milk model gels with added whey protein ingredients**

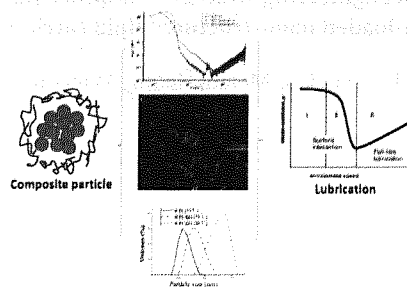
Ruifen Li, Tomasz Pawel Czaja, Zachary J. Glover, Richard Ipsen, Tanja Christine Jæger, Tijs A.M. Rovers, Adam Cohen Simonsen, Birte Svensson, Frans van den Berg and Anni Bygvrå Hougaard



107512

**Lubrication behaviors of core-shell structured particles formed by whey proteins and xanthan gum**

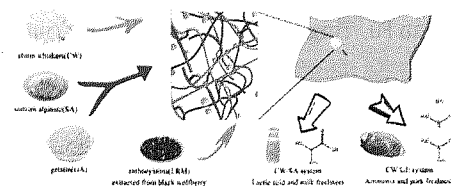
Borui Li, Wenjuan Gu, Imane Bourouis, Mengya Sun, Yating Huang, Cunshe Chen, Xinqi Liu and Zhihua Pang



107517

**Two colorimetric films based on chitin whiskers and sodium alginate/gelatin incorporated with anthocyanins for monitoring food freshness**

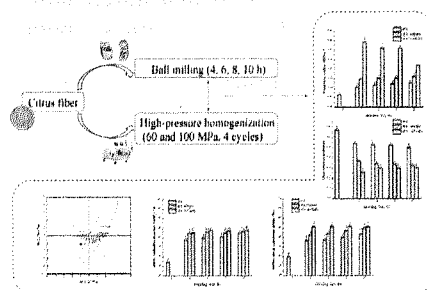
Yuewei Zheng, Xiaomin Li, Yao Huang, Houbin Li, Lingyun Chen and Xinghai Liu



107515

**Consequences of ball milling combined with high-pressure homogenization on structure, physicochemical and rheological properties of citrus fiber**

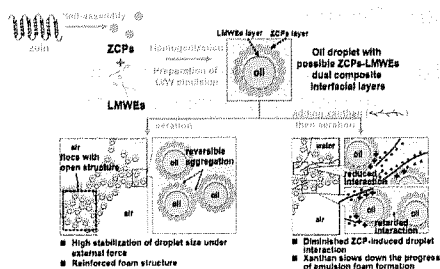
Zhanmei Jiang, Sinan Mu, Chenglong Ma, Yue Liu, Yue Ma, Minghan Zhang, Hongyu Li, Xianqi Liu, Juncai Hou and Bo Tian



107520

**Synergistic influence of protein particles and low-molecular-weight emulsifiers on the stability of a milk fat-based whippable oil-in-water emulsion**

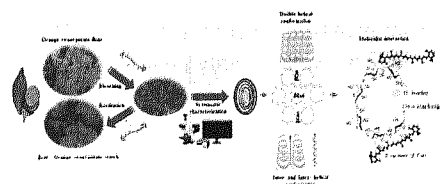
Zelong Liu, Zhenyu Cao, Mengmeng Zhao, Huijuan Zhang, Jing Wang and Baoguo Sun



107522

**Molecular interaction of  $\beta$ -carotene with sweet potato starch: A bleaching-restitution assay**

Alberto A. Escobar-Puentes, Simón Yobanny Reyes-López, Álvaro de Jesús Ruíz Baltazar, Verónica López-Teros and Abraham Wall-Medrano



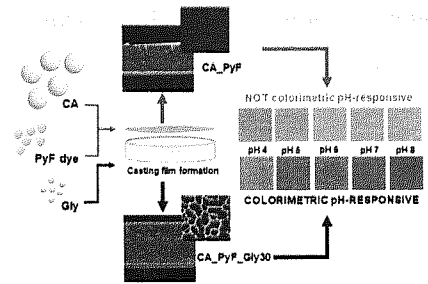




107501

**Pyranoflavylum-cellulose acetate films and the glycerol effect towards the development of pH-freshness smart label for food packaging**

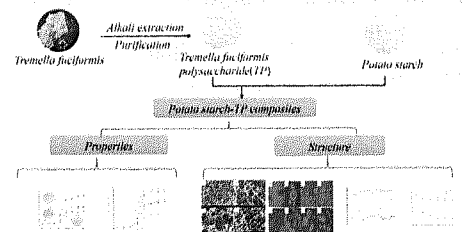
Vânia Gomes, Ana Sofia Pires, Nuno Mateus, Victor de Freitas and Luís Cruz



107509

**Interaction between potato starch and *Tremella fuciformis* polysaccharide**

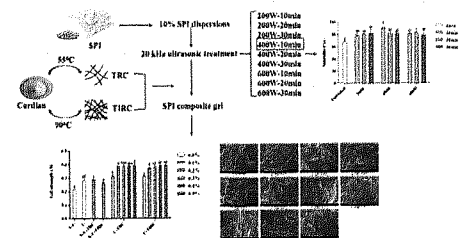
Fang Yang, Qinling Du, Ting Miao, Xueer Zhang, Wen Xu and Dongying Jia



107506

**Effects of low-frequency and high-intensity ultrasonic treatment combined with curdlan gels on the thermal gelling properties and structural properties of soy protein isolate**

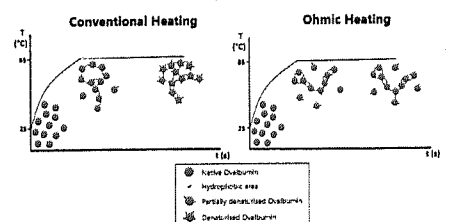
Ming Li, Rong Yang, Xianchao Feng, Xiaojing Fan, Yaping Liu, Xinglian Xu, Guanghong Zhou, Beiwei Zhu, Niamat Ullah and Lin Chen



107519

**Ohmic vs. conventional heating: Influence of moderate electric fields on properties of egg white protein gels**

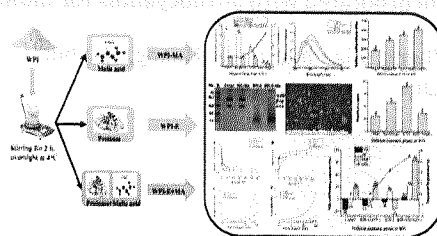
Eike Joeres, Henry Schölzel, Stephan Drusch, Stefan Töpfl, Volker Heinz and Nino Terjung



107502

**Structural changes and cholesterol-lowering in denatured whey protein isolate: Malic acid combined enzymolysis**

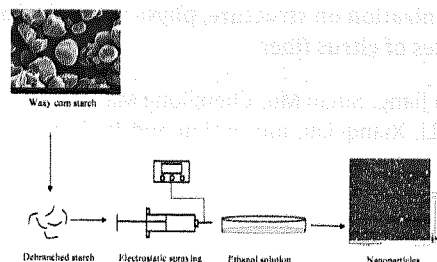
Lin Mei, Qian Fu, Tingting Guo, Qiuya Ji and Yibin Zhou



107513

**Green preparation of debranched starch nanoparticles with different crystalline structures by electrostatic spraying**

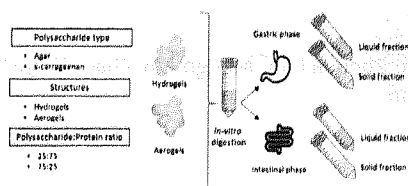
Qianzhu Lin, Yadi Liu, Liyang Zhou, Na Ji, Liu Xiong and Qingjie Sun



107505

**Development of polysaccharide-casein gel-like structures resistant to *in vitro* gastric digestion**

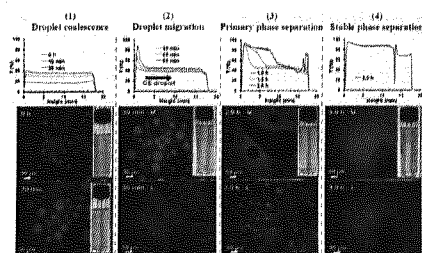
Cynthia Fontes-Candia, Pablo Jiménez-Barrios, Beatriz Miralles, Isidra Recio, Amparo López-Rubio and Marta Martínez-Sanz



107503

**The pH-responsive phase separation of type-A gelatin and dextran characterized with static multiple light scattering (S-MLS)**

Qi Wang, Qianwan Guo, Wenlong Niu, Ling Wu, Wen Gong, Sicong Yan, Katsuyoshi Nishinari and Meng Zhao

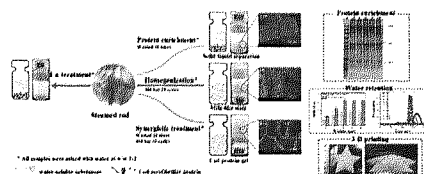


Phase separation process of GE/DE mixtures at pH 8.80

107468

### The synergistic effects of myofibrillar protein enrichment and homogenization on the quality of cod protein gel

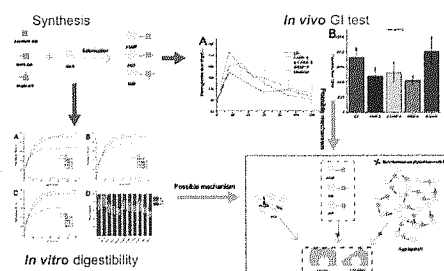
Yisha Xie, Xiliang Yu, Zheming Wang, Chenxu Yu, Sangeeta Prakash and Xiuping Dong



107432

### Modulating the digestibility of cassava starch by esterification with phenolic acids

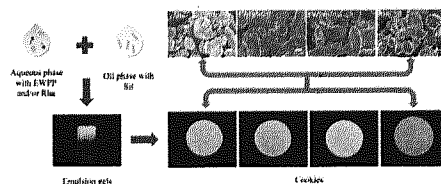
Tao Xu, Yongheng Zhong, Qi Chen, Lipeng Wu, Shengyang Ji, Bowen Yang, Yongzhu Zhang, Jianfu Shen and Baiyi Lu



107479

### Construction of egg white protein particle and rhamnolipid based emulsion gels with $\beta$ -sitosterol as gelation factor: The application in cookie

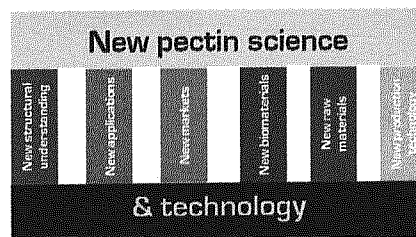
Yinyue Yang, Ming Zhang, Junhua Li, Yujie Su, Luping Gu, Yanjun Yang and Cuihua Chang



107483

### Pectin: New science and forthcoming applications of the most valued hydrocolloid

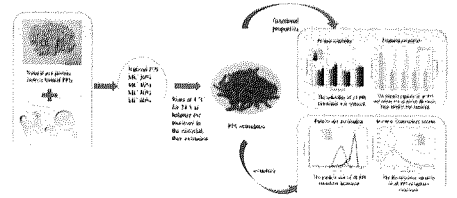
Rosaria Ciriminna, Alexandra Fidalgo, Antonino Scurria, Laura M. Ilharco and Mario Pagliaro



107508

**Impact of high moisture contents on the structure and functional properties of pea protein isolate during extrusion**

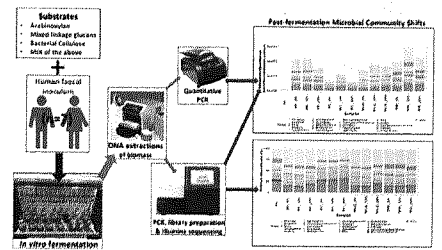
Bairu Zhang, Xueming Kang, Yunhui Cheng, Bo Cui and A.M. Abd El-Aty



107422

**Absolute abundance values reveal microbial shifts and co-occurrence patterns during gut microbiota fermentation of dietary fibres *in vitro***

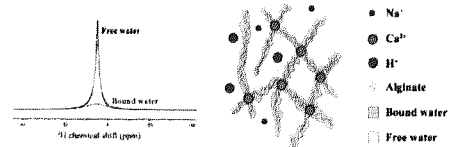
Hong Yao, Shiyi Lu, Barbara A. Williams, Bernadine M. Flanagan, Michael J. Gidley and Deirdre Mikkelsen



107500

**Solid-state NMR spectroscopy insights for resolving different water pools in alginate hydrogels**

Mustapha El Hariri El Nokab, Alessia Lasorsa, Khaled O. Sebakhly, Francesco Picchioni and Patrick C.A. van der Wel



107499

**Preparation of konjac glucomannan/xanthan gum/sodium alginate composite gel by freezing combining moisture regulation**

Sha Jiang, Longchen Shang, Hongshan Liang, Bin Li and Jing Li

