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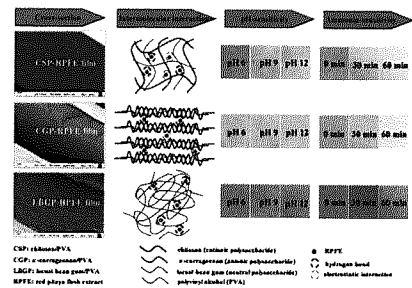
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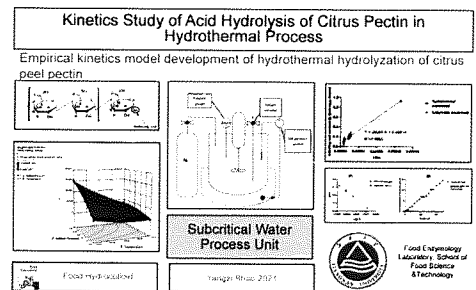
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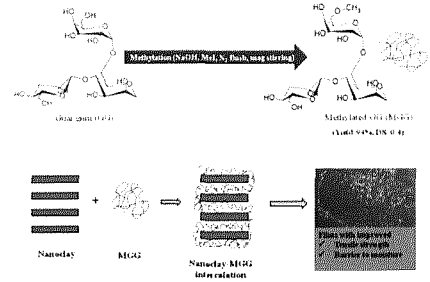
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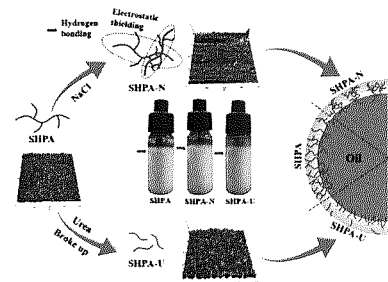
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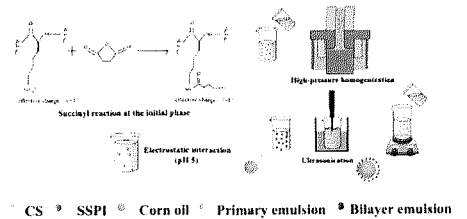
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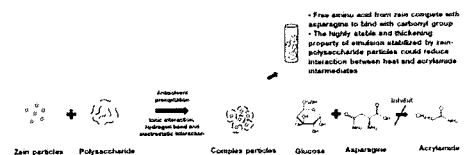
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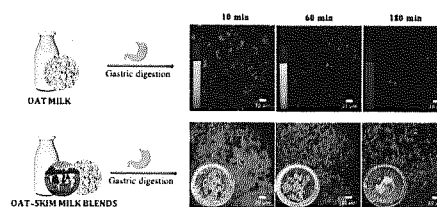
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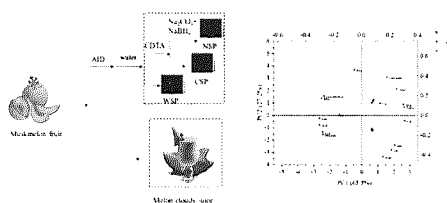


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Xin Pan, Wenting Zhao, Yuxiao Wang, Yingying Xu, Wentao Zhang, Fei Lao, Xiaojun Liao and Jihong Wu

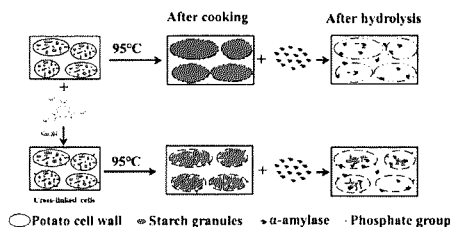
Three pectin polysaccharide fractions were sequentially extracted from whole muskmelon fruits. All pectin fractions showed different chemical structures. CDTA-soluble pectin played an important role in the cloud stability.



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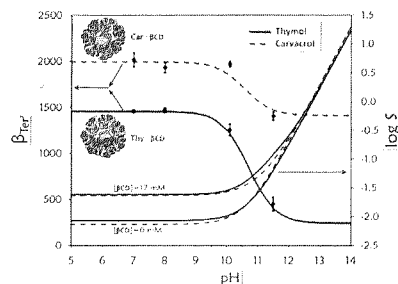
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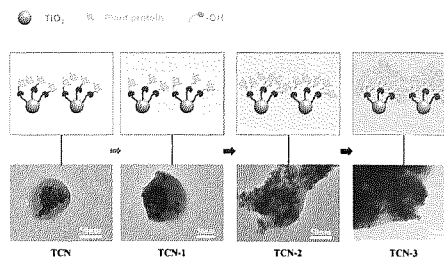
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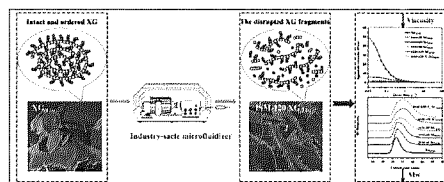
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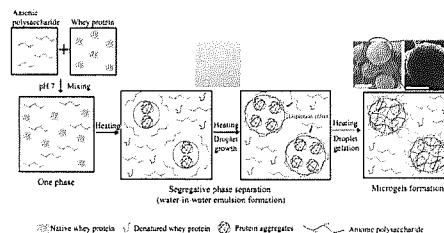
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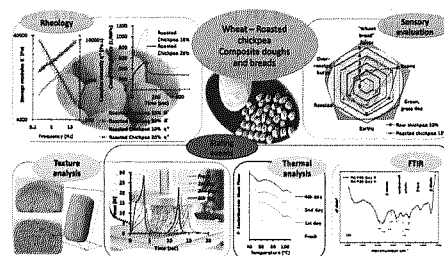
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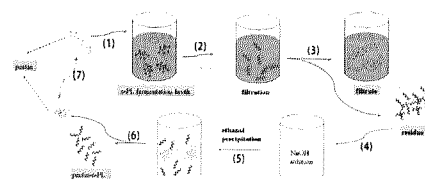
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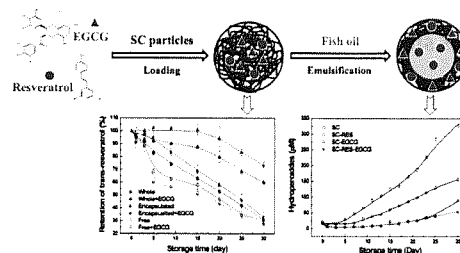
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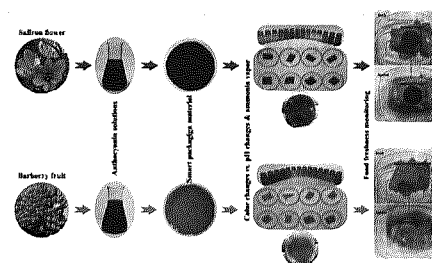
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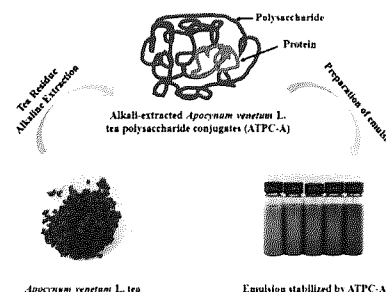
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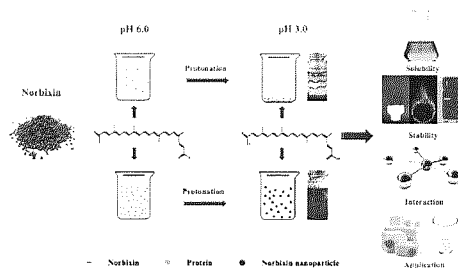
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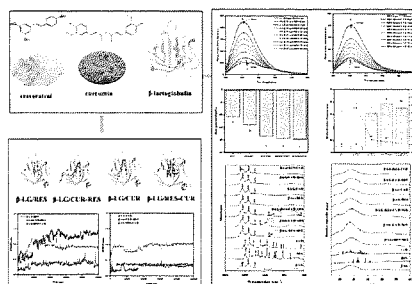
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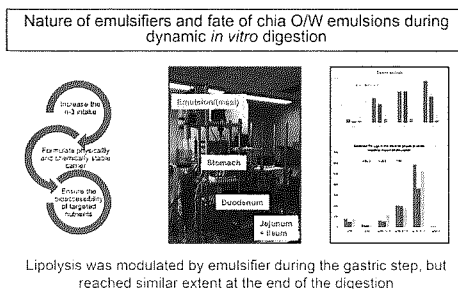
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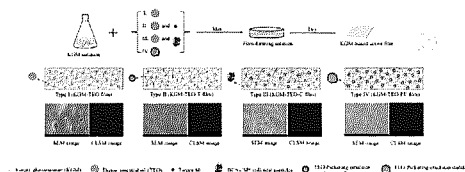
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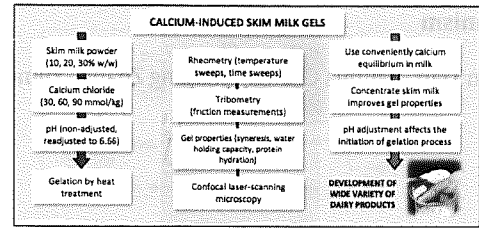
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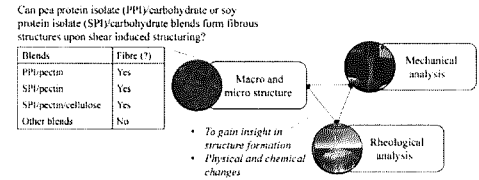
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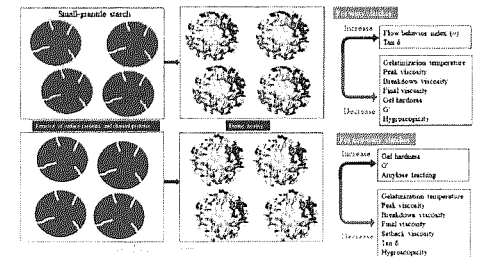
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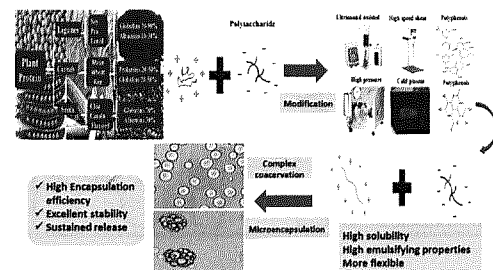
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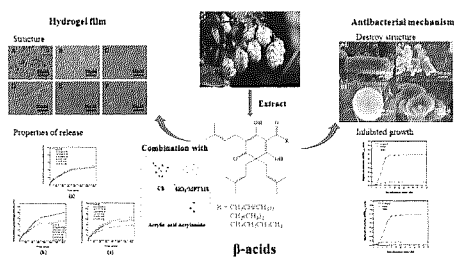
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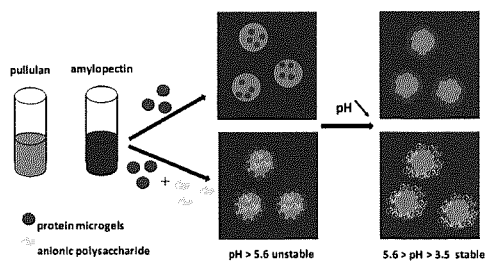
Bingren Tian, Jianhua Cheng, Tianping Zhang, Yumei Liu and Dejun Chen



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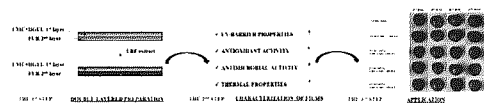
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107334

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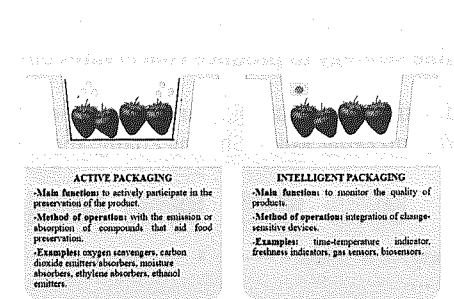
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Chitosan for food packaging: Recent advances in active and intelligent films

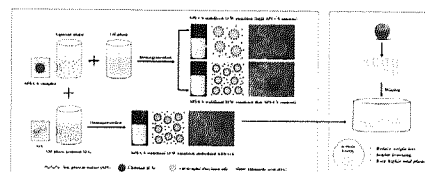
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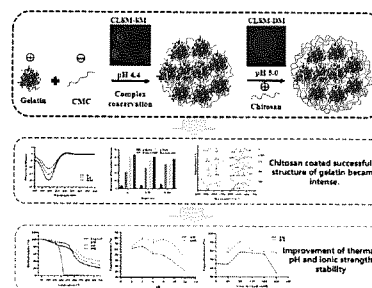
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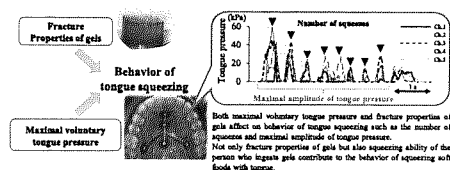
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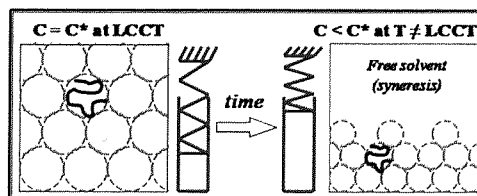
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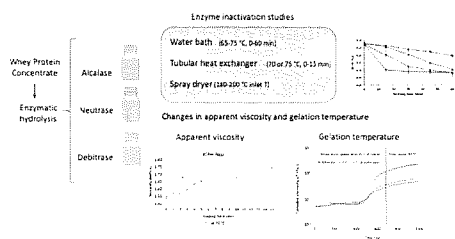
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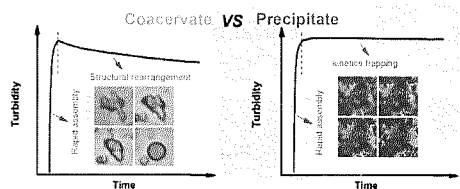
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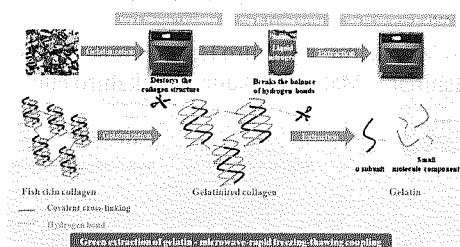
Jiabao Zheng, Qing Gao, Ge Ge, Jihong Wu, Chuan-he Tang, Mouming Zhao and Weizheng Sun



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A green extraction method for gelatin and its molecular mechanism

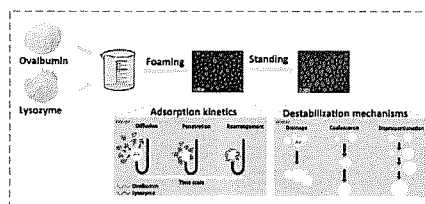
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Adsorption kinetics of ovalbumin and lysozyme at the air-water interface and foam properties at neutral pH

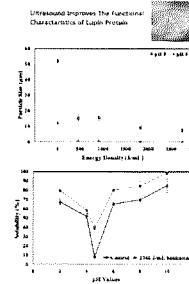
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Effect of low frequency ultrasound on the functional characteristics of isolated lupin protein

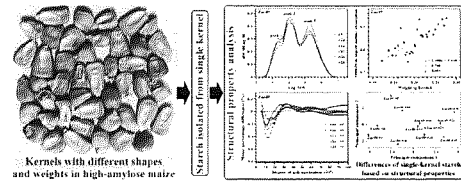
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Structural properties of starch from single kernel of high-amylose maize

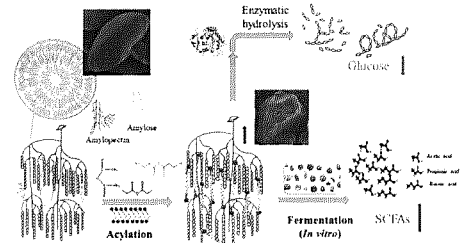
Lingshang Lin, Shengnan Zhao, Enpeng Li, Dongwei Guo and Cunxu Wei



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Insights into the multi-scale structure of wheat starch following acylation: Physicochemical properties and digestion characteristics

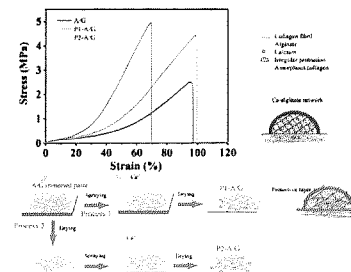
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Calcium spraying for fabricating collagen-alginate composite films with excellent wet mechanical properties

Yuxin Ma, Yun Ma, Zhe Yu, Bor-Sen Chiou, Fei Liu and Fang Zhong



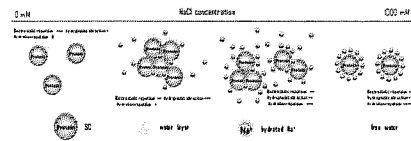
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New insights into the NaCl impact on emulsifying properties of globular proteins

Lili Zhang, Wei-Feng Lin, Yin Zhang and Chuan-He Tang

New Insights Into the NaCl Impact on Emulsifying Properties of Globular Proteins

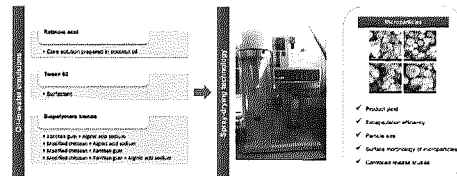
Lili Zhang, Wei-Feng Lin, Yin Zhang, Chuan-He Tang



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Microencapsulation of retinoic acid by atomization into biopolymeric matrices: Binary and ternary blends of alginic acid sodium, xanthan gum and modified chitosan

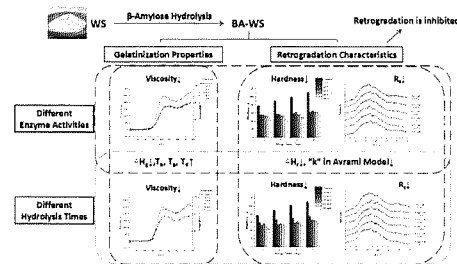
Ant3nia Gonalves, Berta N. Estevinho and Fernando Rocha



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Effects of β -amylase treatment conditions on the gelatinization and retrogradation characteristics of wheat starch

Wen Cheng, Yujie Sun, Xuanze Xia, Lianzhan Yang, Mingcong Fan, Yan Li, Li Wang and Haifeng Qian

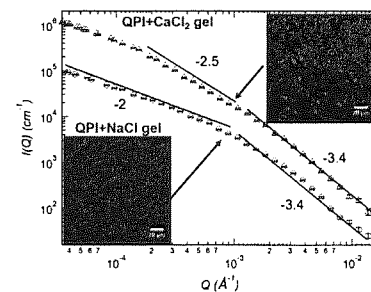


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Effect of NaCl and CaCl₂ concentration on the rheological and structural characteristics of thermally-induced quinoa protein gels

Zhi Yang, Liliana de Campo, Elliot Paul Gilbert, Robert Knott, Lirong Cheng, Ben Storer, Xiaoling Lin, Lan Luo, Shubham Patole and Yacine Hemar

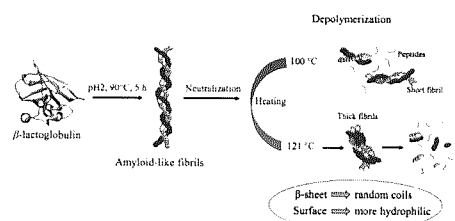
Ultra-small angle neutron scattering (USANS) patterns of thermal induced quinoa protein gels in the presence of 200 mM NaCl and 50 mM CaCl₂ with confocal laser scanning micrographs inserted.



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Heat accelerates degradation of *mi*-lactoglobulin fibrils at neutral pH

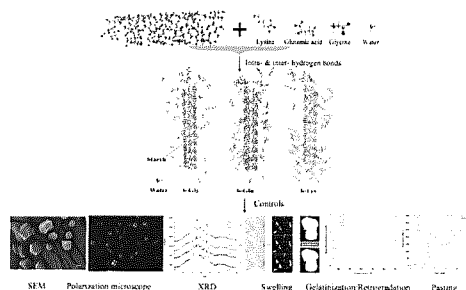
Da Chen, Lorena Silva Pinho, Enrico Federici, Xiaobing Zuo, Jan Ilavsky, Ivan Kuzmenko, Zhi Yang, Owen Griffith Jones and Osvaldo Campanella



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Revealing the mechanism beneath the effects of starch-amino acids interactions on starch physicochemical properties by molecular dynamic simulations

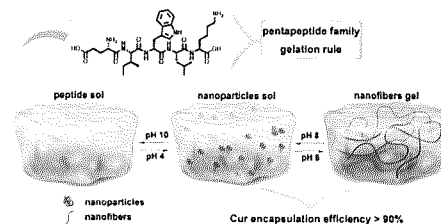
Huixian Xu, Shaobo Zhang and Wenwen Yu



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Novel self-assembling peptide hydrogel with pH-tunable assembly microstructure, gel mechanics and the entrapment of curcumin

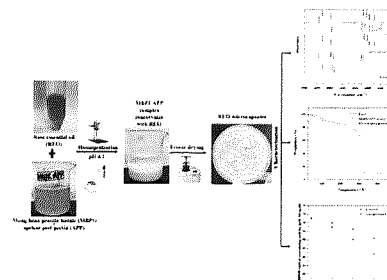
Huimin Chen, Tianrui Zhang, Yongqi Tian, Lijun You, Yan Huang and Shaoyun Wang



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Microencapsulation of rose essential oil in mung bean protein isolate-apricot peel pectin complex coacervates and characterization of microcapsules

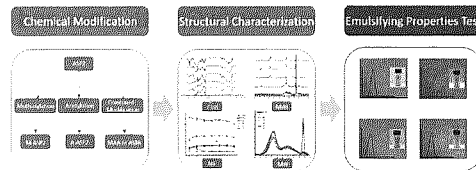
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Emulsification properties of alkaline soluble polysaccharide from sugar beet pulp: Effect of acetylation and methoxylation

Chao Ai, Hecheng Meng, Jiawei Lin, Xiangyi Tang and Xiaoming Guo



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Effects of combined treatment with ultrasound and pH shifting on foaming properties of chickpea protein isolate

Yuntao Wang, Shasha Wang, Rui Li, Yingjuan Wang, Qisen Xiang, Ke Li and Yanhong Bai

