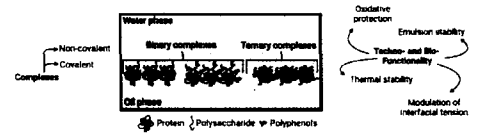


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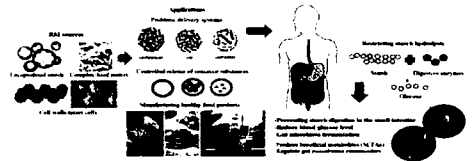
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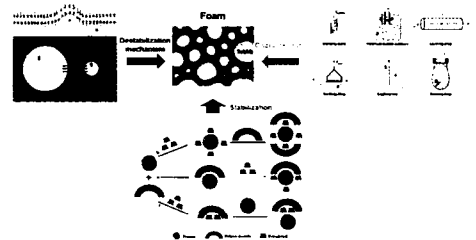
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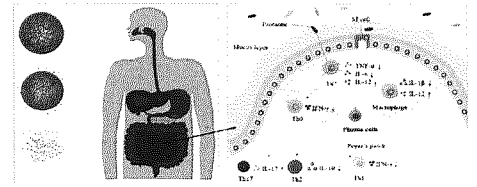
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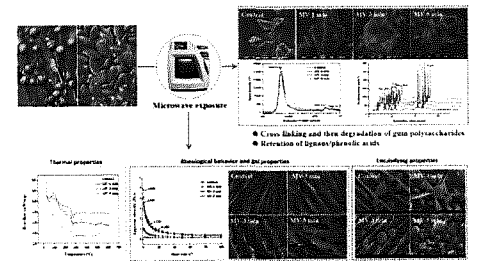
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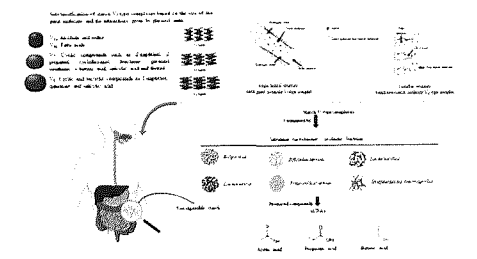
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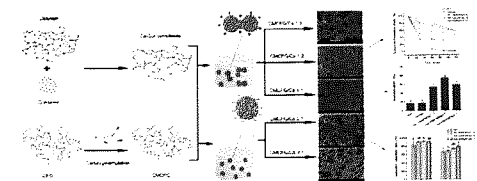
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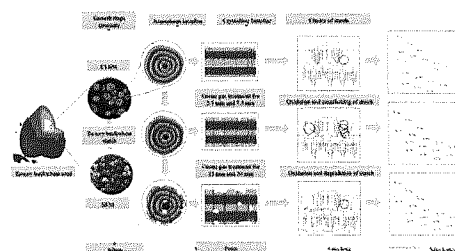
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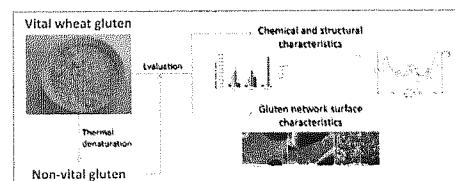
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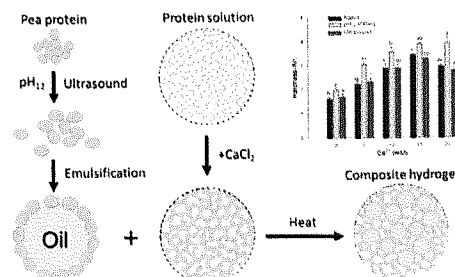
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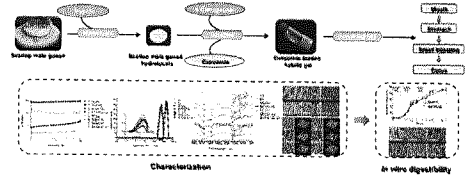
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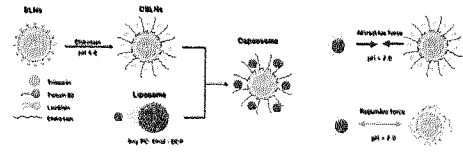
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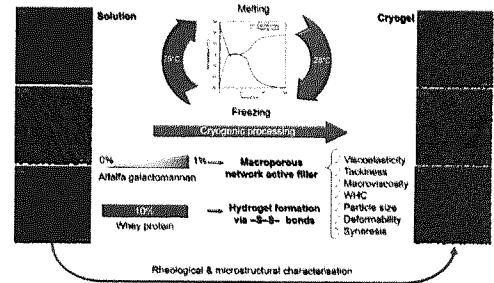
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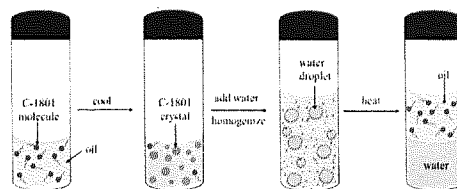
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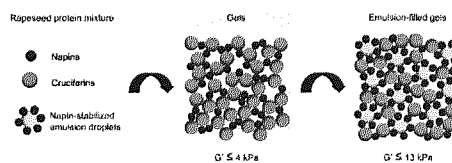
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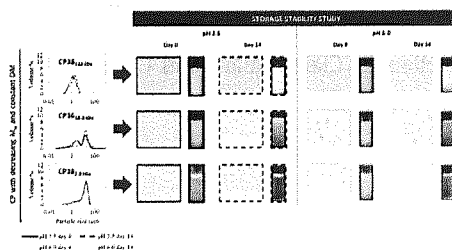
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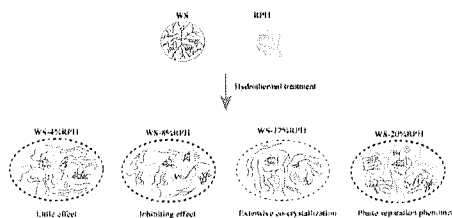
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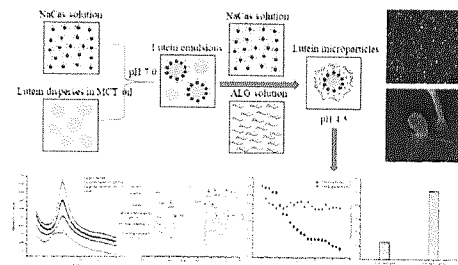
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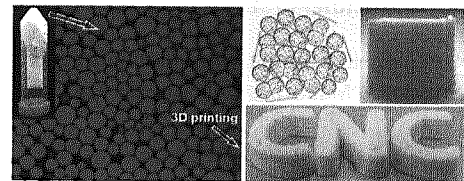
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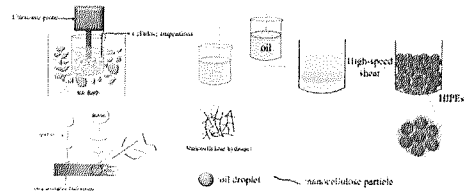
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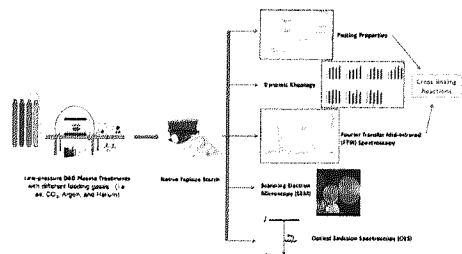
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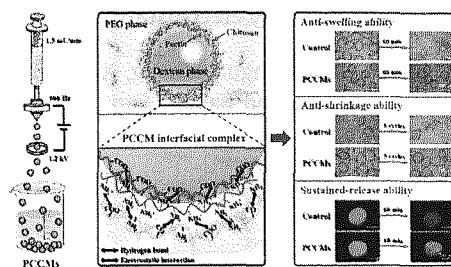
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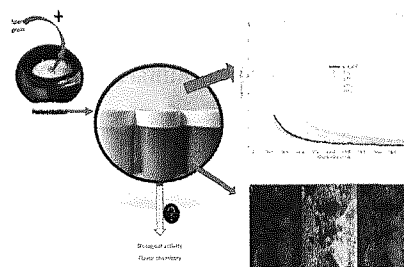
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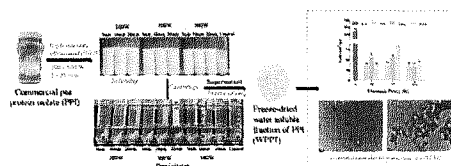
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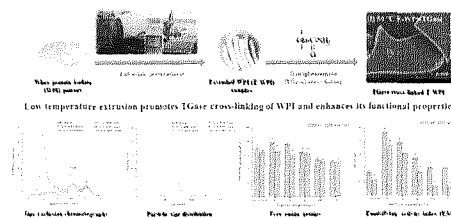
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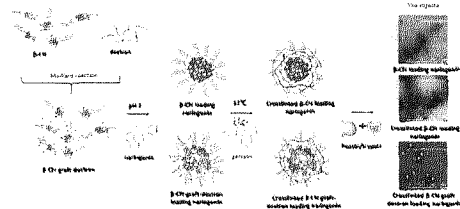
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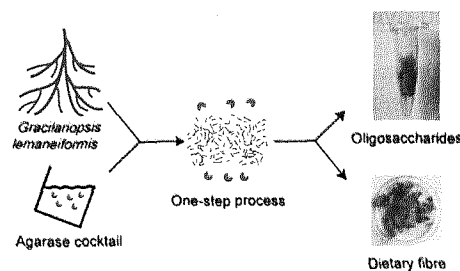
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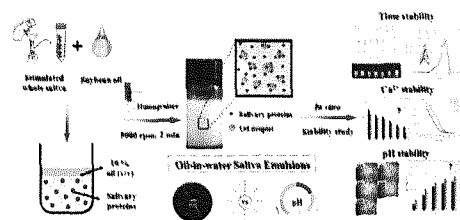
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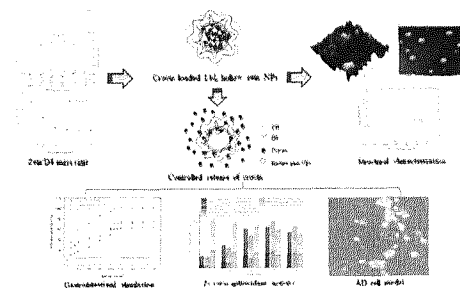
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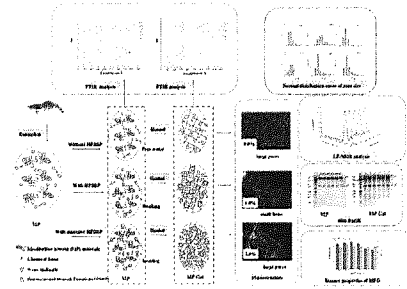
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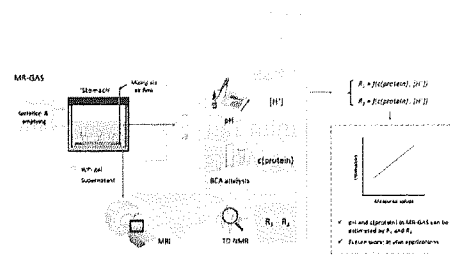
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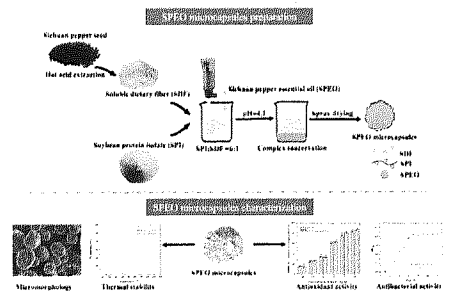
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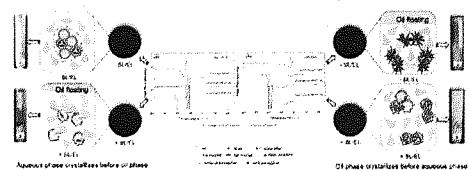
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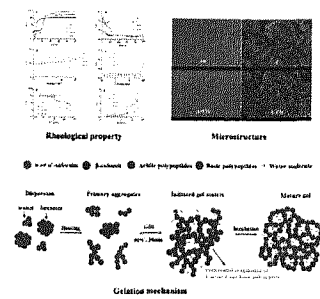
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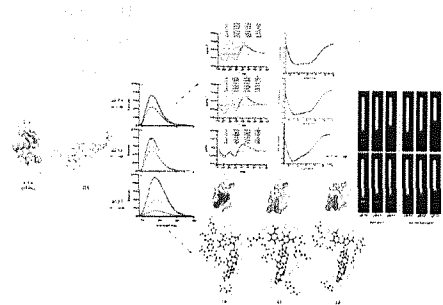
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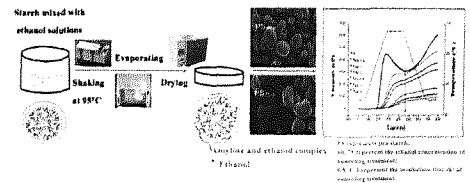
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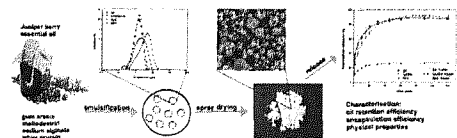
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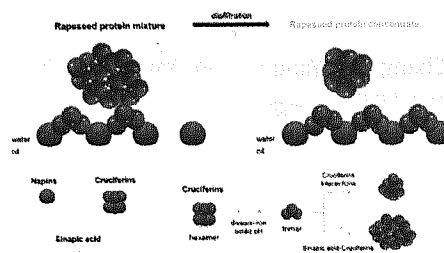
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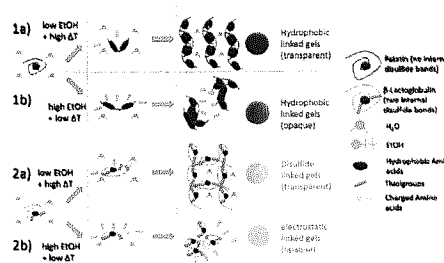
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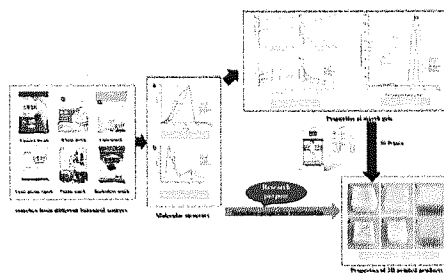
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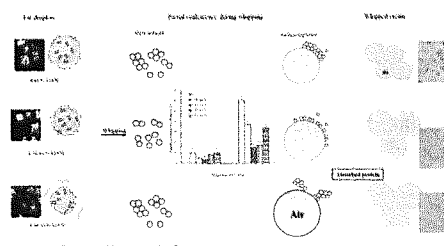
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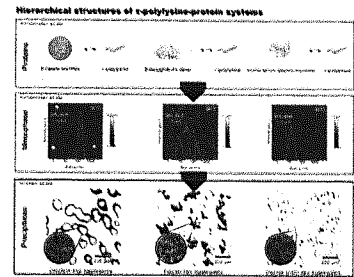
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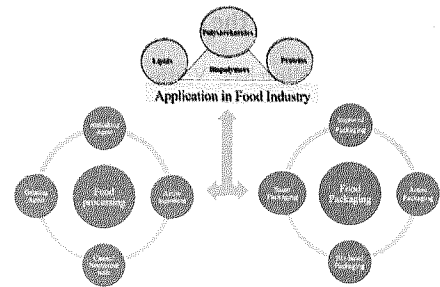
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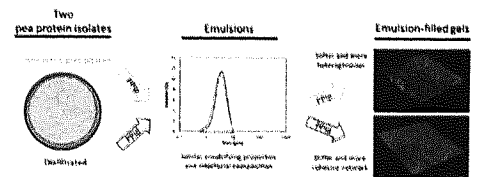
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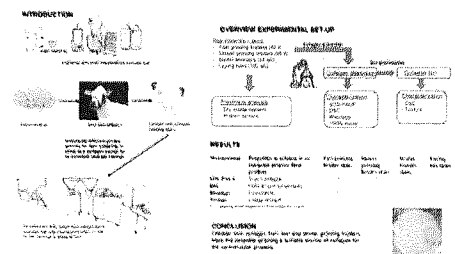
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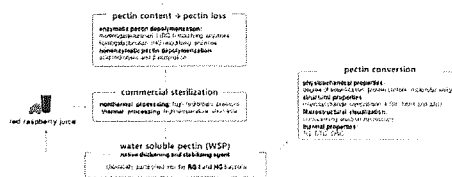
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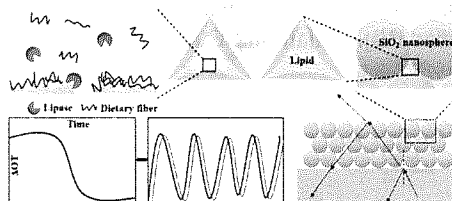
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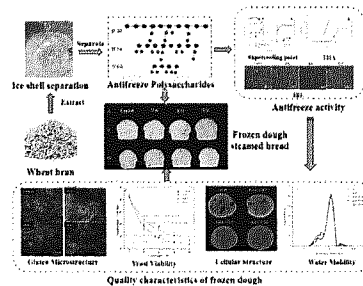
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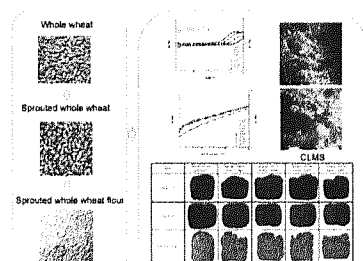
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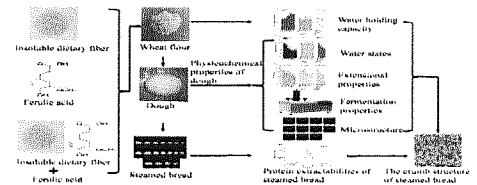
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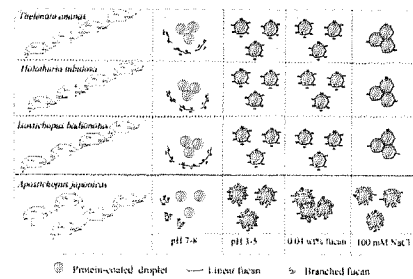
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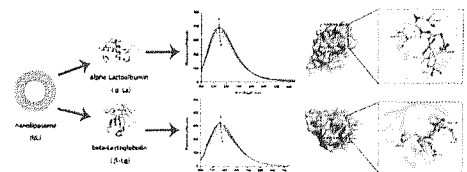
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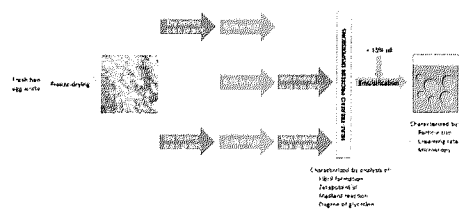
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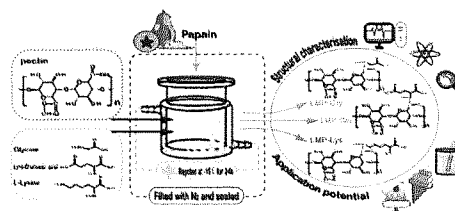
Arne M.R. Huyst, Lomme J. Deleu, Trui Luyckx, Dieter Buyst, John Van Camp, Jan A. Delcour and Paul Van der Meeren



107454

Synthesis of amidated pectin with amino acid using ultra-low temperature enzymatic method and its evaluation of fat mimic characteristics

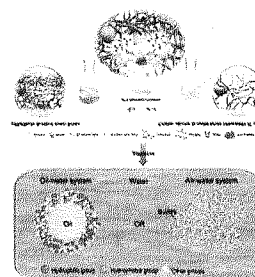
Chenmin Zheng, Zhigang Zhang, Nengshui Ding, Bingqing Huang, Guoguang Zhang and Peng Fei



107437

Synergistic strongly coupled super-deamidation of wheat gluten by glucose-organic acid natural deep eutectic solvent and the efficaciousness of structure and functionality

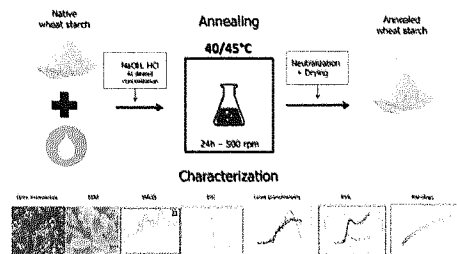
Wen-yu Zheng, Xiao-mei Wu, Ming-xuan Li, Sui-lin Qiu, Tu-di Yang, Rong Yang, Zhan-peng Chen, Shao-yun Wang and Lan Liao



107452

The effect of annealing under acid or alkaline environment on the physicochemical and functional properties of wheat starch

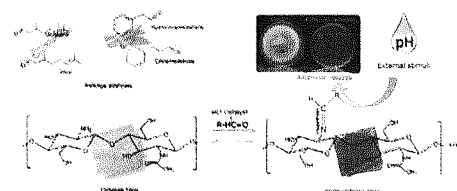
Paul Malumba, Sophie Delatte, Lynn Doran and Christophe Blecker



107326

Dynamic covalent chemistry of imines for the development of stimuli-responsive chitosan films as carriers of sustainable antifungal volatiles

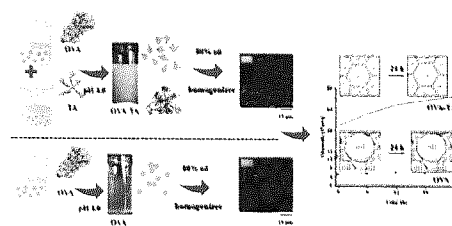
Raquel Heras-Mozos, Rebeca Hernández, Rafael Gavara and Pilar Hernández-Muñoz



107332

High internal phase Pickering emulsions stabilized by tannic acid-ovalbumin complexes: Interfacial property and stability

Yang Chen, Xiangzhou Yi, Zhenyu Zhang, Baomiao Ding, Zhenshun Li and Yangchao Luo

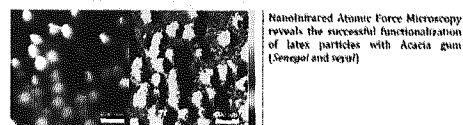


107360

Adsorption of arabinogalactan-proteins from *Acacia* gums (*senegal* and *seyal*) and its molecular fractions onto latex particles

D. Renard, A. Davantès, A. D'orlando, K. Cahier, M. Molinari, M. Nigen, P. Chalier and C. Sanchez

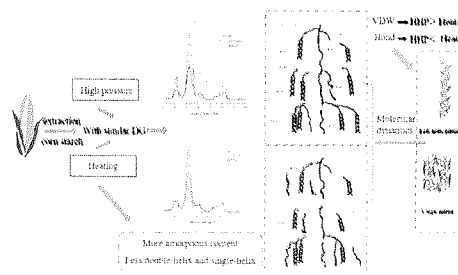
NanoInfrared Atomic Force Microscopy reveals the successful functionalization of latex particles with Acacia gum (*Senegal* and *seyal*).



107371

Comparison of the molecular structure of heat and pressure-treated corn starch based on experimental data and molecular dynamics simulation

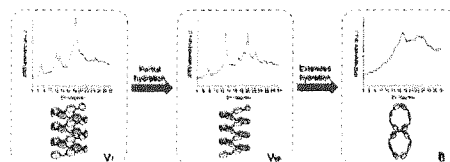
Zhenyu Liu, Yongxia Fu, Fan Zhang, Qingyu Zhao, Yong Xue, Jinrong Hu and Qun Shen



107372

Polymorphic transitions of V-type amylose upon hydration and dehydration

Jiayue Guo, Gregory R. Ziegler and Lingyan Kong

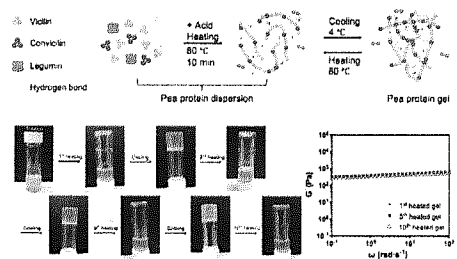


107373

Develop and characterize thermally reversible transparent gels from pea protein isolate and study the gel formation mechanisms

Peineng Zhu, Weijuan Huang and Lingyun Chen

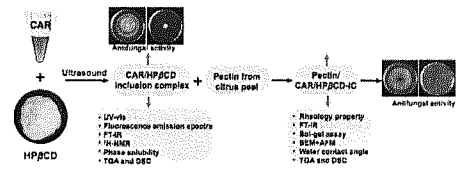
Stable gel thermo-reversibility upon repeated heating and cooling.



107374

Preparation and characterization of pectin-based edible coating agent encapsulating carvacrol/HPβCD inclusion complex for inhibiting fungi

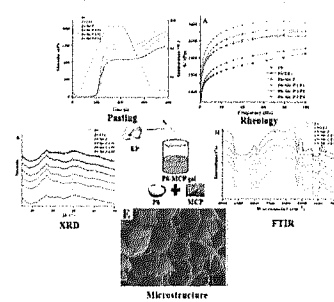
Cui Sun, Jinping Cao, Yue Wang, Lingxia Huang, Jiebiao Chen, Jue Wu, He Zhang, Yunyi Chen and Chongde Sun



107375

Eggshell powder improves the gel properties and microstructure of pea starch-Mesona chinensis Benth polysaccharide gels

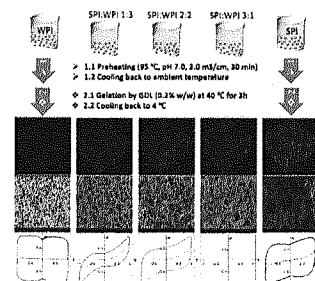
Liyuan Rong, Mingyue Shen, Huiliang Wen, Wenhao Xiao, Jinwang Li and Jianhua Xie



107376

Acid-induced gels from soy and whey protein thermally-induced mixed aggregates: Rheology and microstructure

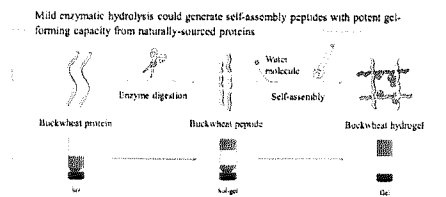
Wenjia Xia, Linfeng Zhu, Roy J.B.M. Delahaije, Zhe Cheng, Xilong Zhou and Leonard M.C. Sagis



107378

Buckwheat self-assembling peptide-based hydrogel: Preparation, characteristics and forming mechanism

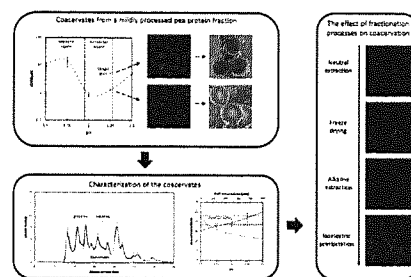
Mengru Yu, Shenzhu Lin, Rui Ge, Chunyu Xiong, Linlin Xu, Mengting Zhao and Junfeng Fan



107379

Coacervation in pea protein solutions: The effect of pH, salt, and fractionation processing steps

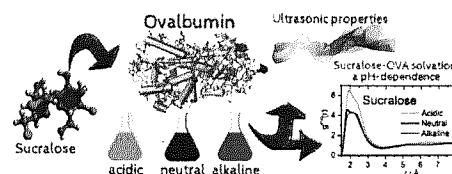
Remco Kornet, Sarah Lamochi Roozalipour, Paul Venema, Atze Jan van der Goot, Marcel B.J. Meinders and Erik van der Linden



107386

Effect of pH and cosolvent sucralose on the solvation profile of ovalbumin: Ultrasonic and molecular simulation studies

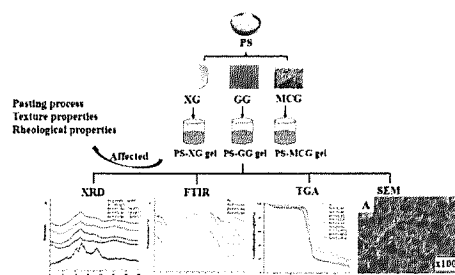
P. Agalya, I. Pires de Oliveira, C.H. Lescano, A.R.L. Caires and V. Velusamy



107391

Effects of xanthan, guar and *Mesona chinensis* Benth gums on the pasting, rheological, texture properties and microstructure of pea starch gels

Liyuan Rong, Mingyue Shen, Huiliang Wen, Wenhao Xiao, Jinwang Li and Jianhua Xie



107444

Corrigendum to "Effect of oxidative modification by reactive oxygen species (ROS) on the aggregation of whey protein concentrate (WPC)"
[Food Hydrocolloids 123 (2022) 107189]

Yongli Feng, Jianming Wang, Haiyue Hu and Chen Yang