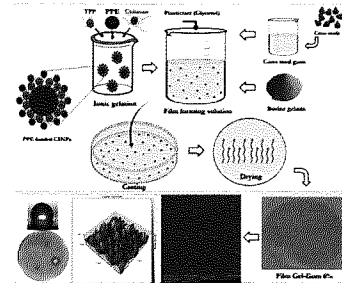


CONTENTS

107620

**Active gelatin/cress seed gum-based films reinforced with chitosan nanoparticles encapsulating pomegranate peel extract: Preparation and characterization**

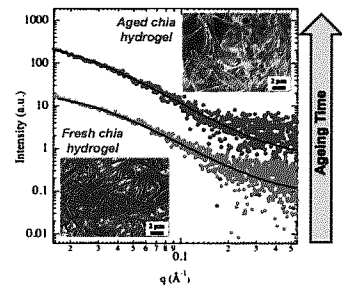
Maral Soltanzadeh, Seyed Hadi Peighambaroust, Babak Ghanbarzadeh, Sajed Amjadi, Maryam Mohammadi, José M. Lorenzo, Hamed Hamishehkar



107614

**Structural characterization and physical ageing of mucilage from chia for food processing applications**

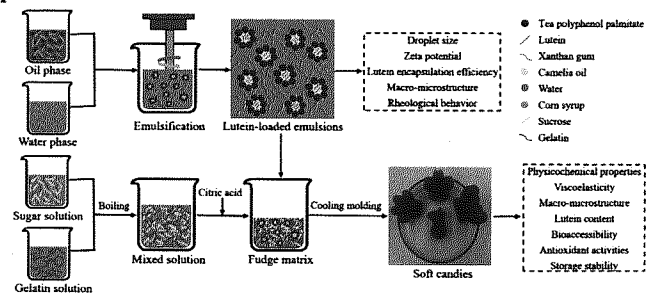
Giovanni Ferraro, Emiliano Fratini, Pasquale Sacco, Fioretta Asaro, Francesca Cuomo, Ivan Donati, Francesco Lopez



107619

**Preparation and characteristics of sucrose-resistant emulsions and their application in soft candies with low sugar and high lutein contents and strong antioxidant activity**

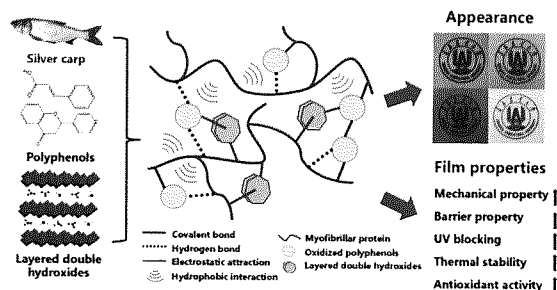
Li-Hua Pan, Cui-Ling Wu, Shui-Zhong Luo, Jian-Ping Luo, Zhi Zheng, Shao-Tong Jiang, Yan-Yan Zhao, Xi-Yang Zhong



107616

### Preparation of mechanically strong and active composite films based on fish myofibrillar proteins: The dual effects of oxidized polyphenol crosslinking and layered double hydroxide reinforcement

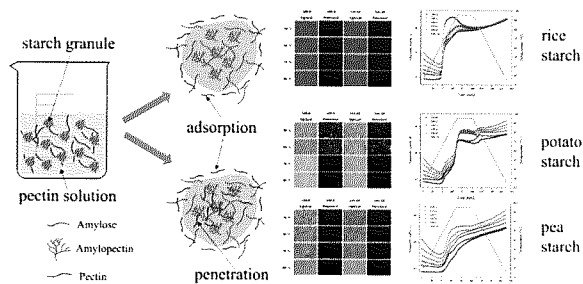
Cheng Zhao, Junxiang Zhu, Chenxue Zhang, Wenfang Wang, Wenlin Qu, Wenhua Wang, Wenxiang Li, Hao Wu



107618

### Pectin adsorption onto and penetration into starch granules and the effect on the gelatinization process and rheological properties

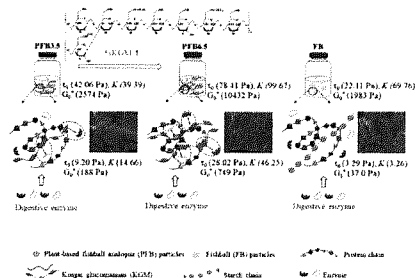
Ruiyun Chen, Peter A. Williams, Jingxiang Shu, Shunjing Luo, Jun Chen, Chengmei Liu



107623

### Konjac glucomannan decreases metabolite release of a plant-based fishball analogue during *in vitro* digestion by affecting amino acid and carbohydrate metabolic pathways

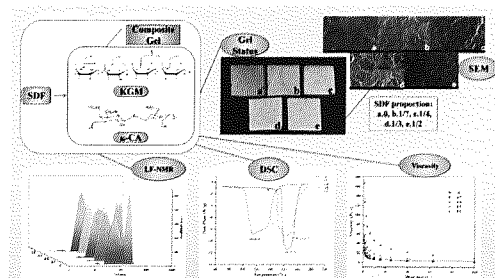
Xinli Ran, Zhixin Yang, Yingfeng Chen, Hongshun Yang



107602

### Influence of Soybean Dietary Fiber on the properties of Konjac Glucomannan/ $\kappa$ -Carrageenan Corn Oil Composite Gel

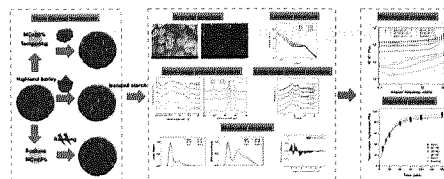
Yu Hou, He Liu, Danshi Zhu, Jun Liu, Chunli Zhang, Chunyang Li, Jinlian Han



107630

### Multi-scale structure, rheological and digestive properties of starch isolated from highland barley kernels subjected to different thermal treatments

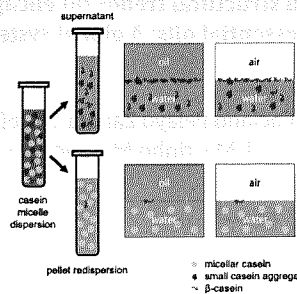
Haoran Wang, Yang Li, Lijuan Wang, Lili Wang, Zaigui Li and Ju Qiu



107610

### Are micelles actually at the interface in micellar casein stabilized foam and emulsions?

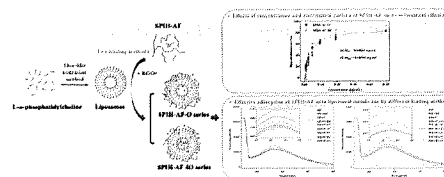
Xilong Zhou, Jack Yang, Guido Sala and Leonard M.C. Sagis



107629

### Method for loading liposomes with soybean protein isolate hydrolysate influences the antioxidant efficiency of liposomal systems: Adding after liposomes formation or before lipid film hydration

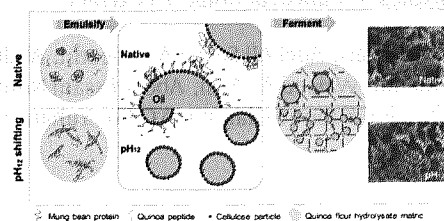
Chong Chen, Dongxiao Sun-Waterhouse, Jie Zhao, Yi Zhang, Geoffrey I.N. Waterhouse, Lijing Lin, Mouming Zhao and Weizheng Sun



107607

### Rheological, structural, and water-immobilizing properties of mung bean protein-based fermentation-induced gels: Effect of pH-shifting and oil imbedment

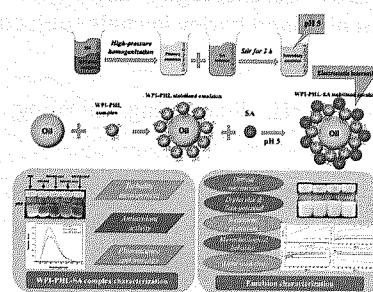
Yunqing Nie, Yuanfa Liu, Jiang Jiang, Youling L. Xiong and Xiangzhong Zhao



107625

### Fabrication and characterization of oil-in-water emulsions stabilized by whey protein isolate/phloridzin/sodium alginate ternary complex

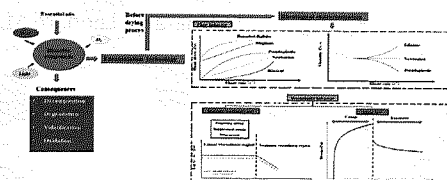
Jiaqi Li, Sheng Geng, Shiyu Zhen, Xiaofan Lv and Benguo Liu



107628

### Rheological and structural trends on encapsulation of bioactive compounds of essential oils: A global systematic review of recent research

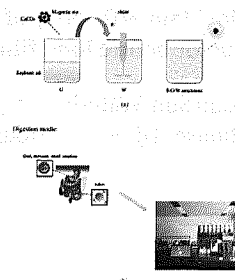
Loleny Tavares, Caciano Pelayo Zapata Noreña, Hélio L. Barros, Slim Smaoui, Paulo Silva Lima and Martinho Marques de Oliveira



107605

### In vitro digestion of solid-in-oil-in-water emulsions for delivery of CaCO<sub>3</sub>

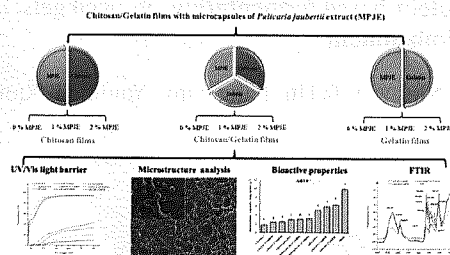
Jie Zhang, Wenguan Zhang, Jia Hao, Xiaoyu Li, Duoxia Xu and Yanping Cao



107624

### Fabrication and characterization of chitosan/gelatin films loaded with microcapsules of *Pulicaria jaubertii* extract

Qais Ali Al-Maqtari, Adel Ali Saeed Al-Gheethi, Abduljalil D.S. Ghaleb, Amer Ali Mahdi, Waleed Al-Ansi, Abeer Essam Noman, Abdulqader Al-Adeeb, Aboudou Kabirou Olatoundé Odjo, Yuhang Du, Minping Wei and Weirong Yao

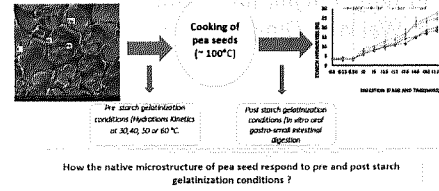


107631

### Influence of seed microstructure on the hydration kinetics and oral-gastro-small intestinal starch digestion *in vitro* of New Zealand pea varieties

Abayomi Ajala, Lovedeep Kaur, Sung Je Lee and Jaspreet Singh

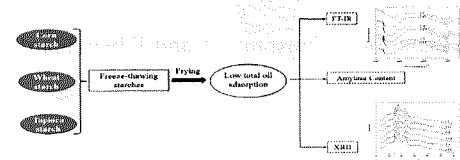
Influence of seed microstructure on the hydration kinetics and oral-gastro-small intestinal starch digestion *in vitro* of New Zealand pea varieties



107621

### Effect of frying on total oil adsorption of freeze-thawed and raw starches

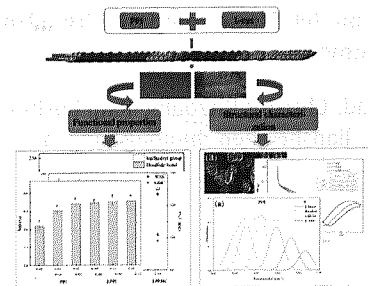
Meimei Wang, Chang Liu, Shixin Song, Li Tao, Lei Yu and Yunfeng Bi



107633

### High moisture extrusion of pea protein: Effect of L-cysteine on product properties and the process forming a fibrous structure

Huihui Peng, Jing Zhang, Sihua Wang, Mingming Qi, Minghui Yue, Shanshan Zhang, Jialin Song, Chenjie Wang, Dongliang Zhang, Xin Wang and Chengye Ma



107635

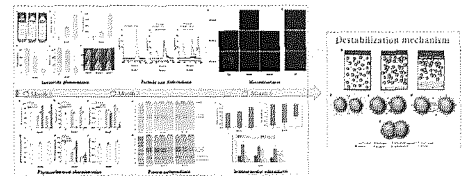
### Corrigendum to "Pectins from alternative sources and uses beyond sweets and jellies: An overview" [Food Hydrocolloids 118 (2021) 106824]

Luis Henrique Reichembach and Carmen Lúcia de Oliveira Petkowicz

107613

**Elucidation on the destabilization mechanism of whipping creams during static storage**

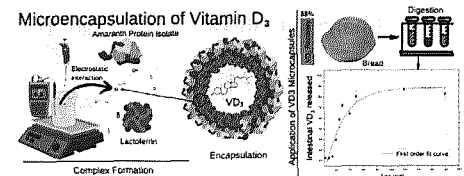
Hua Xu, Lan Yang, Jun Jin, Jing Zhang, Pengkai Xie, Yuhang Chen, Longkai Shi, Wei Wei, Qingzhe Jin and Xingguo Wang



107636

**Vitamin D<sub>3</sub> microcapsules formed by heteroprotein complexes obtained from amaranth protein isolates and lactoferrin: Formation, characterization, and bread fortification**

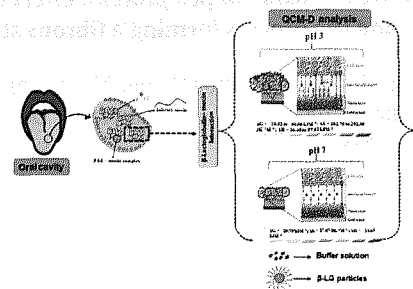
Augusto Bene Tomé Constantino and Edwin Elard Garcia-Rojas



107640

**Mapping of  $\beta$ -lactoglobulin - mucin interactions in an *in vitro* astringency model: Phase compatibility, adsorption mechanism and thermodynamic analysis**

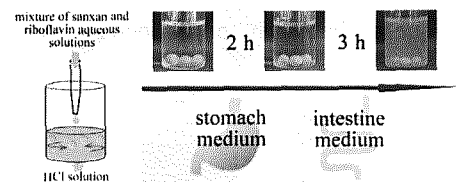
Mehraj Ahmad, Christos Ritzoulis, Rani Bushra, Huang Meigui, Xinyu Zhang, Jianshe Chen, Junlong Song, Yongcan Jin and Huining Xiao



107641

**Preparation and properties of riboflavin-loaded sanxan microcapsules**

Hegang Lu, Xiaoyan Li, Hongpeng Yang, Jiang Wu, Yi Zhang and Haidong Huang





107617

### The role of storage protein fractions in slowing starch digestion in chickpea seed

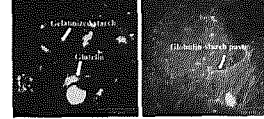
Xiaoyan Tan, Changfeng Li, Yeming Bai and Robert G. Gilbert

Pasting properties of starch-protein mixture



- Starch
- Starch + total protein
- Starch + globulin
- Starch + glutelin

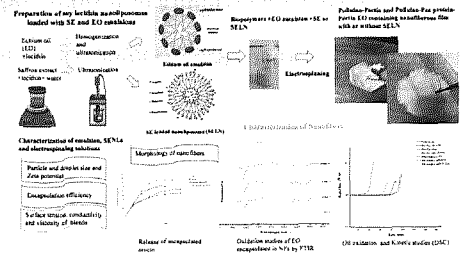
Spatial distribution of starch-protein mixture



107627

### Enhancing oxidative stability of encapsulated echium oil by incorporation of saffron extract loaded nanoliposomes into electrospun pullulan-pea protein isolate-pectin

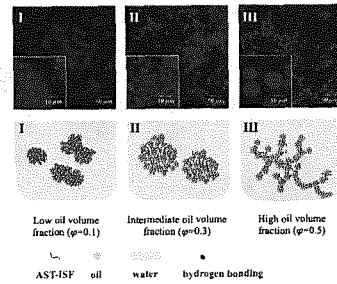
Zahra Najafi, Fatih Bildik, Neşe Şahin-Yeşilçubuk and Filiz Altay



107646

### A novel preparation strategy of emulsion gel solely stabilized by alkaline assisted steam-cooking treated insoluble soybean fiber

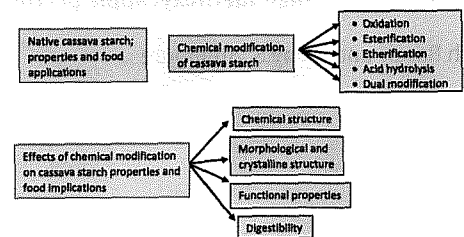
Xiujie Zhao, Bifen Chen, Zhehao Sun, Tongxun Liu, Yongjian Cai, Lihua Huang, Xinlun Deng, Mouming Zhao and Qiangzhong Zhao



107542

### Cassava starch: Chemical modification and its impact on functional properties and digestibility, a review

Ziyu Wang, Pranita Mhaske, Asgar Farahnaky, Stefan Kasapis and Mahsa Majzoobi

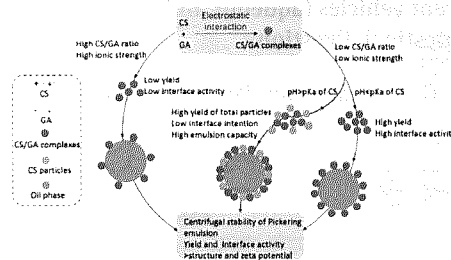




107532

### Chitosan/gum arabic complexes to stabilize Pickering emulsions: Relationship between the preparation, structure and oil-water interfacial activity

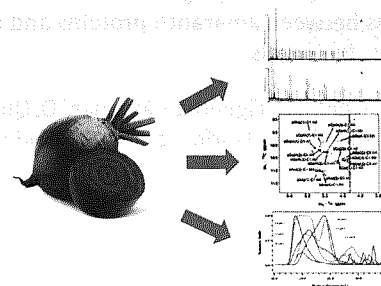
Ni Zhang, Jing Han, Fenglian Chen, Chengcheng Gao and Xiaozhi Tang



107549

### Structural characterization of red beet fiber and pectin

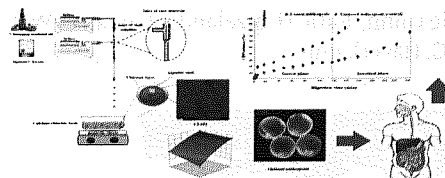
Arland T. Hotchkiss Jr., Hoa K. Chau, Gary D. Strahan, Alberto Nuñez, Stefanie Simon, Andre K. White, Senghane Dieng, Eugene R. Heuberger, Madhav P. Yadav and Julie Hirsch



107609

### Droplet-based millifluidic technique for encapsulation of cinnamon essential oil: Optimization of the process and physicochemical characterization

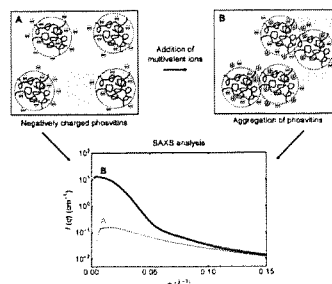
Atefeh Farahmand, Bahareh Emadzadeh, Behrouz Ghorani and Denis Poncelet



107545

### Characterization of hen phosvitin in aqueous salt solutions: Size, structure, and aggregation

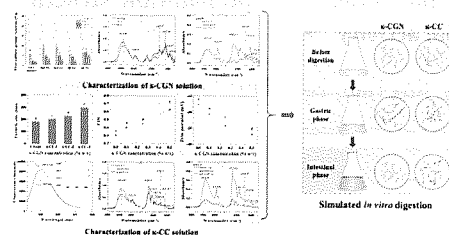
Machi Takeuchi, Tsuyoshi Mashima, Michael Sztucki, Andrei V. Petukhov, Mark Vis, Heiner Friedrich and Remco Tuinier



107553

### Physicochemical dynamic changes and differences of $\kappa$ -carrageenan in different vehicles (aqueous and casein solution) during *in vitro* gastrointestinal digestion

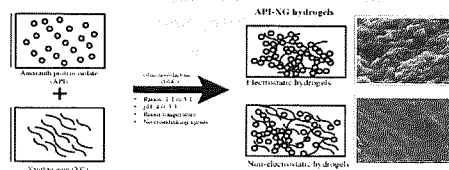
Juanjuan Guo, Siliang Zhu, Peiyun Lv, Xiaozhou Huang and Jie Pang



107648

### Effect of pH and protein-polysaccharide ratio on the intermolecular interactions between amaranth proteins and xanthan gum to produce electrostatic hydrogels

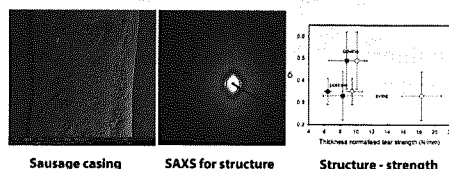
M.C. Cortez-Trejo, J.D. Figueroa-Cárdenas, D. Quintanar-Guerrero, D.K. Baigts-Allende, J. Manríquez and S. Mendoza



107612

### Collagen arrangement and strength in sausage casings produced from natural intestines

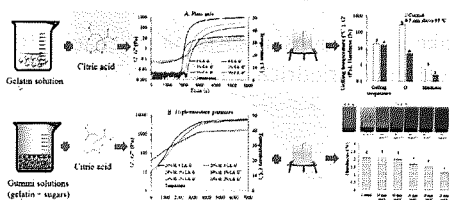
Stephanie Gunn, Katie H. Sizeland, Hannah C. Wells and Richard G. Haverkamp



107642

### Citric acid and heating on gelatin hydrolysis and gelation in confectionery gels

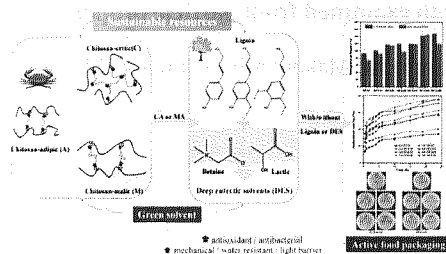
Ruican Wang and Richard W. Hartel



107656

## Sustainable chitosan films containing a betaine-based deep eutectic solvent and lignin: Physicochemical, antioxidant, and antimicrobial properties

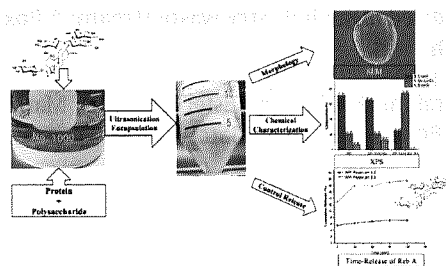
Wei Zhang, Jiandong Shen, Pei Gao, Qixing Jiang and Wenshui Xia



107657

## pH-responsive delivery of rebaudioside a sweetener via mucoadhesive whey protein isolate core-shell nanocapsules

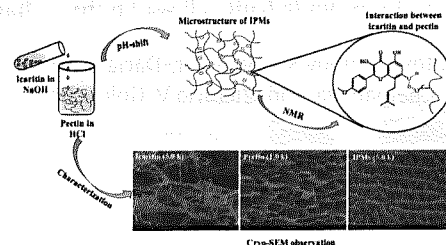
Benjamin Pomon, Seyed Mohammad Davachi, Peilong Li, Mohammad Arshadi, Seyede S. Madarshahian, Younas Dadmohammadi, Chen Tan, Michelle C. Lee, Zhong Zhang, Ryan D. Woodyer, Rob M. Kriegel, Christopher P. Mercogliano and Alireza Abbaspourrad



107663

## Structure, stability and bioaccessibility of icaritin-loaded pectin nanoparticle

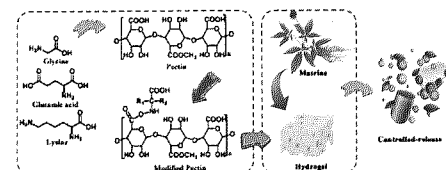
Yipeng Chen, Yueming Jiang, Lingrong Wen and Bao Yang



107662

## Amidated pectin with amino acids: Preparation, characterization and potential application in Hydrocolloids

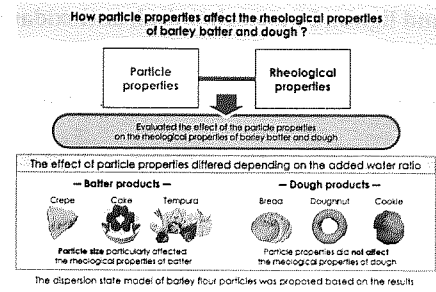
Pengkai Wang, Yifan Gao, Daqing Wang, Zhili Huang and Peng Fei



107645

### Factors affecting rheological properties of barley flour-derived batter and dough examined from particle properties

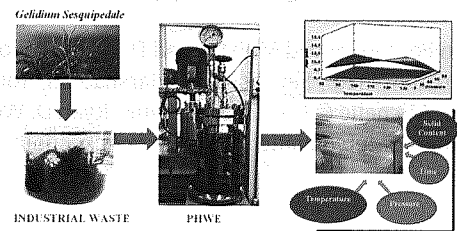
Asuka Taniguchi, Makoto Miura, Tatsuya M. Ikeda, Shingo Kaneko and Rie Kobayashi



107664

### Pressurized hot water-assisted recovery of crude residual agar from a never-dried algae industry waste stream: A Box-Behnken design approach

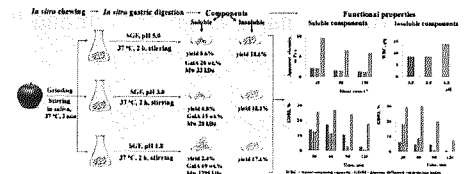
Cherif Ibrahim Khalil Diop, Ester Trigueros, Maria-Teresa Sanz, Sagrario Beltran and Javier García-Tojal



107661

### Effect of in vitro gastric digestion conditions on physicochemical properties of raw apple fruit cell wall polysaccharides

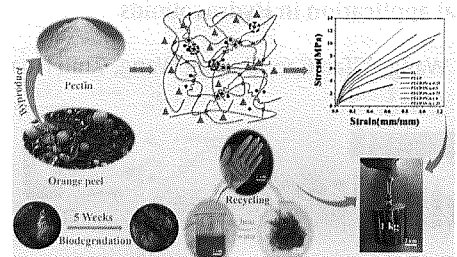
Olga A. Patova, Liubov S. Feltsinger, Daria S. Khranova, Tamara I. Chelpanova and Victoria V. Golovchenko



107643

### Recyclable and biodegradable pectin-based film with high mechanical strength

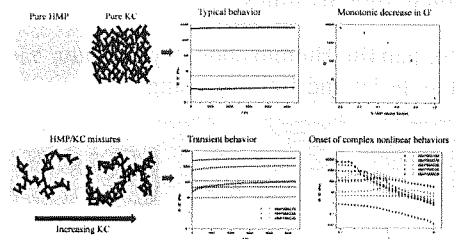
Wenqi Ren, Taotao Qiang and Liang Chen



107647

### Rheological elucidation of the viscoelastic properties and network interaction of mixed high-methoxyl pectin and kappa-carrageenan gels

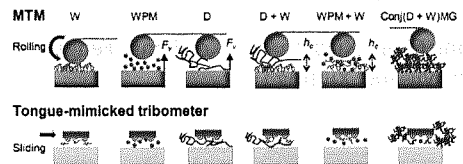
Arlyn M. Roque, Denxybel Montinola, Lester Geonzon, Shingo Matsukawa, Camila Flor Y. Lobarbio, Evelyn B. Taboada and Rommel G. Bacabac



107660

### Comparison of oral tribological performance of proteinaceous microgel systems with protein-polysaccharide combinations

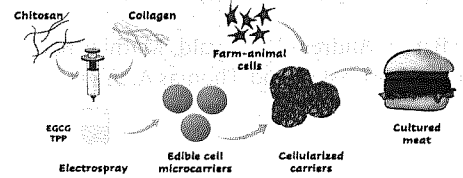
Siavash Soltanahmadi, Brent S. Murray and Anwesha Sarkar



107632

### Chitosan-collagen hydrogel microparticles as edible cell microcarriers for cultured meat

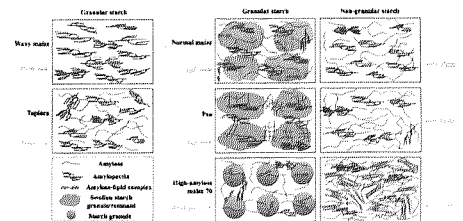
Anton Zernov, Limor Baruch and Marcelle Machluf



107658

### Gelation mechanisms of granular and non-granular starches with variations in molecular structures

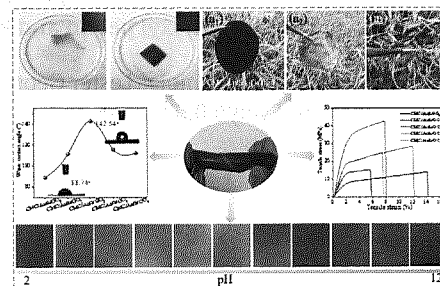
Xinya Wang, Siyuan Liu and Yongfeng Ai



107665

### Biodegradable intelligent film for food preservation and real-time visual detection of food freshness

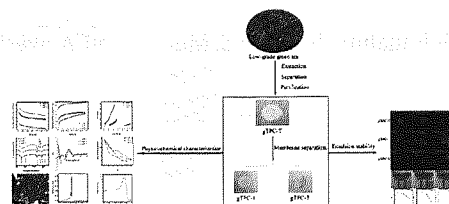
Yali Zhao, Jian Du, Huimin Zhou, Siying Zhou, Yanna Lv, Yi Cheng, Yehan Tao, Jie Lu and Haisong Wang



107667

### Purification, characterization, and emulsification stability of high- and low-molecular-weight fractions of polysaccharide conjugates extracted from green tea

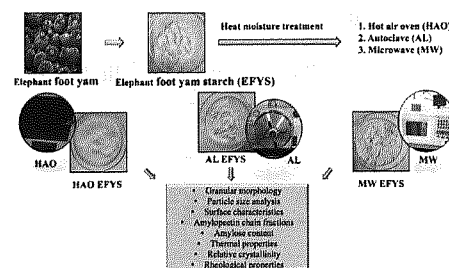
Xiaoqiang Chen, Xiaofan Wu, Ke Zhang, Fengjie Sun, Weilong Zhou, Zhengqi Wu and Xiuting Li



107672

### Insights into the structural, thermal, crystalline and rheological behavior of various hydrothermally modified elephant foot yam (*Amorphophallus paeoniifolius*) starch

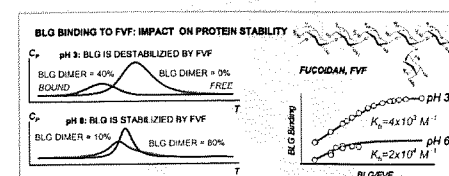
Sreejani Barua, Andreas Hanewald, Mathias Bächle, Markus Mezger, Prem Prakash Srivastav and Thomas A. Vilgis



107666

### $\beta$ -Lactoglobulin–fucoidan nanocomplexes: Energetics of formation, stability, and oligomeric structure of the bound protein

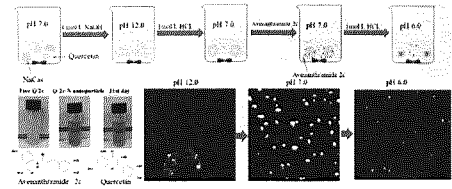
Tatiana V. Burova, Natalia V. Grinberg, Alexander S. Dubovik, Irina G. Plashchina, Anatolii I. Usov and Valerij Y. Grinberg



107669

### Caseinate nanoparticles co-loaded with quercetin and avenanthramide 2c using a novel two-step pH-driven method: Formation, characterization, and bioavailability

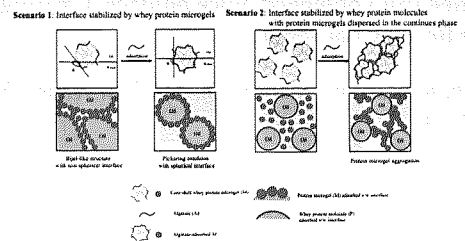
Chao Chen, Zhengxing Chen and Qixin Zhong



107670

### Contribution of protein microgels, protein molecules, and polysaccharides to the emulsifying behaviors of core/shell whey protein-alginate microgel systems

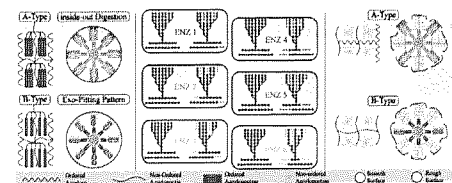
Yifu Chu, Wendy Wismer, Hongbo Zeng and Lingyun Chen



107676

### Effect of freezing-thawing pre-treatment on enzymatic modification of corn and potato starch treated with activated $\alpha$ -amylase: Investigation of functional properties

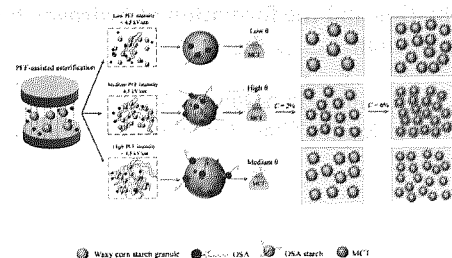
Elahe Abedi, Mehran Sayadi and Kiana Pourmohammadi



107655

### Improving emulsification performance of waxy maize starch by esterification combined with pulsed electric field

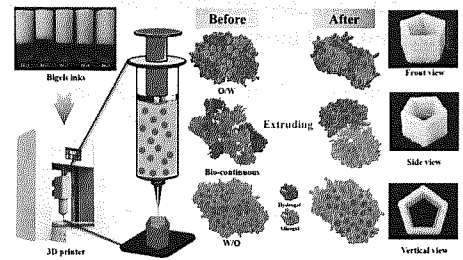
Bo-Ru Chen, Zhi-Ming Wang, Jia-Wei Lin, Qing-Hui Wen, Fei-Yue Xu, Jian Li, Rui Wang and Xin-An Zeng



107675

### Analysis on the printability and rheological characteristics of bigel inks: Potential in 3D food printing

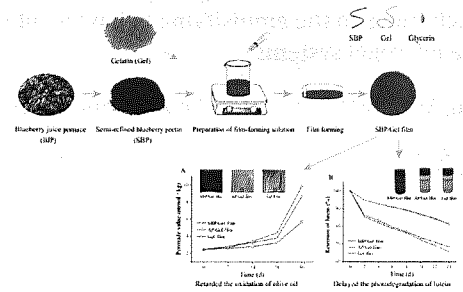
Runkang Qiu, Kai Wang, Han Tian, Xuwei Liu, Guang Liu, Zhuoyan Hu and Lei Zhao



107673

### Preparation of bioactive gelatin film using semi-refined pectin reclaimed from blueberry juice pomace: Creating an oxidation and light barrier for food packaging

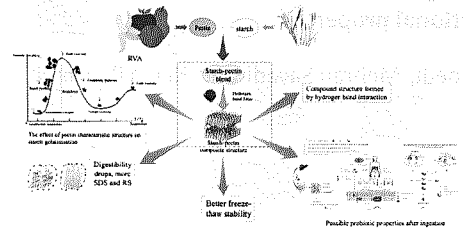
Xinqi Ye, Ranran Liu, Xiaoyan Qi, Xiaohan Wang, Yu Wang, Qi Chen and Xueling Gao



107644

### The structure, properties and potential probiotic properties of starch-pectin blend: A review

Derong Lin, Yi Ma, Wen Qin, Douglas A. Loy, Hong Chen and Qing Zhang



107678

### Textural characteristics of mixed gels improved by structural recombination and the formation of hydrogen bonds between curdlan and carrageenan

Haiteng Tao, Li Guo, Zhen Qin, Bin Yu, Yuxiao Wang, Jianpeng Li, Zhaobo Wang, Xianbo Shao, Guangpeng Dou and Bo Cui

