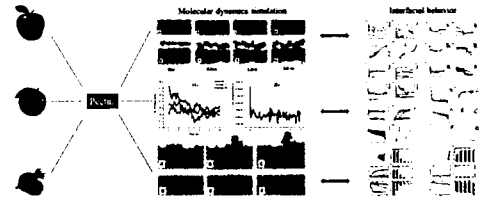


CONTENTS

107566

**Relationships between the behavior of three different sources of pectin at the oil-water interface and the stability of the emulsion**

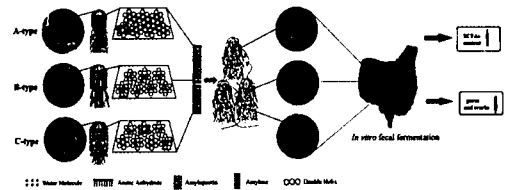
Hui Niu, Xianwei Chen, Tian Luo, Haiming Chen and Xiong Fu



107556

**Association of starch crystalline pattern with acetylation property and its influence on gut microbiota fermentation characteristics**

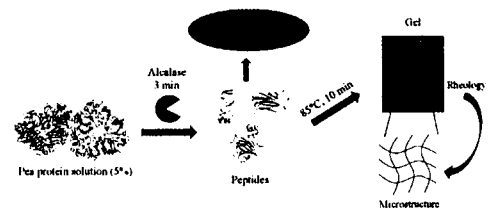
Rui Wang, Jing Wang, Min Liu, Padraig Strappe, Mei Li, Anqi Wang, Min Zhuang, Jinguang Liu, Chris Blanchard and Zhongkai Zhou



107547

**Limited enzymatic hydrolysis induced pea protein gelation at low protein concentration with less heat requirement**

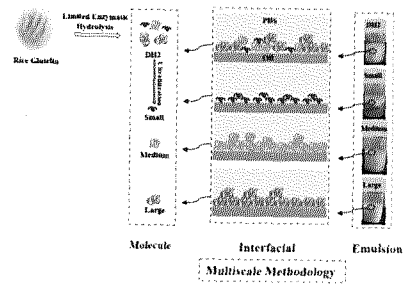
Da Chen and Osvaldo H. Campanella



107560

### Effect of molecular weight on the interfacial and emulsifying characteristics of rice glutelin hydrolysates

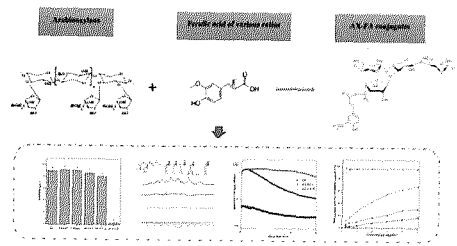
Zhenyu Yang, Lei Dai, Qingjie Sun, David Julian McClements and Xingfeng Xu



107557

### Grafted ferulic acid dose-dependently enhanced the apparent viscosity and antioxidant activities of arabinoxylan

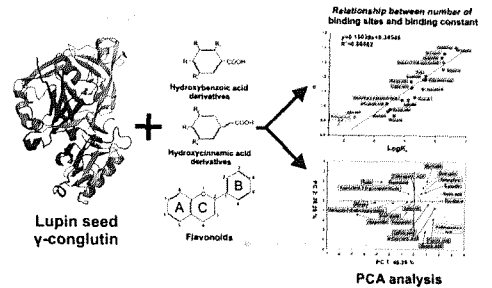
Xingyue Xiao, Jinli Qiao, Jing Wang, Ji Kang, Li He, Juan Li, Qingbin Guo and Steve W. Cui



107561

### Molecular structure-affinity relationship of selected phenolic compounds for lupin seed $\gamma$ -conglutin

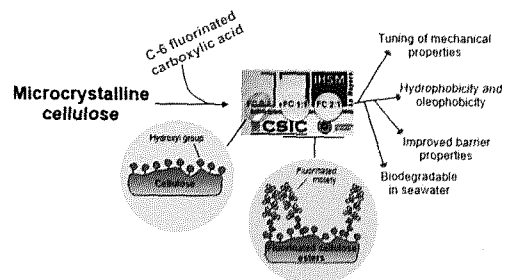
Jaroslav Czubinski and Krzysztof Dwiecki



107562

### Greaseproof, hydrophobic, and biodegradable food packaging bioplastics from C6-fluorinated cellulose esters

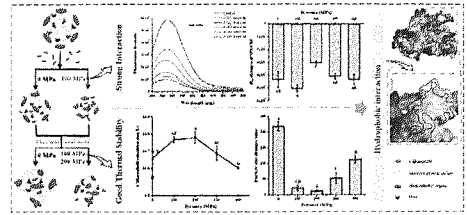
Susana Guzman-Puyol, Giacomo Tedeschi, Luca Goldoni, José J. Benítez, Luca Ceseracci, Andreas Koschella, Thomas Heinze, Athanassia Athanassiou and José A. Heredia-Guerrero



107555

**Effect of high hydrostatic pressure on chlorophyll/soybean protein isolate interaction and the mixtures properties**

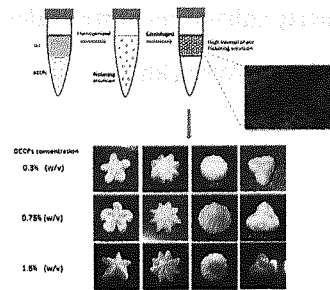
Jiarui Cao, Yuanyuan Li, Fangwei Li, Xiaojun Liao, Xiaosong Hu and Yan Zhang



107571

**Fabrication of processable and edible high internal phase Pickering emulsions stabilized with gliadin/sodium carboxymethyl cellulose colloid particles**

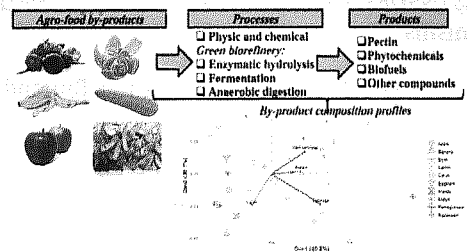
Xuan Zhang, Hongshan Liang, Jing Li and Bin Li



107564

**Integral use of pectin-rich by-products in a biorefinery context: A holistic approach**

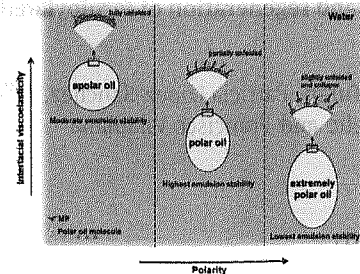
Carlos Sabater, Mar Villamiel and Antonia Montilla



107563

**Insight into the oil polarity impact on interfacial properties of myofibrillar protein**

Weiyi Zhang, Xinglian Xu, Xue Zhao and Guanghong Zhou



107573

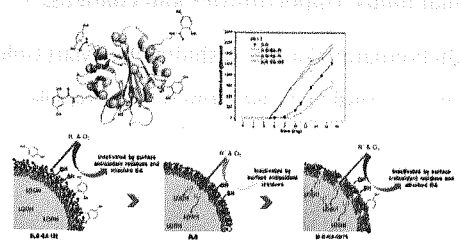
**Prediction of the effect of water on the glass transition temperature of low molecular weight and polysaccharide mixtures**

Sebastian Linnenkugel, Anthony H.J. Paterson, Lee M. Huffman and John E. Bronlund

107578

**Modification of  $\beta$ -lactoglobulin by phenolic conjugations: Protein structural changes and physicochemical stabilities of stripped hemp oil-in-water emulsions stabilized by the conjugates**

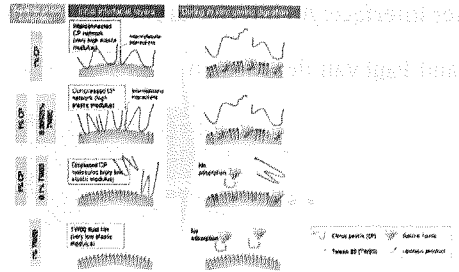
Hui Li, Yanxiong Pan, Zhongyu Yang, Jijia Rao and Bingcan Chen



107576

**In vitro gastric lipid digestion of emulsions with mixed emulsifiers: Correlation between lipolysis kinetics and interfacial characteristics**

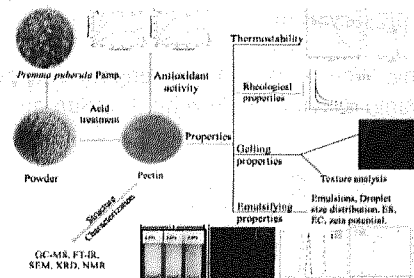
Marcos R. Infantes-Garcia, Sarah H.E. Verkempinck, Teresa Del Castillo-Santaella, Julia Maldonado-Valderrama, Marc E. Hendrickx and Tara Grauwet



107550

**Structure, physicochemical characterisation and properties of pectic polysaccharide from *Premna puberula* pamp.**

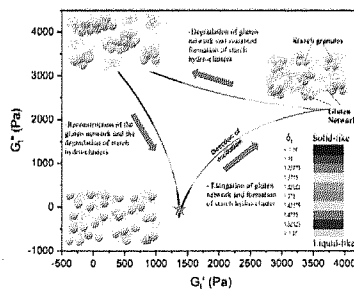
Ningxian Yang, Daoping Wang, Yangyang Geng, Jianmin Man, Yanyan Gao, Ye Hang, Haojie Zheng and Mingsheng Zhang



107558

**Comparison of Sequence of Physical Processes (SPP) and Fourier Transform Coupled with Chebyshev Polynomials (FTC) methods to Interpret Large Amplitude Oscillatory Shear (LAOS) Response of Viscoelastic Doughs and Viscous Pectin Solution**

Merve Yildirim Erturk, Simon A. Rogers and Jozef Kokini

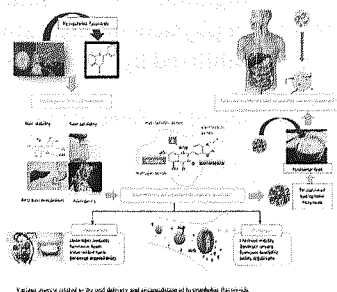


107567

**Oral delivery of hydrophobic flavonoids and their incorporation into functional foods: Opportunities and challenges**

Ruwanthi Premathilaka, Ali Rashidinejad, Matt Golding and Jaspreet Singh

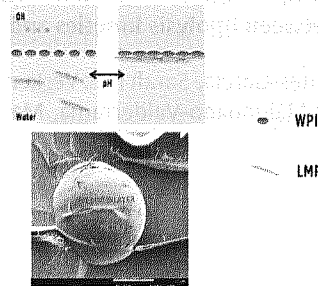
Various aspects related to the oral delivery and encapsulation of hydrophobic flavonoids.



107570

**Sequential adsorption of whey proteins and low methoxy pectin at the oil-water interface: An interfacial rheology study**

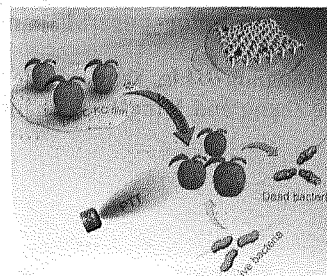
Hao Li and Paul Van der Meeren



107582

**ZnO/C-mediated k-carrageenan based pseudo-pasteurization films for kumquat preservation**

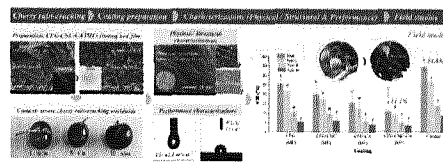
Liang Zhang, Wenze Wang, Yongsheng Ni, Chengyuan Yang, Xinyi Jin, Yuxuan Wang, Yanyu yang, Yezi Jin, Jing Sun and Jianlong Wang



107579

**Reducing cherry rain-cracking: Development and characterization of cold-water fish gelatin films reinforced by dual rod-spherical nanoscale structures formed under magnetic fields**

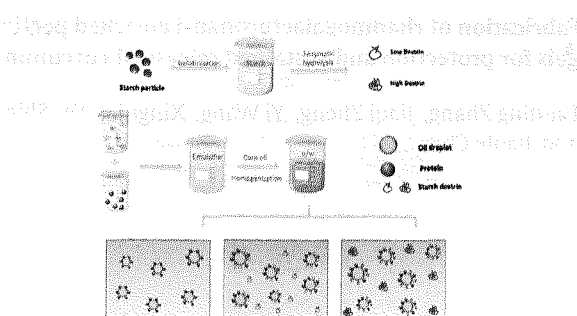
Shuo Yang, Shuangling Zhang, Zhongfeng Qu, Tiantian Xiu, Yue Hu, Chengwang Chen and Ning Lv



107569

**Study of dextrin addition on the formation and physicochemical properties of whey protein-stabilized emulsion: Effect of dextrin molecular dimension**

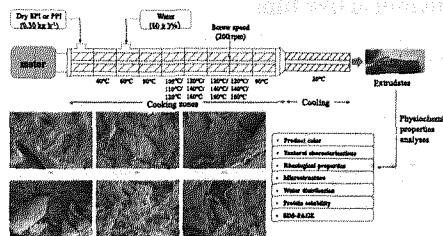
Yuying Hu, Ben Yu, Lufeng Wang, David Julian McClements and Chunmei Li



107540

**Differences in physicochemical properties of high-moisture extrudates prepared from soy and pea protein isolates**

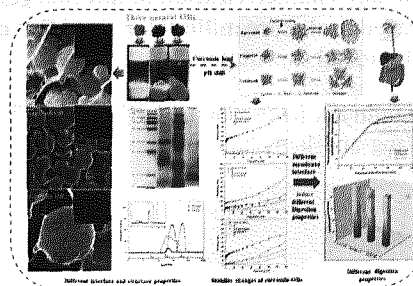
Hong Wang, Frans W.J. van den Berg, Wei Zhang, Tomasz Pawel Czaja, Longteng Zhang, Birthe Møller Jespersen and René Lametsch



107521

**Natural oil bodies from typical oilseeds: Structural characterization and their potentials as natural delivery system for curcumin**

Shan Zhang, Hongjian Chen, Fang Geng, Dengfeng Peng, Bijun Xie, Zhida Sun, Yashu Chen and Qianchun Deng

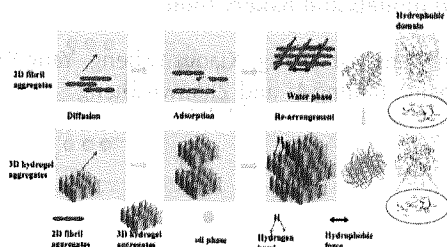




107537

## The adsorption characteristics of 2D fibril and 3D hydrogel aggregates at the O/W interface combining molecular dynamics simulation

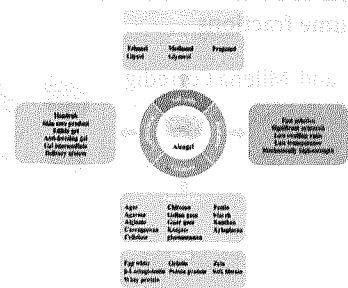
Zongyuan Han, Xiqing Yue and Jun-Hua Shao



107574

## Insights into biomacromolecule-based alcogels: A review on their synthesis, characteristics and applications

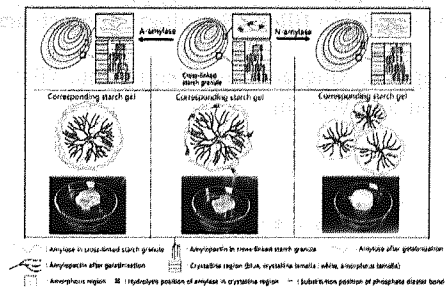
Yingfeng Zhang, Qinghui Song, Yuan Tian, Guohua Zhao and Yun Zhou



107580

## Distinct effects of different $\alpha$ -amylases on cross-linked tapioca starch and gel-improving mechanism

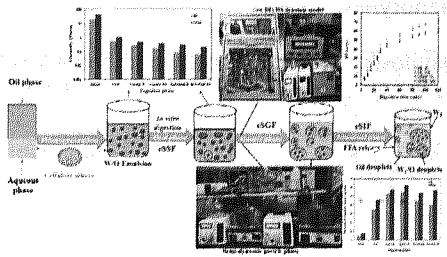
Man Yuan, Yanli Wang, Yuxiang Bai and Birte Svensson



107584

## Modulation of viscosity, microstructure and lipolysis of W/O emulsions by cellulose ethers during *in vitro* digestion in the dynamic and semi-dynamic gastrointestinal models

Shahid Iqbal, Ping Zhang, Peng Wu, Quanyi Yin, Khemayanto Hidayat and Xiao Dong Chen

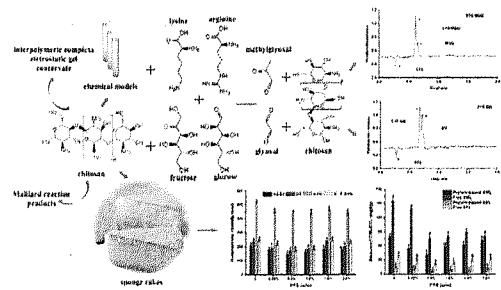




107600

**Chitosan inhibits advanced glycation end products formation in chemical models and bakery food**

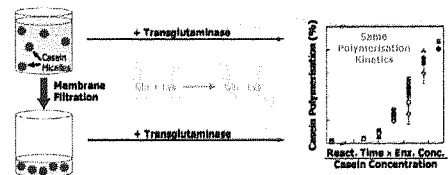
Shenwan Wang, Lili Zheng, Xiaoyan Zheng, Yang Yang, Dao Xiao, Haide Zhang, Binling Ai and Zhanwu Sheng



107603

**Kinetic aspects of casein micelle cross-linking by transglutaminase at different volume fractions**

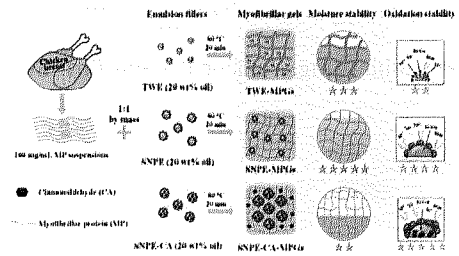
Norbert Raak and Milena Corredig



107606

**Enhancing the physicochemical performance of myofibrillar gels using Pickering emulsion fillers: Rheology, microstructure and stability**

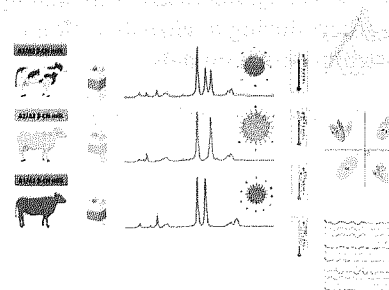
Mengmeng Cao, Xingcai Zhang, Yuqing Zhu, Yikun Liu, Li Ma, Xing Chen, Liqiang Zou and Wei Liu



107604

**Impact of heating on the properties of A1/A1, A1/A2, and A2/A2 β-casein milk phenotypes**

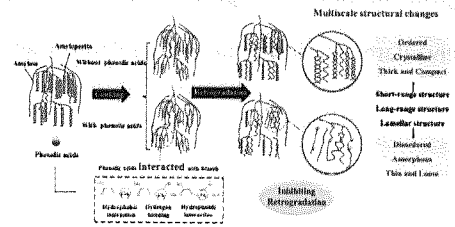
Davor Daniloski, Noel A. McCarthy and Todor Vasiljevic



107581

**Insight into the multi-scale structure changes and mechanism of corn starch modulated by different structural phenolic acids during retrogradation**

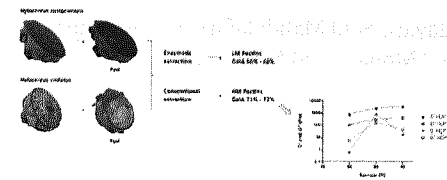
Meihui Yu, Song Zhu, Fang Zhong, Shuhan Zhang, Chaodong Du and Yue Li



107583

**Pectins with commercial features and gelling ability from peels of *Hylocereus* spp**

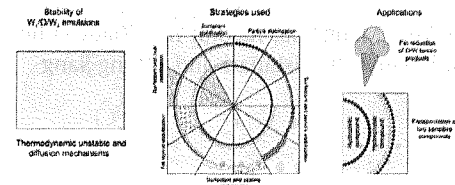
Kaiany Padilha Bras Costa, Luis Henrique Reichembach and Carmen Lucia de Oliveira Petkowicz



107601

**Recent advances in design and stability of double emulsions: Trends in Pickering stabilization**

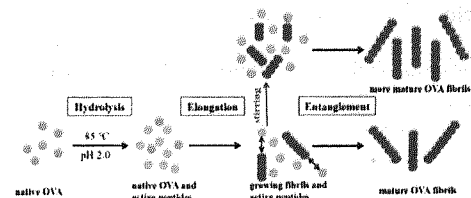
Elizabeth Tenorio-Garcia, Andrea Araiza-Calahorra, Elena Simone and Anwesha Sarkar



107615

**Evaluation of the impact of stirring on the formation, structural changes and rheological properties of ovalbumin fibrils**

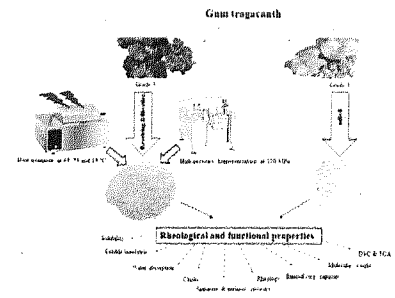
Ya-Ru Wang, Qin Yang, Ya-Nan Du and Han-Qing Chen



107593

**Effects of heat and high-pressure homogenization processes on rheological and functional properties of gum tragacanth**

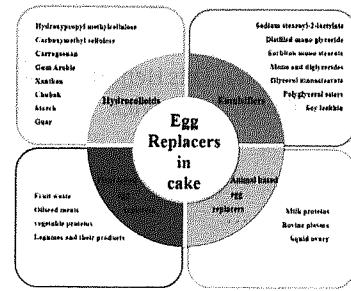
Neda Keivanfard, Ali Nasirpour, Sorour Barekat and Javad Keramat



107611

**Different food hydrocolloids and biopolymers as egg replacers: A review of their influences on the batter and cake quality**

Sara Hedayati, Seid Mahdi Jafari, Siavash Babajafari, Mehrdad Niakousari and Seyed Mohammad Mazloomi



107608

**Fibrillar assembly of whey protein isolate and gum Arabic as iron carrier for food fortification**

Jianxiong Yue, Meng Shu, Xiaolin Yao, Xiaoyu Chen, Dan Li, Dan Yang, Ning Liu, Katsuyoshi Nishinari and Fatang Jiang

