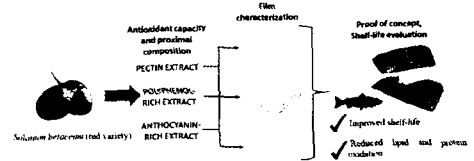


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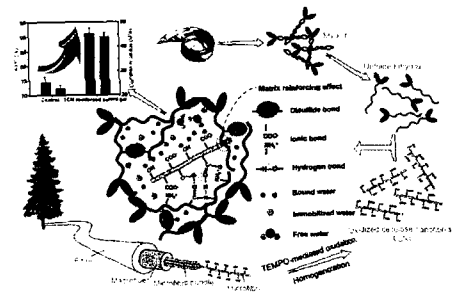
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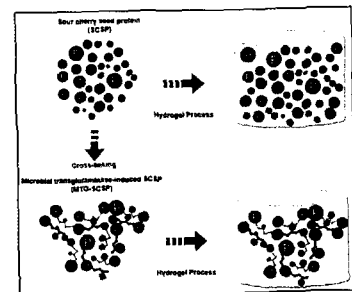
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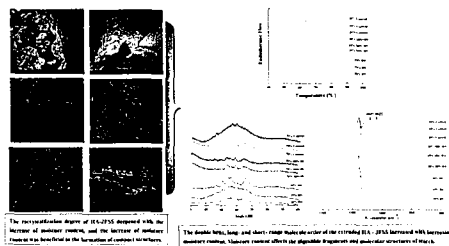
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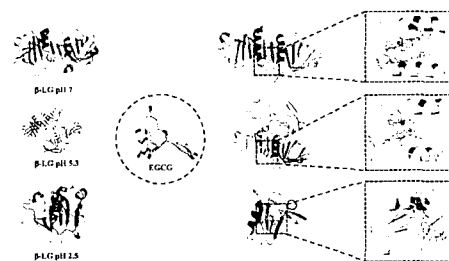
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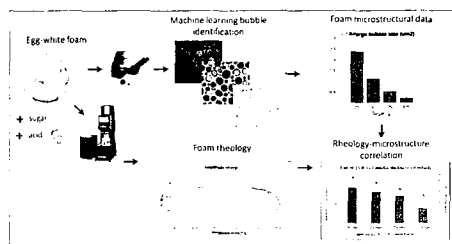
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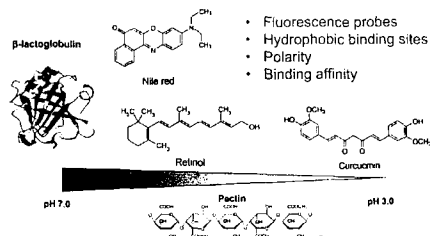
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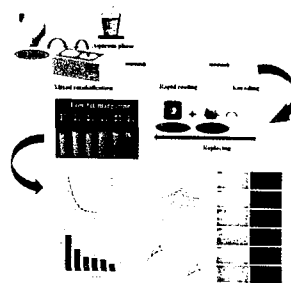
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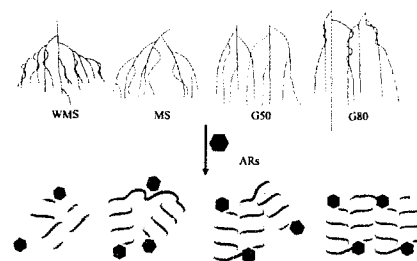
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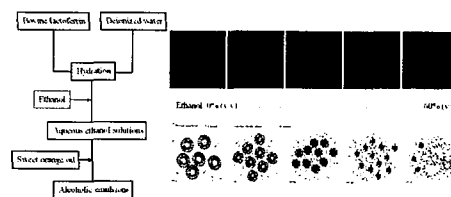
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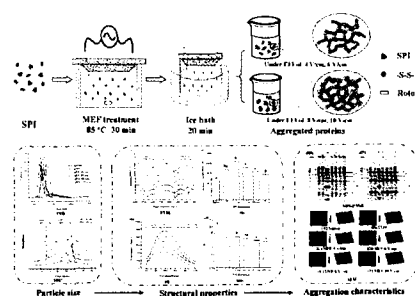
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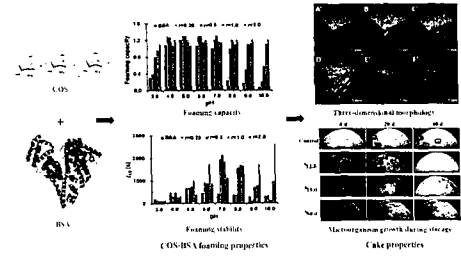
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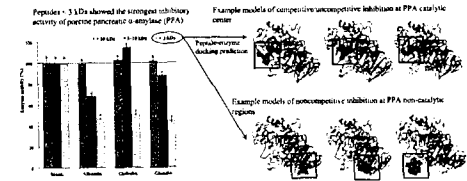
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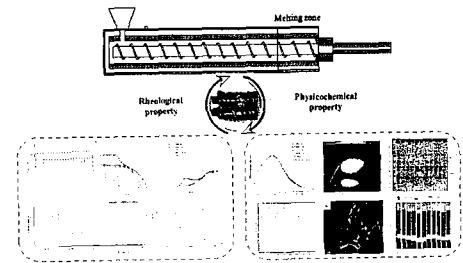
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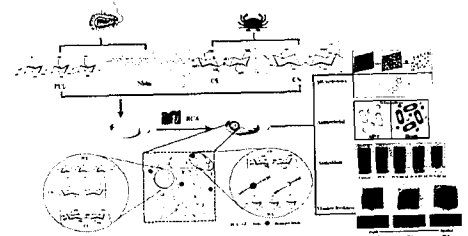
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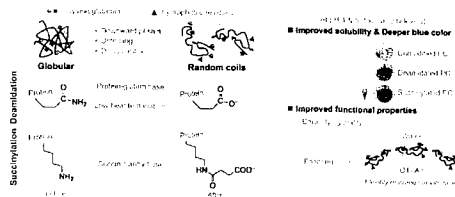
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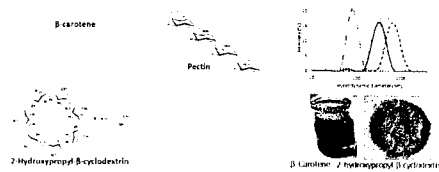
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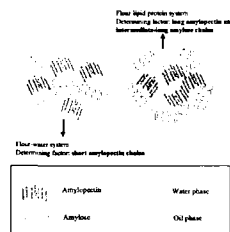
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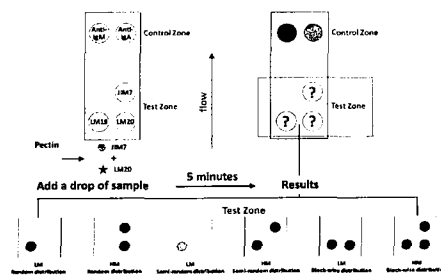


From flour-water system to flour-lipid-protein system, the main factors determining rheological and thermal properties changed from short amylopectin chains to long amylopectin and intermediate-long amylose chains.

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A novel multiplex lateral flow assay for rapid assessment of pectin structural/functional properties

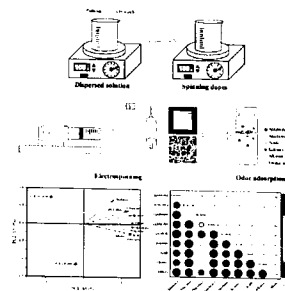
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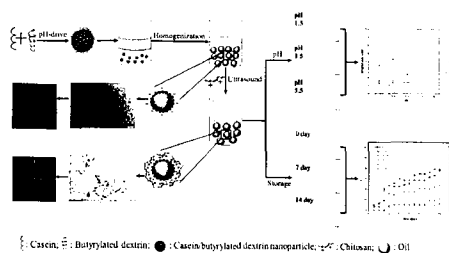
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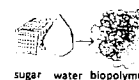


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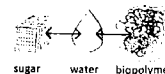
Universal strategy for sugar replacement in foods?

R.G.M. van der Sman, A. Jurgens, A. Smith and S. Renzetti

Sugar as plasticizer controlled by hydrogen bond density $C_{w,eff}$



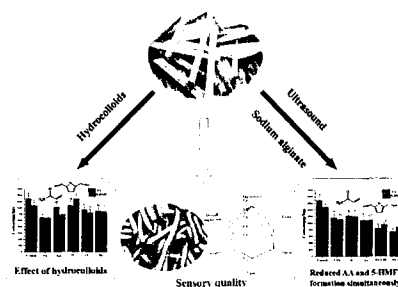
Sugar as humectant controlled by hygroscopicity $\gamma_{w,H}$



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Inhibitory effect of hydrocolloids and ultrasound treatments on acrylamide and 5-hydroxymethylfurfural formation in French fries

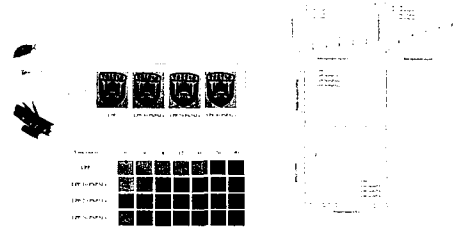
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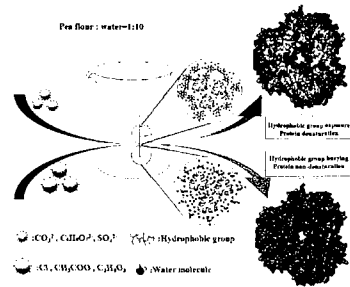
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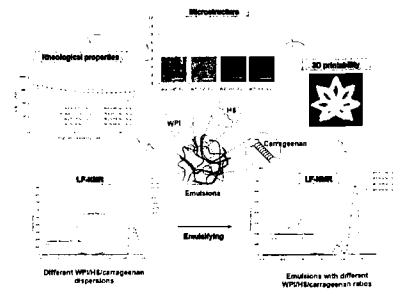
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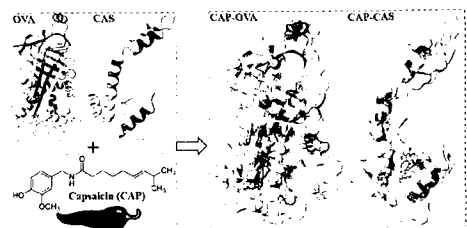
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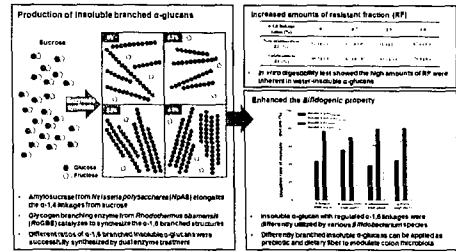
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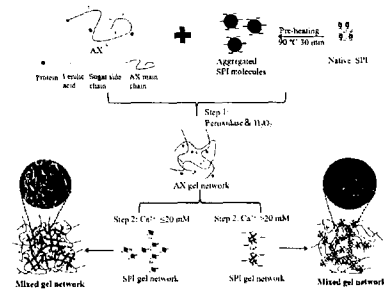
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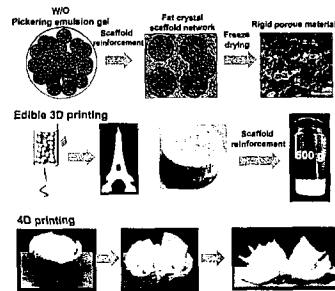
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Double scaffold networks regulate edible Pickering emulsion gel for designing thermally actuated 4D printing

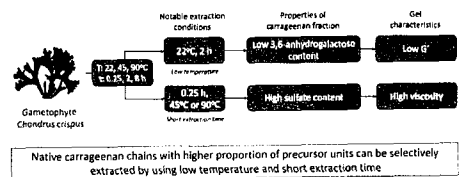
Qinbo Jiang, Bernard P. Binks and Zong Meng



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Compositional and rheological analysis of carrageenan from the gametophyte phase of the red seaweed *Chondrus crispus* neutrally extracted at varying temperatures and time

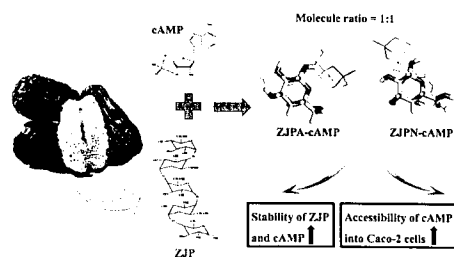
Adiguna Bahari, Katlijn Moelants, Delphine Huc-Mathis, Joel Wallecan, Gino Mangiante, Jacques Mazoyer, Marc Hendrickx and Tara Grauwet



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The stability and absorption of naturally occurring cAMP by its weak interactions with jujube polysaccharides were greatly improved

Jiaqi Ma, Xuemin Chen, Lei Zhang, Liyan Ma, Jianguo Li, Jingming Li and Jiachen Zang

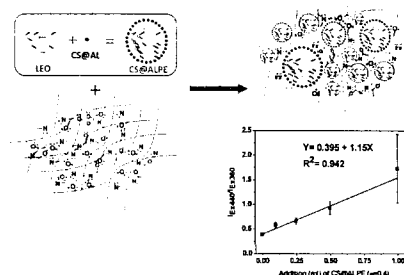


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Antimicrobial and antioxidant AIE chitosan-based films incorporating a Pickering emulsion of lemon myrtle (*Backhousia citriodora*) essential oil

Lingdai Liu, Simon Swift, Cherie Tollemache, Janesha Perera and Paul A. Kilmartin

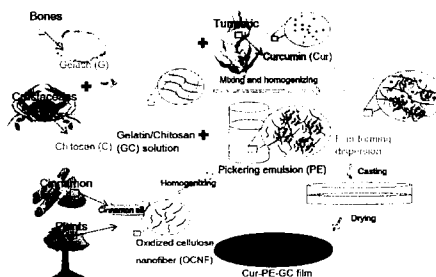
A schematic illustration of a dose-dependent AIE fluorescence pattern correlating to the relative contents of CS@ALPE to CS within CS@ALPE-CS films.



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Active and smart biomass film containing cinnamon oil and curcumin for meat preservation and freshness indicator

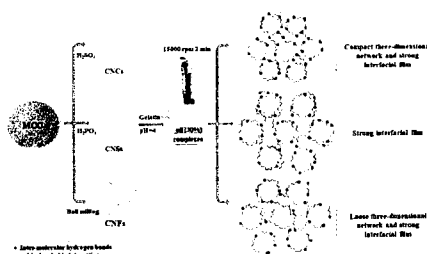
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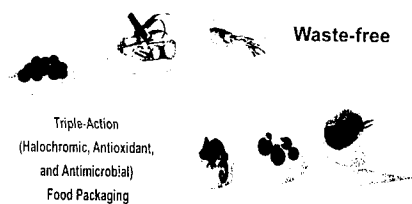
Xin Feng, Hongjie Dai, Yu Fu, Yong Yu, Hankun Zhu, Hongxia Wang, Hai Chen, Liang Ma and Yuhao Zhang



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Triple-action packaging: Food protection and monitoring enabled by agri-food side streams

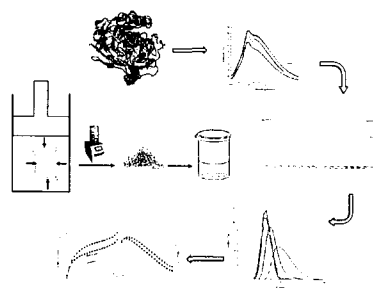
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Structural and rheological behavior of β -lactoglobulins influenced by high hydrostatic pressure – From a single molecule to the aggregates

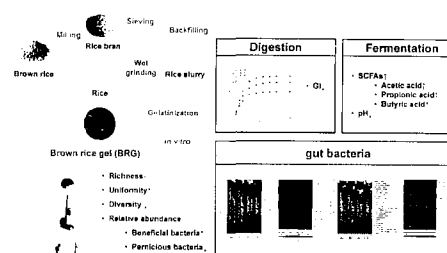
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In vitro digestion, fecal fermentation, and gut bacteria regulation of brown rice gel prepared from rice slurry backfilled with rice bran

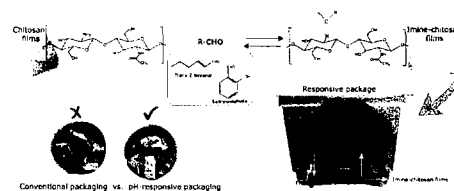
Cuiping Yi, Li Xu, Chen Luo, Hailun He, Xiaojuan Ai and Hong Zhu



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Responsive packaging based on imine-chitosan films for extending the shelf-life of refrigerated fresh-cut pineapple

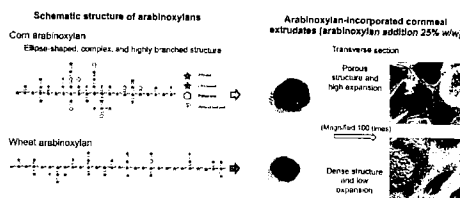
R. Heras-Mozos, R. Gavara and P. Hernández-Muñoz



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Soluble corn arabinoxylan has desirable material properties for high incorporation in expanded cereal extrudates

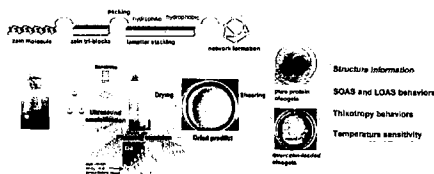
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Characterization of responsive zein-based oleogels with tunable properties fabricated from emulsion-templated approach

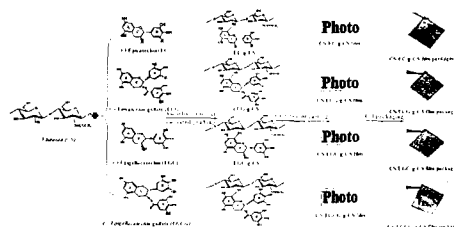
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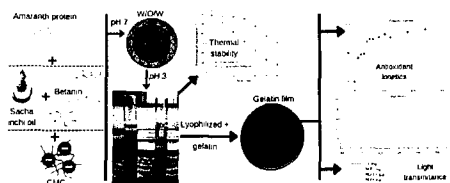
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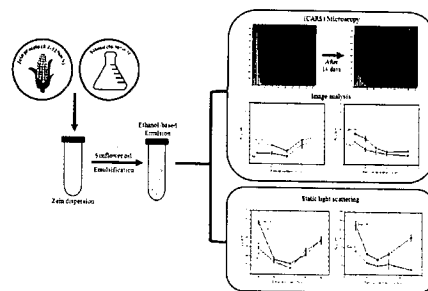
Augusto Bene Tomé Constantino and Edwin Elard Garcia-Rojas



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Zein-stabilized emulsions by ethanol addition; stability and microstructure

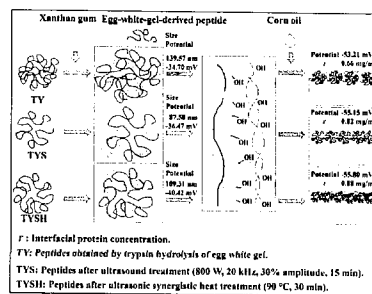
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Stabilisation of oil-in-water emulsions under alkaline conditions by egg-white-gel-derived peptides and xanthan gum complexes

Minmin Ai, Xingguo Tian, Nan Xiao, Shanguang Guo, Weiling Chen and Aimin Jiang



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Citrus pectin research advances: Derived as a biomaterial in the construction and applications of micro/nano-delivery systems

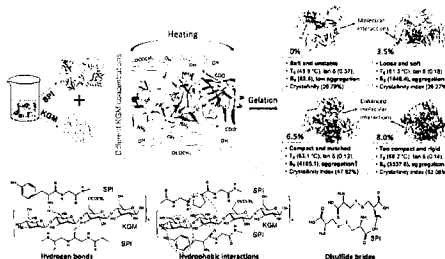
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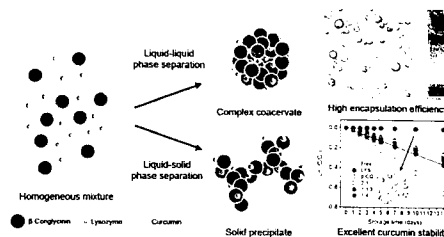
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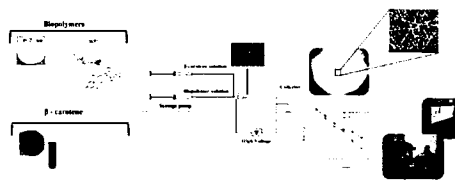
Jiabao Zheng, Qing Gao, Ge Ge, Weizheng Sun, Paul Van der Meeren and Mouming Zhao



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Encapsulation of β -carotene into food-grade nanofibers via coaxial electrospinning of hydrocolloids: Enhancement of oxidative stability and photoprotection

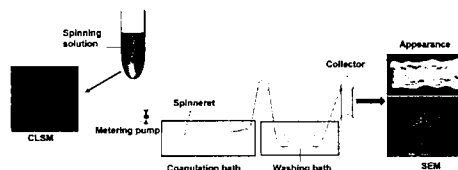
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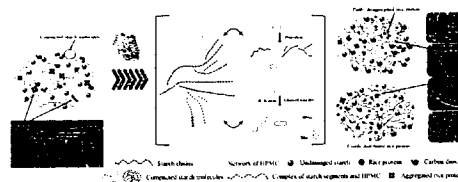
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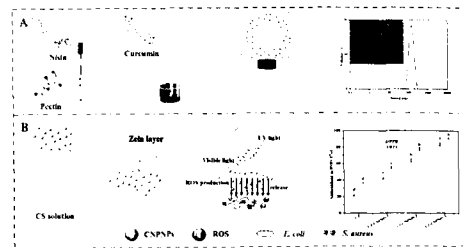
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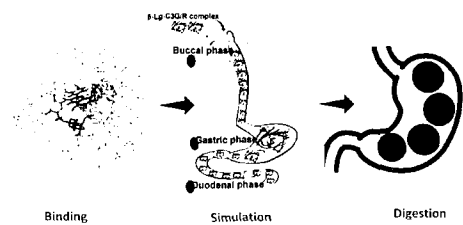
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Effect of the non-covalent and covalent interactions between proteins and mono- or di-glucoside anthocyanins on β -lactoglobulin-digestibility

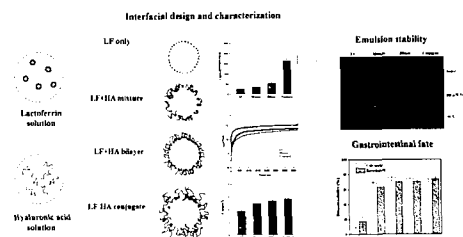
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107938

Interfacial engineering approaches to improve emulsion performance: Properties of oil droplets coated by mixed, multilayer, or conjugated lactoferrin-hyaluronic acid interfaces

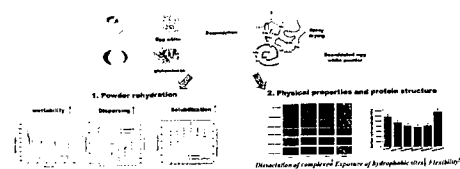
Moting Li, Yawen Sun, David Julian McClements, Xiaolin Yao, Cuicui Ma, Xuebo Liu and Fuguo Liu



107950

Improving rehydration of egg white powder through modifying its physicochemistry properties by ultrasound-assisted glutaminase deamidation

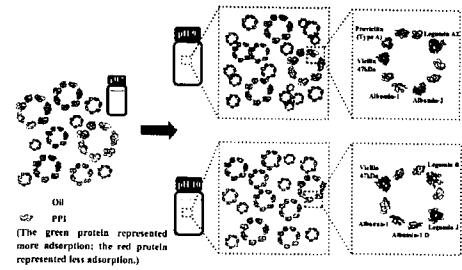
Yaping Liu, Chenxin Huang, Jiajie Wang, Ziqing Li, Qi Xu, Lin Chen, Xianchao Feng and Meihu Ma



107937

Effects of pH-shifting treatments on oil-water interfacial properties of pea protein isolates: Identification and quantification of proteins at interfacial protein layer

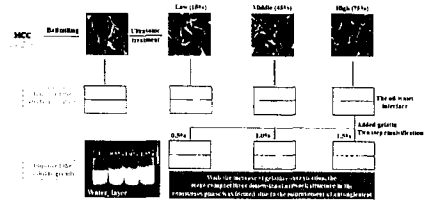
Qian Shen, Ting Xiong, Jun Dai, Xi Chen, Ling Wang, Yan Li, Jing Li, Bin Li and Yijie Chen



107905

Adjusting the interfacial property and emulsifying property of cellulose nanofibrils by ultrasonic treatment combined with gelatin addition

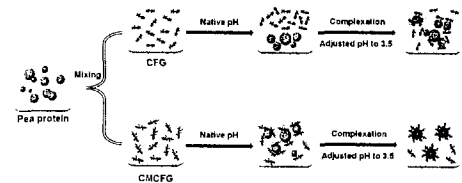
Xin Feng, Hongjie Dai, Yong Yu, Yan Wei, Hongxia Tan, Mi Tang, Liang Ma and Yuhao Zhang



107962

Carboxymethylated corn fiber gums efficiently improve the stability of native and acidified aqueous pea protein dispersions

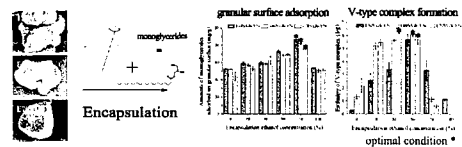
Yue Wei, Nelson Haotian Lou, Zhixiang Cai, Ruiqi Li and Hongbin Zhang



107935

Encapsulation of monoglycerides in V-type granular starch prepared under different ethanol concentrations

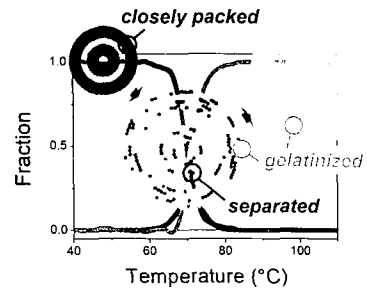
Jiaxin Li, Xing Zhou and Zhengyu Jin



107941

Reassessment of the generic features of starch gelatinization: An advanced SAXS study on maize and potato starch

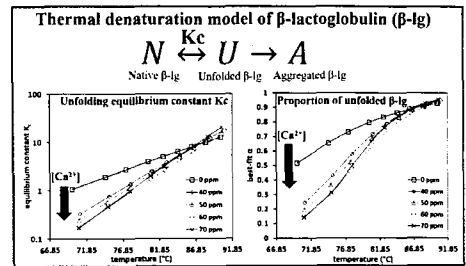
B. Goderis, D.M. Dries, M.A. Nivelle and J.A. Delcour



107943

Effect of calcium on the reversible and irreversible thermal denaturation pathway of β -lactoglobulin

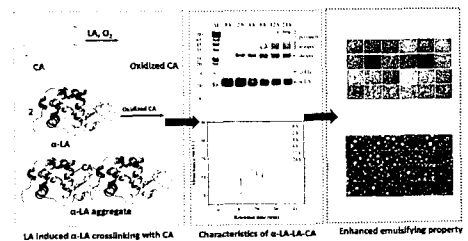
Weiji Liu, Yuting Feng, Guillaume Delaplace, Christophe André and Xiao Dong Chen



107948

Structural characteristics, emulsifying and foaming properties of laccase-crosslinked bovine α -lactalbumin mediated by caffeic acid

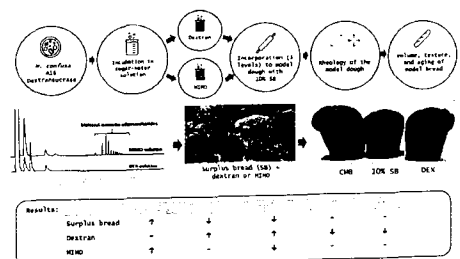
Yuting Fan, Guanhai Li, Jiang Yi and Huimin Huang



107944

The role of dextran and maltosyl-isomalto-oligosaccharides on the structure of bread enriched with surplus bread

Mikko Immonen, Yaqin Wang, Rossana Coda, Kati Katina and Ndegwa H. Maina

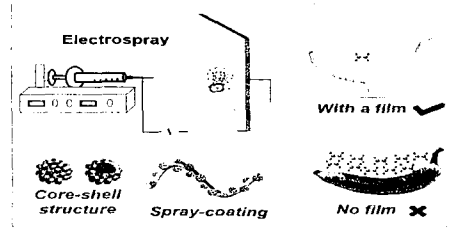


107837

Fabrication of bio-based hierarchically structured ethylene scavenger films via electrospaying for fruit preservation

Xin Fan, Lingshuang Rong, Yuxin Li, Yungang Cao, Lushi Kong, Zhenbao Zhu and Junrong Huang

One-third of the global food production goes to waste, and fruits and vegetables constitute the majority of this proportion. The phytohormone ethylene is the main cause of postharvest decay of fruits and vegetables. Thus, the development of a highly efficient, safe, and sustainable ethylene scavenger that does not affect the physicochemical and physiological characteristics of the fruit is significant in alleviating fruit waste.

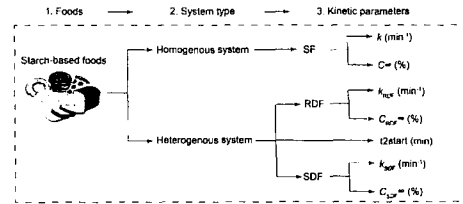


107953

Definition of starch components in foods by first-order kinetics to better understand their physical basis

Cheng Li, Wenwen Yu, Xiaowei Zhang, Wei Zou and Hongsheng Liu

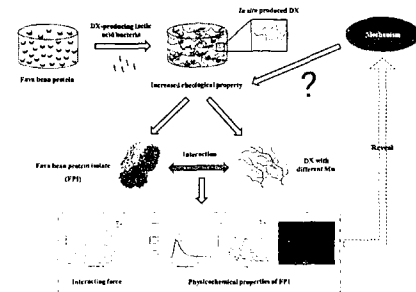
Procedure to identify the starch fractions in starch-based foods to better understand their physical basis. SF is single fraction. RDF represents rapidly digestible starch fraction, while SDF represents slowly digestible starch fraction.



107907

Mechanism behind the rheological property improvement of fava bean protein by the presence of dextran

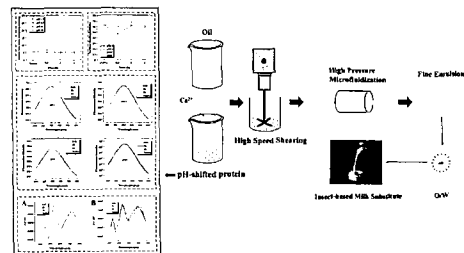
Huan Dong, Yitao Li, Caihua Jia, Binjia Zhang, Meng Niu, Siming Zhao and Yan Xu



107954

Improvement on Ca²⁺ tolerance of insect-based milk based on pH-shifting treatment combined with dynamic high pressure microfluidization

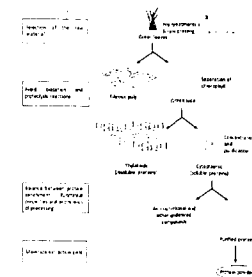
Weize Mao, Fuchao Zhan, Mahmoud Youssef, Xinyi Wang, Manqun Wang and Bin Li



107902

Extraction of plant protein from green leaves: Biomass composition and processing considerations

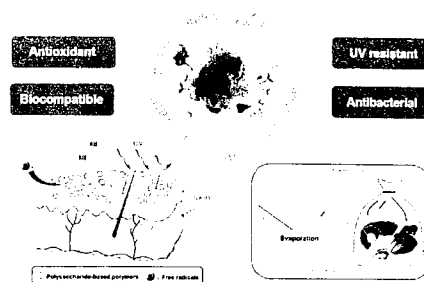
Sara Pérez-Vila, Mark A. Fenelon, James A. O'Mahony and Laura G. Gómez-Mascaraque



107936

High throughput preparation of antioxidant polysaccharide-based polymers with UV-resistant and antibacterial performance

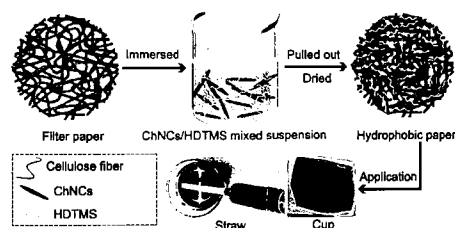
Fang Peng, Hongchen Liu, Songnan Hu, Fengxia Yue, Dongdong Xiao, Lei Guo and Haisong Qi



107915

Facile fabrication of hydrophobic paper by HDTMS modified chitin nanocrystals coating for food packaging

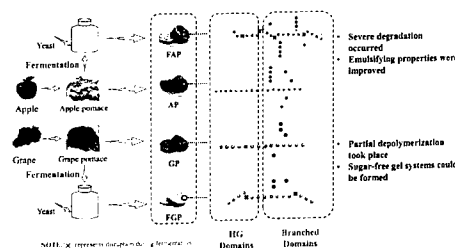
Yunqing He, Youquan Zhou, Jiabing Cai, Yue Feng, Binghong Luo and Mingxian Liu



107945

Yeast fermentation of apple and grape pomaces affects subsequent aqueous pectin extraction: Composition, structure, functional and antioxidant properties of pectins

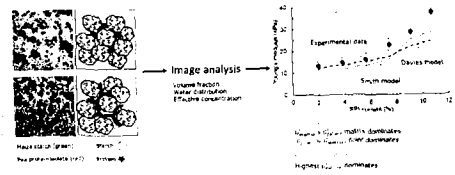
Fangzhou Xu, Shikai Zhang, Geoffrey I.N. Waterhouse, Tao Zhou, Yuyi Du, Dongxiao Sun-Waterhouse and Peng Wu



107942

Water distribution in maize starch-pea protein gels as determined by a novel confocal laser scanning microscopy image analysis method and its effect on structural and mechanical properties of composite gels

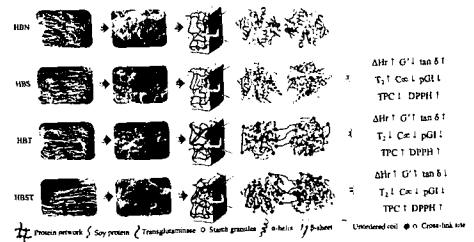
Zhihong Lyu, Guido Sala and Elke Scholten



107909

Impact of protein network restructured with soy protein and transglutaminase on the structural and functional characteristics of whole-grain highland barley noodle

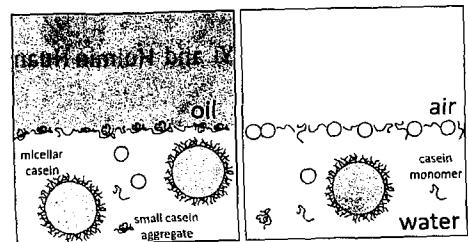
Junchao Zhu, Zipeng Liu, Ling Chen and Bo Zheng



107946

Structure and rheological properties of oil-water and air-water interfaces stabilized with micellar casein isolate and whey protein isolate mixtures

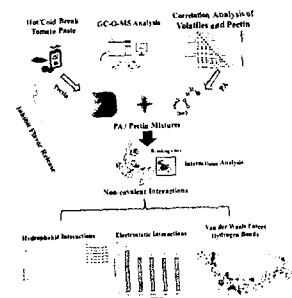
Xilong Zhou, Guido Sala and Leonard M.C. Sagis



107886

Effects of non-covalent interactions between pectin and volatile compounds on the flavor release of tomato paste

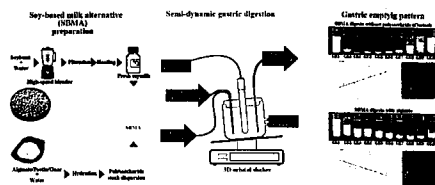
Xuejie Li, Xiangquan Zeng, Yu Xi, He Li, Yang Yuan and Jian Li



107875

Effect of non-starch polysaccharides on the *in vitro* gastric digestion of soy-based milk alternatives

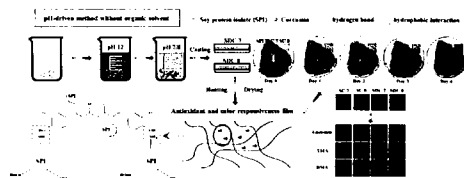
Davood Zaeim, Weilin Liu, Jianzhong Han and Peter J. Wilde



107904

Intelligent colorimetric soy protein isolate-based films incorporated with curcumin through an organic solvent-free pH-driven method: Properties, molecular interactions, and application

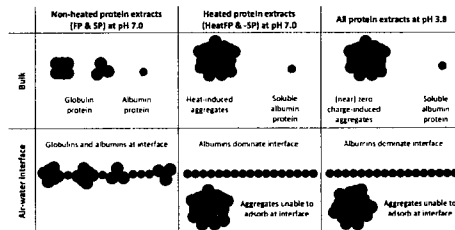
Hanyu Li, Xiaohan Zhang, Simin Tan, Guixin Tan, Huajiang Zhang, Ning Xia, Longwei Jiang, Haowei Ren and Ahmed M. Rayan



107913

The impact of heating and freeze or spray drying on the interface and foam stabilising properties of pea protein extracts: Explained by aggregation and protein composition

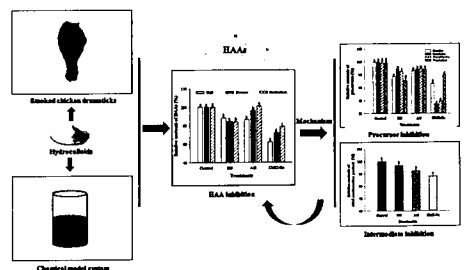
Jack Yang, Helene C.M. Mocking-Bode, Irene A.F. van den Hoek, Mira Theunissen, Panayiotis Voudouris, Marcel B.J. Meinders and Leonard M.C. Sagis



107940

Inhibitory effects of hydrocolloids on the formation of heterocyclic aromatic amines in smoked chicken drumsticks and the underlying mechanism

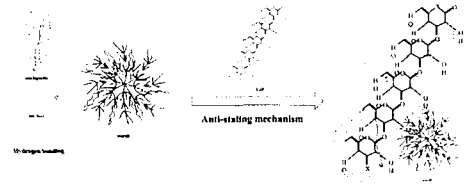
Lang Zhang, Xiufang Xia, Fangda Sun, Haotian Liu, Qian Chen and Baohua Kong



107908

Effects of Laminaria japonica polysaccharides on gelatinization properties and long-term retrogradation of wheat starch

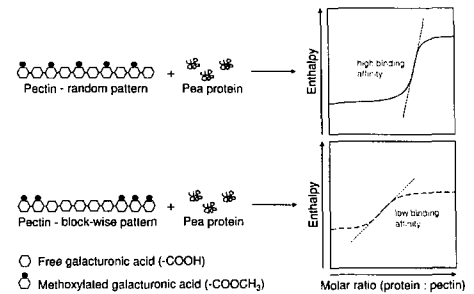
Jianjun Zhou, Ziyang Jia, Min Wang, Qi Wang, Francisco J. Barba, Liuyu Wan, Xuedong Wang and Yang Fu



107884

Complex coacervation of pea protein and pectin: Effect of degree and pattern of free carboxyl groups on biopolymer interaction

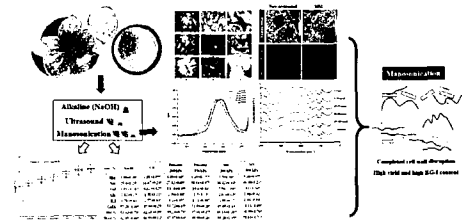
Artwin Archut, Stephan Drusch and Hanna Kastner



107778

Enhanced extraction assisted by pressure and ultrasound for targeting RG-I enriched pectin from citrus peel wastes: A mechanistic study

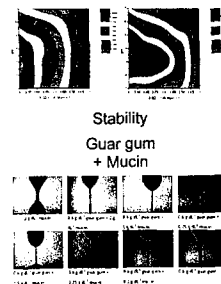
Weiwei Hu, Huan Cheng, Dongmei Wu, Jianle Chen, Xingqian Ye and Shiguo Chen



107903

Interactions and rheology of guar gum–mucin mixtures

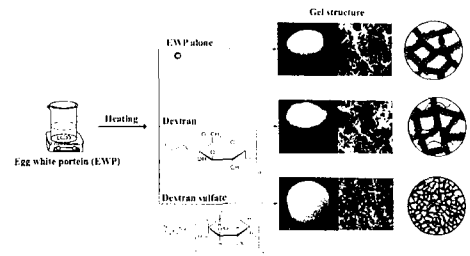
Athina Theocharidou, Sylvie Lousinian, Apostolos Tsagaris and Christos Ritzoulis



107901

How does dextran sulfate promote the egg white protein to form transparent hydrogel? the gelation mechanism and molecular force changes

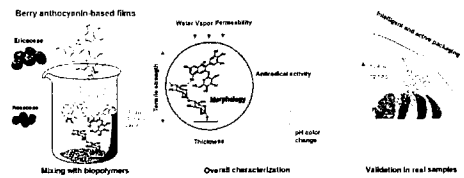
Ting Zhang, Yixin Yuan, Jiale Chai, Xinling Wu, Ramesh Kumar Saini, Jingbo Liu and Xiaomin Shang



107885

Berry anthocyanin-based films in smart food packaging: A mini-review

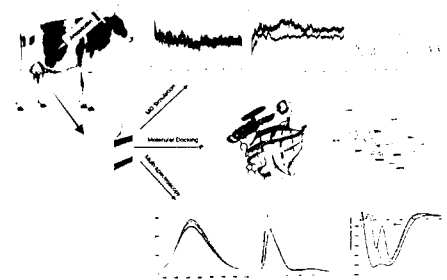
Dina Neves, Paula B. Andrade, Romeu A. Videira, Victor de Freitas and Luís Cruz



107830

Insight into the binding behavior, structure, and thermal stability properties of β -lactoglobulin/Amoxicillin complex in a neutral environment

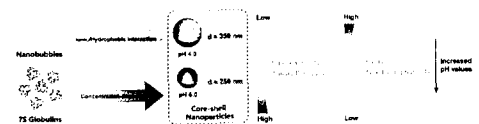
Saied Habibian-Dehkordi, Sadegh Farhadian, Mohammad Ghasemi and Mina Evini



107847

Air nanobubbles induced reversible self-assembly of 7S globulins isolated from pea (*Pisum Sativum* L.)

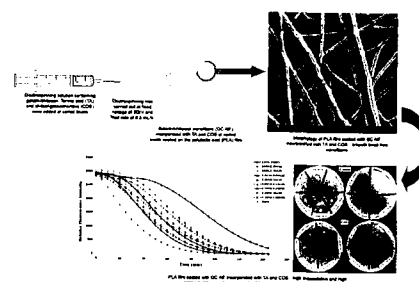
Tianyi Yan, Zheng Hua, Yong Deng, Haocheng Guo, Weidong Xu, Enbo Xu, Wenjun Wang, Tian Ding, Yanlong Cao, Yusheng Liu and Donghong Liu



107916

Electrospinning of gelatin/chitosan nanofibers incorporated with tannic acid and chitoooligosaccharides on polylactic acid film: Characteristics and bioactivities

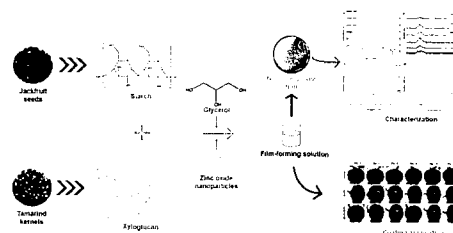
Saqib Gulzar, Mohamed Tagrida, Krisana Niluwan, Thummanoon Prodpran and Sootawat Benjakul



107917

Jackfruit seed starch/tamarind kernel xyloglucan/zinc oxide nanoparticles-based composite films: Preparation, characterization, and application on tomato (*Solanum lycopersicum*) fruits

R. Santhosh and Preetam Sarkar

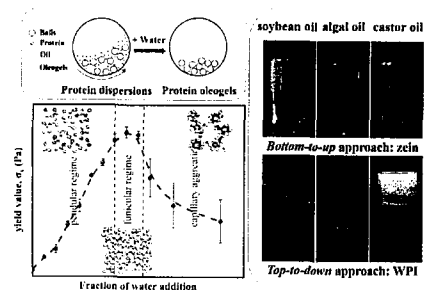


107912

Formation of protein oleogels via capillary attraction of engineered protein particles

Gao-Shang Wang, Hong-Yu Chen, Li-Juan Wang, Yuan Zou, Zhi-Li Wan and Xiao-Quan Yang

Capillary suspension promises a new approach for structuring protein oleogels.



107914

Effect of D-galactose on physicochemical and functional properties of soy protein isolate during Maillard reaction

Qiyun Zhang, Xin Long, Jing Xie, Bin Xue, Xiaohui Li, Jianhong Gan, Xiaojun Bian and Tao Sun

