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***Spirulina platensis* protein nanoparticle-based bigels: Dual stabilization, phase inversion, and 3D printing**

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Effect of rice bran on properties of yogurt: Comparison between addition of bran before fermentation and after fermentation

Tongfeng Wu, Chong Deng, Shunjing Luo, Chengmei Liu and Xiuting Hu

Adding rice bran before fermentation improved the yogurt stability, while adding rice bran after fermentation decreased the yogurt stability. Moreover, the fluorescence in yogurt with rice bran added after fermentation was significantly stronger than that in yogurt with rice bran added before fermentation, which suggested that the bound phenolic acid content in bran was decreased by fermentation.

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A colon-targeted delivery system of torularhodin encapsulated in electrospinning microspheres, and its co-metabolic regulation mechanism of gut microbiota

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Chitosan films plasticized with choline-based deep eutectic solvents: UV shielding, antioxidant, and antibacterial properties

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Chitosan films plasticized with choline-based deep eutectic solvents: UV shielding, antioxidant, and antibacterial properties.

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Effects of extrusion on structural properties, physicochemical properties and *in vitro* starch digestibility of Tartary buckwheat flour

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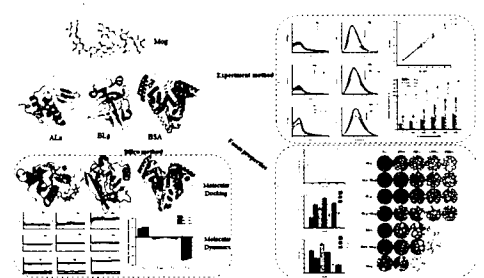
A novel starch-based microparticle with polyelectrolyte complexes and its slow digestion mechanism

Suhong Li, Qiyue Zhao, Siyu Wang, Yan Bai, Kai Guo, Peng Liu, Xiaopei Hu and Tuoping Li

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Insight into binding mechanism between three whey proteins and mogroside V by multi-spectroscopic and silico methods: Impacts on structure and foaming properties

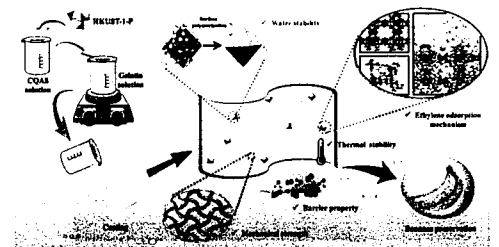
Jinzhe Li, Yuxuan Huang, Wenjuan Zhang, Akhunzada Bilawal, Narantuya Sukhbaatar, Batsukh Tsembeltsogt, Zhanmei Jiang and Zhishen Mu



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Modified HKUST-1-based packaging with ethylene adsorption property for food preservation

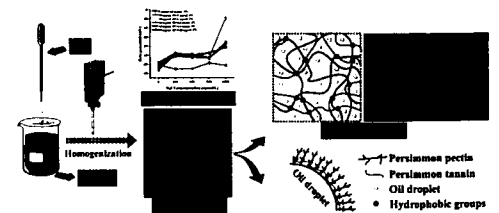
Linyu Nian, Mengjun Wang, Yan Zeng, Jiang Jiang, Shujie Cheng and Chongjiang Cao



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Persimmon tannin can enhance the emulsifying properties of persimmon pectin via promoting the network and forming a honeycomb-structure

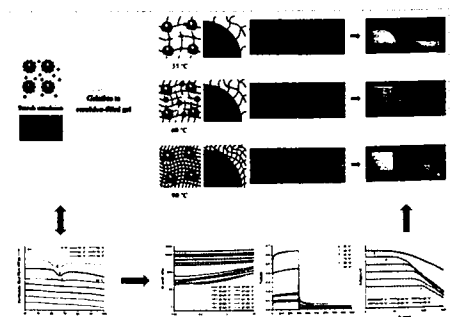
Yangyang Jia, Meizhu Dang, Ibrahim Khalifa, Yajie Zhang, Yunfei Huang, Kaikai Li and Chunmei Li



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Role of gelation temperature in rheological behavior and microstructure of high elastic starch-based emulsion-filled gel

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Interactions between leached amylose and protein affect the stickiness of cooked white rice

Changfeng Li, Yi Ji, Enpeng Li and Robert G. Gilbert

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Influence of de-structured starch on fine-stranded polymeric and coarse-stranded particulate whey protein gels

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The effects of cooperative fermentation by yeast and lactic acid bacteria on the dough rheology, retention and stabilization of gas cells in a whole wheat flour dough system – A review

Xinyang Sun, Simiao Wu, Wen Li, Filiz Koksel, Yifei Du, Lei Sun, Yong Fang, Qihui Hu and Fei Pei

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Effects of tannic acid on the physical stability, interfacial properties, and protein/lipid co-oxidation characteristics of oil body emulsions

Yi Liao, Yufan Sun, Xinhui Peng, Baokun Qi and Yang Li

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Yuanqi Lv, Lilan Xu, Tingting Tang, Junhua Li, Luping Gu, Cuihua Chang, Ming Zhang, Yanjun Yang and Yujie Su

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Jiawei Lin, Zhong-Sheng Tang, Jayani Chandrapala, Charles Stephen Brennan, Zhong Han and Xin-An Zeng

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Effect of endogenous proteins and heat treatment on the *in vitro* digestibility and physicochemical properties of corn flour

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Laccase and glucono- β -lactone dual-induced gelation of casein and arabinoxylan: Microstructures, physicochemical properties, and pH-responsive release behavior

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***In situ* crosslinking sodium alginate on oil-water interface to stabilize the O/W emulsions**

Zhiming Gao, Chen Gao, Wenxin Jiang, Longquan Xu, Bing Hu, Xiaolin Yao, Yanlei Li and Yuehan Wu

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Influence of storage conditions on functional properties of multilayer biopolymer films based on chitosan and furcellaran enriched with carp protein hydrolysate

Joanna Kruk, Joanna Tkaczewska, Michał Szuwarzyński, Tomasz Mazur and Ewelina Jamróż

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Synergistic effect of whey proteins and their derived microgels in the stabilization of O/W emulsions

Jéssica Thaís do Prado Silva, Annabel Janssen, Vânia Regina Nicoletti, Karin Schroën and Jolet de Ruiter

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Corrigendum to “Comparison of carrying mechanism between three fat-soluble vitamins and alpha-lactalbumin: Effects on structure and physicochemical properties of alpha-lactalbumin” [Food Hydrocolloids 116 (2021) 106662]

Wei Chen, Haiying Yu, Ruijie Shi, Chenglong Ma, Munkh-Amgalan Gantumur, Abdul Qayum, Akhunzada Bilawal, Guizhao Liang, Kwang-Chol Oh, Zhanmei Jiang and Juncai Hou