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**108019**

**The self-association properties of partially dephosphorylated bovine beta-casein**

Sijia Song, Yingying Lin, Yuning Zhang, Yujia Luo and Huiyuan Guo

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**107984**

**A novel all-natural (collagen+pectin)/chitosan aqueous two-phase microcapsule with improved anthocyanin loading capacity**

Zhenyang Jiang, Shaojie Zhao, Zhiying Fan, Chengying Zhao, Lin Zhang, Dan Liu, Yuming Bao and Jinkai Zheng

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**108037**

**Biosynthesis of amidated pectins with ultra-high viscosity and low gelation restriction through ultra-low temperature enzymatic method**

Chenmin Zheng, Yuping Zou, Yufan Huang, Bihua Shen, Peng Fei and Guoguang Zhang

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**108044**

**Dispersion of zein into pea protein with alkaline agents imparts cohesive and viscoelastic properties for plant-based food analogues**

Oguz K. Ozturk, Andres M. Salgado, David R. Holding,  
Osvaldo H. Campanella and Bruce R. Hamaker

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**108006**

**The pH-dependent phase separation kinetics of type-A gelatin and dextran with different initial microstructures**

Qi Wang, Zhongqiu Han, Bo Cui, Chao Yuan, Jianpeng Li,  
Katsuyoshi Nishinari and Meng Zhao

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**108041**

**Physicochemical and functional properties of cross linked and high pressure homogenized sugar beet pectin: A comparative study**

Sima Saeidy, Pegah Omid, Ali Nasirpour and Javad Keramat

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**108014**

**Alkylsuccinylated oxidized cellulose-based amphiphiles as a novel multi-purpose ingredient for stabilizing O/W emulsions**

Ziqian Li, Sampson Anankanbil, Linlin Li, Jiabao Lyu, Marcin Nadzieja and Zheng Guo

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**108029**

**Encapsulation of polyethylene glycol as a phase change material using alginate microbeads to prevent temperature fluctuation- Case study: Fish packaging**

Milad Jafarpour, Milad Fathi and Nafiseh Soltanizadeh

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**108038**

**Oligosaccharide analysis of the backbone structure of the characteristic polysaccharide of *Dendrobium officinale***

Tin-Long Wong, Li-Feng Li, Ji-Xia Zhang, Quan-Wei Zhang, Xue-Ting Zhang, Li-Shuang Zhou, Hau-Yee Fung, Lei Feng, Hui-Yuan Cheng, Chu-Ying Huo, Man Liu, Wan-Rong Bao, Wen-Jie Wu, Cheuk-Hei Lai, Su-Ping Bai, Shao-Ping Nie, Pema-Tenzin Puno, Clara Bik-San Lau, Ping-Chung Leung, Quan-Bin Han and Han-Dong Sun

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**107975**

**Protein-induced delubrication: How plant-based and dairy proteins affect mouthfeel**

Sorin-Cristian Vlădescu, Maria Gonzalez Agurto, Connor Myant, Michael W. Boehm, Stefan K. Baier, Gleb E. Yakubov, Guy Carpenter and Tom Reddyhoff

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**108011**

**Creation of a new proof-of-concept pectin/lysozyme nanocomplex as potential  $\beta$ -lactose delivery matrix: Structure and thermal stability analyses**

Magner Pessoa da Silva, Thiécila Katiane Osvaldt Rosales, Lucas de Freitas Pedrosa and João Paulo Fabi

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108007

**Comparison of different indirect approaches to design edible oleogels based on cellulose ethers**

Q. Wang, M. Espert, V. Larrea, A. Quiles, A. Salvador and T. Sanz

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108046

**The role of feruloylation of wheat bran arabinoxylan in regulating the heat-evoked polymerization behavior of gluten**

Anqi Liu, Yining Zhang, Xiaohui Zhao, Dandan Li, Chong Xie, Runqiang Yang, Zhenxin Gu, Yingxin Zhong, Dong Jiang and Pei Wang

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**Extrusion-based 3D printing of high internal phase emulsions stabilized by co-assembled  $\beta$ -cyclodextrin and chitosan**

Xueqing Li, Liuping Fan and Jinwei Li

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108025

**Fabrication, characterization and biological properties of pectin and/or chitosan-based films incorporated with noni (*Morinda citrifolia*) fruit extract**

Xue Lin, Sijun Chen, Ruimin Wang, Congfa Li and Lu Wang

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**108040**

**Edible Oleogels Fabricated by Dispersing Cellulose Particles in Oil Phase  
Effects from the Water Addition**

Zhiming Gao, Chao Zhang, Yanlei Li, Yuehan Wu, Qianchun Deng and  
Xuewen Ni

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**108043**

**Impact of biopolymer-surfactant interactions on the particle  
aggregation inhibition of  $\beta$ -carotene in high loaded microcapsules:  
Spontaneous dispersibility and *in vitro* digestion**

Liang Zhang, Wenyan Liao, Zhen Tong, Yuan Wang, Jinfang Liu, Like Mao,  
Fang Yuan and Yanxiang Gao

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**108004**

**Low density lipoprotein-pectin complexes stabilized high internal phase  
pickering emulsions: The effects of pH conditions and mass ratios**

Zhenshun Li, Yating Xiong, Yi Wang, Yali Zhang and Yangchao Luo

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**108045**

**Innovative processing technology for enhance potential prebiotic effects  
of RG-I pectin and cyanidin-3-glucoside**

Zhiqiang Hou, Luqin Luan, Xinxin Hu, Shiguo Chen and Xingqian Ye

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**108015**

**Effect of Hofmeister series anions on freeze-thaw stability of emulsion stabilized with whey protein isolates**

Hao Lai, Qian Shen, Fuchao Zhan, Sha Jiang, Haomin Sui, Yijie Chen, Bin Li and Jing Li

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**108049**

**Combination of pulsed electric field and pH shifting improves the solubility, emulsifying, foaming of commercial soy protein isolate**

Rui Wang, Lang-Hong Wang, Qing-Hui Wen, Fei He, Fei-Yue Xu, Bo-Ru Chen and Xin-An Zeng

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**107985**

**Effect of ethanol on gelation and microstructure of whey protein gels in the presence of NaCl**

Marios Andreadis and Thomas Moschakis

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**108033**

**Comprehensive identification and hydrophobic analysis of key proteins affecting foam capacity and stability during the evolution of egg white foam**

Haobo Jin, Yongguo Jin, Jiajing Pan, Sijie Mi, Qi Zeng, Zhe Li, Qi Wang, Yi Sun and Long Sheng

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**107906**

**Effect of the formulation on mucoadhesive spray-dried microparticles containing iron for food fortification**

Alberto Baldelli, Diana Yumeng Liang, Yigong Guo and Anubhav Pratap-Singh

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**108031**

**Effects of kappa-carrageenan on egg white ovalbumin for enhancing the gelation and rheological properties via electrostatic interactions**

Yuzhu Mao, Min Huang, Jiapei Bi, Duowen Sun, Hongliang Li and Hongshun Yang

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**108051**

**Pressure moisture treatment (PMT) of starch, a new physical modification method**

Hui-Yun Kim, Sang-Jin Ye and Moo-Yeol Baik

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**108001**

**Freeze-thaw stability and rheological properties of high internal phase emulsions stabilized by phosphorylated perilla protein isolate: Effect of tea saponin concentration**

Qiaoli Zhao, Xin Hong, Liuping Fan, Yuanfa Liu and Jinwei Li

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**The effect of three pectin fractions variation on the browning of different dried apple products**

Qingting Yu, Xuan Li, Jiaying Hu, Wenyue Wang and Jinfeng Bi

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**Regulation on gel textures of *Nicandra physalodes* (Linn.) Gaertn. pectin by its synergistic interaction with sodium alginate**

Xudong Yang, Kai Yuan, Huan Zhang, Shuai Luo, Shuaida Wang, Xi Yang and Yurong Guo

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108012

**Four stages of multi-scale structural changes in rice starch during the entire high hydrostatic pressure treatment**

Xinyu Zhang, Chao Wang, Zhenyu Liu, Yong Xue, Qingyu Zhao and Qun Shen

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108035

**The formation, structural and rheological properties of emulsion gels stabilized by egg white protein-insoluble soybean fiber complex**

Xiujie Zhao, Bifen Chen, Tongxun Liu, Yongjian Cai, Lihua Huang, Mouming Zhao and Qiangzhong Zhao



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**108039**

**Encapsulation of hop (*Humulus lupulus* L.) essential oil for controlled release in the non-alcoholic beverage application**

Xueqian Su, Yixiang Xu, Zhiyuan Xu, Ken Hurley, Yiming Feng and Yun Yin

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**108056**

**Effect of high-intensity ultrasound on the physicochemical properties of *Tenebrio Molitor* Protein**

Dongjie Huang, Wenjing Li, Guannan Li, Wenyan Zhang, Hongru Chen, Yang Jiang and Dapeng Li

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**108027**

**Molecular weight, chain length distribution and long-term retrogradation of cassava starch modified by amyloamylase**

Hua-Tsung Lin, An-I Yeh, Tuan-Hua David Ho, Min-Hsiung Pan and Shih Hsin Chen

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**107961**

**Novel active edible food packaging films based entirely on citrus peel wastes**

Rowaida K.S. Khalil, Muhammed R. Sharaby and Dalia S. Abdelrahim

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107947

**One stage hydrothermal treatment: A green strategy for simultaneous extraction of food hydrocolloid and co-products from sweet lime (*Citrus limetta*) peels**

Ipsita Das and Amit Arora

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108003

**Changes in interfacial composition and structure of milk fat globules are crucial regulating lipid digestion in simulated *in-vitro* infant gastrointestinal digestion**

Yue Sun, Shuaiyi Ma, Yibo Liu, Zhibin Jia, Xiaodong Li, Lu Liu, Qian Ma, Kouadio Jean Eric-parfait Kouame, Chunmei Li, Youbin Leng and Shilong Jiang

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**Energetics and mechanism of complexation between  $\beta$ -lactoglobulin and oligochitosan**

Valerij Y. Grinberg, Tatiana V. Burova, Natalia V. Grinberg, Vladimir E. Tikhonov, Alexander S. Dubovik, Victor N. Orlov, Irina G. Plashchina, Anatolii I. Usov and Alexei R. Khokhlov

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108058

**Development of food-grade oleogel via the aerogel-templated method: Oxidation stability, astaxanthin delivery and emulsifying application**

Wanjun Zhao, Zihao Wei, Changhu Xue and Yuan Meng

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**108026**

***Thermoproteus uzoniensis* 4- $\alpha$ -glucanotransferase catalyzed production of a thermo-reversible potato starch gel with superior rheological properties and freeze-thaw stability**

Xiaoxiao Li, Yu Wang, Jing Wu, Zhengyu Jin, Lubbert Dijkhuizen, Maher Abou Hachem and Yuxiang Bai

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**108048**

**Novel Pickering emulsion stabilized by natural fiber polysaccharide-protein extracted from *Haematococcus pluvialis* residues**

Zihao Yin, Mengwei Wang and Mingyong Zeng

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**108042**

**Quantification using rheological blending-law analysis and verification with 3D confocal laser scanning microscopy of the phase behaviour in agarose-gelatin co-gels**

Pranita Mhaske, Asgar Farahnaky and Stefan Kasapis

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**108050**

**Pickering water in oil emulsions prepared from biocompatible gliadin/ethyl cellulose complex particles**

Fu-Zhen Zhou, Xin-Hao Yu, Dong-Hui Luo, Xiao-Quan Yang and Shou-Wei Yin

Schematic illustration of preparation for stable Pickering W/O emulsions using biocompatible gliadin/ethyl cellulose complex particles as the particulate emulsifier.

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108008

**The heated-induced gelation of soy protein isolate at subunit level:  
Exploring the impacts of  $\alpha$  and  $\alpha'$  subunits on SPI gelation based on  
natural hybrid breeding varieties**

Hongling Fu, Jiaxin Li, Xiaoqing Yang, Mohammed Sharif Swallah,  
Hao Gong, Lei Ji, Xiangze Meng, Bo Lyu and Hansong Yu

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108017

**Composite films with properties improved by increasing the  
compatibility of sodium caseinate and zein in a heated 60% ethanol  
solvent**

Shumin Wang, Han Chen, Yi Tong, Yi Li, Jijun Zhang, Chong Chen,  
Fazheng Ren, Caiyun Hou and Pengjie Wang

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107996

**Glycerol-compressed self-assembly nanogel based on ovomucin and  
chito-oligosaccharide: A novel green strategy for curcumin delivery**

Xuanchen Li, Chunfang Yin, Boyu Liu, Long Zou, Qi Xu and Chang Ming Li

OVM was mixed with curcumin and bound to each other by hydrophobic interaction  
and hydrogen bond. COS induced the formation of early nanogel by electrostatic action.  
Glycerol compressed the gel to produce the final nanogel.

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108060

**Characterization of whey protein isolate-gum Arabic Maillard conjugate  
and evaluation of the effects of conjugate-stabilized emulsion on  
microbiota of human fecal cultures**

Kuhui Kan, Yuhang Hu, Yujie Huang, Xia Fan, Guijie Chen, Hong Ye and  
Xiaoxiong Zeng

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**108018**

**Enhanced sodium release and saltiness perception of surimi gels by microwave combined with water bath heating**

Xuejiao Wang, Yongxin Yi, Chaofan Guo, Xingwei Wang, Jingyang Yu and Shuqin Xia

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**108032**

**Complex coacervation of pea protein and pectin: Contribution of different protein fractions to turbidity**

Artwin Archut, Martina Klost, Stephan Drusch and Hanna Kastner

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**108059**

**Effect of L-cysteine and L-ascorbic acid addition on properties of meat analogues**

Somayeh Taghian Dinani, Jeroen Philip van der Harst, Remko Boom and Atze Jan van der Goot

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**107978**

**Determination of porcine derived components in gelatin and gelatin-containing foods by high performance liquid chromatography-tandem mass spectrometry**

Xiaoyan Zhu, Shuqing Gu, Dehua Guo, Xinxin Huang, Niannian Chen, Bing Niu and Xiaojun Deng

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**108028**

**Improving probiotic (*Lactobacillus casei*) viability by encapsulation in alginate-based microgels: Impact of polymeric and colloidal fillers**

Qian Li, Hongyi Lin, Jing Li, Lu Liu, Jialu Huang, Yi Cao, Tiantian Zhao, David Julian McClements, Jun Chen, Chengmei Liu, Jiyan Liu, Peiyi Shen and Mengzhou Zhou

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**108030**

**Nonlinear rheological properties of Chinese cold skin noodle (*liangpi*) and wheat starch gels by large amplitude oscillatory shear (LAOS)**

Shuai Feng, Jun-Jie Xing, Xiao-Na Guo and Ke-Xue Zhu

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**108064**

**Assessment of order of helical structures of retrograded starch by Raman spectroscopy**

Hao Lu, Yaoqi Tian and Rongrong Ma

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**108053**

**Examination of  $\beta$ -lactoglobulin-ferulic acid complexation at elevated temperature using biochemical spectroscopy, proteomics and molecular dynamics**

Kourosh Abdollahi, Lloyd Condict, Andrew Hung and Stefan Kasapis

(a) 3D image of the best binding locations of ferulic acid docked onto each monomer of the  $\beta$ -lactoglobulin dimer (b) close up image of the interacting amino acids and distances (Å) from ferulic acid and (c) 2D representation of the binding sites between ferulic acid and interacting amino acids at pH 7.3 and 121 °C.

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**108084**

**Properties and microstructure of pickering emulsion synergistically stabilized by silica particles and soy hull polysaccharides**

Guilan Zhao, Shengnan Wang, Yangyang Li, Lina Yang and Hong Song

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**108068**

**A decade overview and prospect of spray drying encapsulation of bioactives from fruit products: Characterization, food application and *in vitro* gastrointestinal digestion**

Saeid Jafari, Seid Mahdi Jafari, Mahdi Ebrahimi, Isaya Kijpatanasilp and Kitipong Assatarakul

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**108082**

**Edible oleofilms with high vegetable oil content obtained from novel soy protein isolate/gelatin/chitosan nanofiber emulgels**

Behraad Tirgarian, Jamshid Farmani and Jafar M. Milani

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**108065**

**Role of polysaccharides in tribological and sensory properties of model dairy beverages**

Lei Ji, Denise den Otter, Leonardo Cornacchia, Guido Sala and Elke Scholten

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**108013**

**Targeted delivery of hydrogels in human gastrointestinal tract: A review**

Zhongyu Yang, David Julian McClements, Cuicui Li, Shangyuan Sang, Long Chen, Jie Long, Chao Qiu and Zhengyu Jin

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**108057**

**Preparation, structure evaluation, and improvement in foaming characteristics of fibrotic pea protein isolate by cold plasma synergistic organic acid treatment**

Zihan Qu, Guiyun Chen, Jiake Wang, Xixian Xie and Ye Chen

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**108083**

**High intensity ultrasound (HIU)-induced functionalization of foxtail millet protein and its fractions**

Nitya Sharma, Jatindra K Sahu, Ankur Choudhary, Maninder Meenu and Vasudha Bansal

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**108034**

**Effects of konjac glucomannan on physical properties and microstructure of fish myofibrillar protein gel: Phase behaviours involved**

Tao Zhang, Shengjun Chen, Xiaoqi Xu, Xinbo Zhuang, Yinji Chen, Yong Xue, Changhu Xue and Ning Jiang



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**108061**

**Lactate and butyrate proportions, methanogen growth and gas production during *in vitro* dietary fibre fermentation all depend on fibre concentration**

Hong Yao, Bernadine M. Flanagan, Barbara A. Williams, Deirdre Mikkelsen and Michael J. Gidley

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**108092**

**Mechanistic insights into the improvement of yeast viability by adding short-clustered maltodextrin during long-term frozen storage**

Yang Li, Fangfang Zhao, Caiming Li, Xiaofeng Ban, Zhengbiao Gu and Zhaofeng Li

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**108090**

**Subtle differences in starch fine molecular structure are associated with large differences in texture and digestibility of Chinese steamed bread**

Shuaibo Shao, Enpeng Li, Shiyao Yu, Xueer Yi, Xiaowei Zhang, Chuantian Yang, Robert G. Gilbert and Cheng Li

Small variance of wheat starch chain-length distribution can cause a significant difference of starch digestibility and texture of Chinese steamed bread.

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**108081**

**A comparative investigation of anionic polysaccharides (sulfated fucan, ι-carrageenan, κ-carrageenan, and alginate) on the fabrication, stability, rheology, and digestion of multilayer emulsion**

Feifei Shi, Yaoguang Chang, Jingjing Shen, Guangning Chen and Changhu Xue

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**108086**

**Performance of ultrahigh methoxylated pectin as the delivery material in the simulated *in vitro* digestion**

Shuyi Guan, Xiao Hua, Zijie Wang, Yuyin Yuan and Ruijin Yang

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**108088**

**$\kappa$ -Carrageenan/konjac glucomannan composite hydrogel filled with rhamnolipid-stabilized nanostructured lipid carrier: Improvement of structure and properties**

Xin Shu, Yajie Wei, Xiaoli Luo, Jinfang Liu, Like Mao, Fang Yuan and Yanxiang Gao

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**108062**

**Effect of dry heat treatment on multi-structure, physicochemical properties, and *in vitro* digestibility of potato starch with controlled surface-removed levels**

Qian Zhang, Hao Duan, Yaxi Zhou, Shiqi Zhou, Xiangzhen Ge, Huishan Shen, Wenhao Li and Wenjie Yan

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**108091**

**Improving barrier and antibacterial properties of chitosan composite films by incorporating lignin nanoparticles and acylated soy protein isolate nanogel**

Zhipeng Zou, Balarabe B. Ismail, Xinhui Zhang, Zhehao Yang, Donghong Liu and Mingming Guo

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**108087**

**Thermally reversible *Mesona chinensis* polysaccharide hydrogel**

Siyuan Huang, Weijuan Huang, Qiantong Gu, Jiayuan Luo, Kun Wang,  
Bing Du and Pan Li

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**108099**

**Endogenous protein and lipid facilitate the digestion process of starch in cooked quinoa flours**

Shiyi Lu, Jie Li, Jingyun Ji, Yangyang Wen, Hongyan Li, Jing Wang and  
Baoguo Sun

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**108079**

**A new approach for the encapsulation of *Saccharomyces cerevisiae* using shellac and cellulose nanocrystals**

Jiyoo Baek, Mohankandhasamy Ramasamy, David Gunhee Cho,  
Colin Chee Chung Soo, Sparsh Kapar, Joshua Youngchan Lee and  
Kam C. Tam

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**108055**

**Ultra-stable pickering emulsions stabilized by zein-cellulose conjugate particles with tunable interfacial affinity**

Yijie Wang, Xiufeng Li, Ting Li, Yang Wang, Jie Jiang, Xuhui Zhang,  
Jing Huang, Bihua Xia, Ho Cheung Shum, Zhenzhong Yang and Weifu Dong

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**108089**

**Continuous flow modulates zein nanoprecipitation solvent environment to obtain colloidal particles with high curcumin loading**

Haocheng Guo, Yiming Feng, Yong Deng, Tianyi Yan, Zimo Liang, Yichen Zhou, Wei Zhang, Enbo Xu, Donghong Liu and Wenjun Wang

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**108093**

**Foaming and interfacial properties of desalted duck egg white nanogels after weak enzymatical hydrolyzation**

Bin Zhou, Jingyun Zhao, Yujuan Rong, Mengchen Li, Hongshan Liang, Bin Li and Jing Sun

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**108098**

**Effects of pH and incubation temperature on properties of konjac glucomannan and zein composites with or without freeze-thaw treatment**

Rui Lai, Jie Liu and Yawei Liu

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**108104**

**Interfacial behavior of cyclodextrins at the oil-water interface of Pickering emulsion**

Caiyun Cheng, Chao Yuan, Bo Cui, Lu Lu, Jianpeng Li and Haojie Sha

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**108103**

**In situ rapid conjugation of chitosan-gum Arabic coacervated complex with cinnamaldehyde in cinnamon essential oil to stabilize high internal phase Pickering emulsion**

Yang Tang, Chengcheng Gao and Xiaozhi Tang

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**108102**

**Improving the viability of *Lactobacillus plantarum* LP90 by carboxymethylated dextran-whey protein conjugates: The relationship with glass transition temperature**

Wen Li, Yunjiao Zhao, Yuan Zhao, Shunqin Li, Liyuan Yun, Zijian Zhi, Rui Liu, Tao Wu, Wenjie Sui and Min Zhang

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**108094**

**Active chitosan/gum Arabic-based emulsion films reinforced with thyme oil encapsulating blood orange anthocyanins: Improving multifunctionality**

Runan Zhao, Jin Chen, Songfeng Yu, Ruihao Niu, Zhehao Yang, Han Wang, Huan Cheng, Xingqian Ye, Donghong Liu and Wenjun Wang

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**108009**

**Tribology and rheology of water-in-water emulsions stabilized by whey protein microgels**

Kwan-Mo You, Brent S. Murray and Anwesha Sarkar

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**108085**

**The effects of germination on the composition and functional properties of hemp seed protein isolate**

Martin Liu, Mackenzie Childs, Michael Loos, Alan Taylor, Lawrence B. Smai and Alireza Abbaspourrad

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**108063**

**Novel bigels constructed from oleogels and hydrogels with contrary thermal characteristics: Phase inversion and 3D printing applications**

Zhu Jian Chen, Fengyuan Bian, Xiangyuan Cao, Zhangyu Shi and Zong Meng

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**108080**

**Texture formation of dehydrated yellow peach slices pretreated by osmotic dehydration with different sugars via cell wall pectin polymers modification**

Fengzhao Wang, Jian Lyu, Jin Xie and Jinfeng Bi

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**108096**

**Particle size of dietary fibre has diverse effects on *in vitro* gut fermentation rate and end-products depending on food source**

Hong Yao, Bernadine M. Flanagan, Barbara A. Williams, Deirdre Mikkelsen and Michael J. Gidley

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**108078**

**50/50 oil/water emulsion stabilized by pea protein isolate microgel particles/xanthan gum complexes and co-emulsifiers**

Sisheng Li, Bo Jiao, Shah Faisal, Yu Zhang, Bicong Wu, Wei Li, Aimin Shi, Hongzhi Liu and Qiang Wang

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**108101**

**Construction of porous materials from Pickering high internal-phase emulsions stabilized by zein-*Hohenbuehelia serotina* polysaccharides nanoparticles and their adsorption performances**

Cheng Wang, Lu Wang, Siying An, Qianyu Jiang, Dawei Gao and Xiaoyu Li

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**108067**

**Chitosan for eco-friendly control of mycotoxinogenic *Fusarium graminearum***

Anne Loron, Yunhui Wang, Vessela Atanasova, Florence Richard-Forget, Christian Gardrat and Véronique Coma

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**108107**

**Characterization of the improved functionality in soybean protein-proanthocyanidins conjugates prepared by the alkali treatment**

Xiaowen Pi, Yuxue Sun, Jiafei Liu, Xu Wang, Weichen Hong, Jianjun Cheng and Mingruo Guo

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**108111**

**Impact of wheat starch granule size on viscoelastic behaviors of noodle dough sheet and the underlying mechanism**

Jiaying Shang, Bo Zhao, Chong Liu, Limin Li, Jing Hong, Mei Liu, Xiaohui Zhang, Yiming Lei and Xueling Zheng

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**108097**

**Microstructure and physical properties of novel bigel-based foamed emulsions**

Ruting Zheng, Yunjiao Chen, Yanyan Wang, Michael A. Rogers, Yong Cao and Yaqi Lan

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**108112**

**Effects of different fatty acid ligands on the host-guest interaction of astaxanthin-bovine serum albumin: Thermodynamical analysis, binding site identification, and in vivo antioxidant evaluation**

Donghui Li, Yunjun Liu, Yixiang Liu, Shengnan Wang, Zixin Guo, Jie Li and Yanbo Wang

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**108105**

**Hydrolyzed rice glutelin nanoparticles as particulate emulsifier for Pickering emulsion: Structure, interfacial properties, and application for encapsulating curcumin**

Zhenyu Yang, Jiakai Yan, Yanhua Duan, Lei Dai, Yanfei Wang, Qingjie Sun, David Julian McClements and Xingfeng Xu



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**108100**

**Impact of pH and temperature on whey protein-proanthocyanidin interactions and foaming properties**

Nan Li and Audrey L. Girard

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**108110**

**Interaction between black mulberry pectin-rich fractions and cyanidin-3-O-glucoside under *in vitro* digestion**

Songen Wang, Xuan Zhang, Jian Ai, Zhewen Yue, Ying Wang, Bin Bao, Lingmin Tian and Weibin Bai

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**108120**

**Lauric acid adsorbed cellulose nanocrystals reduced the *in vitro* gastrointestinal digestion of oil-water pickering emulsions**

Avinash Singh Patel, SuriyaPrakaash Lakshmi Balasubramaniam, Balunkeswar Nayak and Mary Ellen Camire