



Volume 137 • April 2023

CONTENTS

108323

Matching textural properties of commercial meat and cheese products using zein as the viscoelastic agent and calcium hydroxide as the textural modifier in plant-based formulations

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

108321

High-amylose wheat tortillas with reduced *in vitro* digestion and enhanced resistant starch content

Caili Li, Sushil Dhital and Michael J. Gidley

108313

Oleogels/emulsion gels as novel saturated fat replacers in meat products: A review

Jiaxin Guo, Lujie Cui and Zong Meng

(Contents continued on inside back cover)



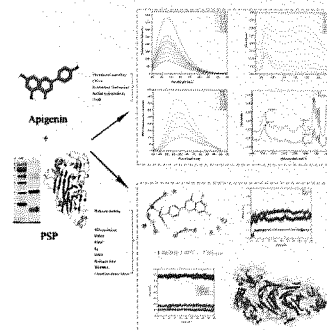
Available online at www.sciencedirect.com

ScienceDirect

108318

Exploring the binding mechanism of pumpkin seed protein and apigenin: Spectroscopic analysis, molecular docking and molecular dynamics simulation

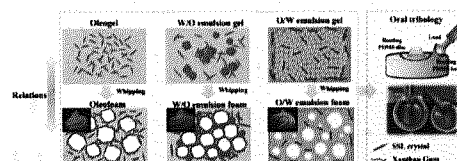
Fuqiang Liang, Yumeng Shi, Jiayi Shi and Weiwei Cao



108317

Olefoams and emulsion foams stabilized by sodium stearyl lactylate: Insight into their relations based on microstructure, rheology and tribology

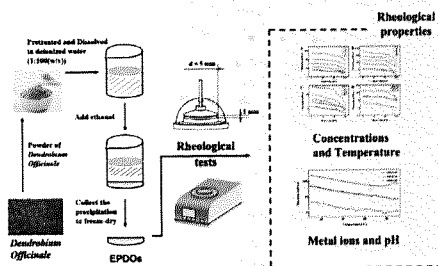
Liyang Du and Zong Meng



108311

Rheological behaviors of ethanol-fractional polysaccharides from *Dendrobium officinale* in aqueous solution: Effects of concentration, temperature, pH, and metal ions

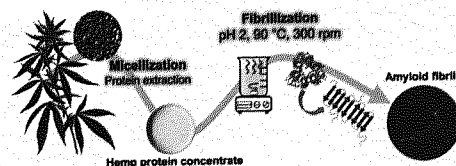
Hua Zhu, Lei Xu, Jian Wang, Zhihan Zhang, Xinhui Xu, Kai Yang, Peilong Sun, Xiaojun Liao and Ming Cai



108307

Formation and characterization of plant-based amyloid fibrils from hemp seed protein

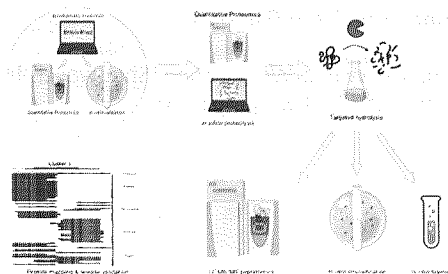
Ines Kutzli, Jiangtao Zhou, Ting Li, Stefan K. Baier and Raffaele Mezzenga



108299

Targeted hydrolysis of native potato protein: A novel workflow for obtaining hydrolysates with improved interfacial properties

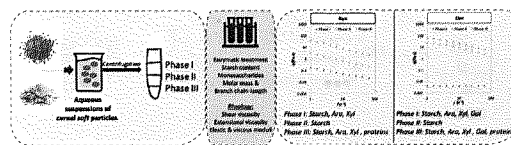
Simon Gregersen Echers, Ali Jafarpour, Betül Yesiltas, Pedro J. García-Moreno, Mathias Greve-Poulsen, Dennis K. Hansen, Charlotte Jacobsen, Michael Toft Overgaard and Egon Bech Hansen



108319

Shear and extensional rheological properties of whole grain rye and oat aqueous suspensions

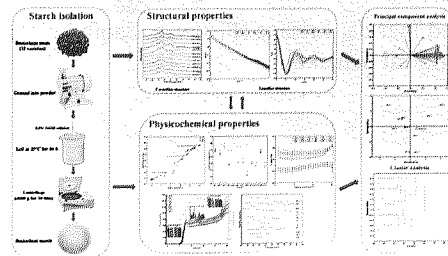
Loredana Malafronte, Secil Yilmaz-Turan, Leyla Dahl, Francisco Vilaplana and Patricia Lopez-Sanchez



108320

Characterization and comparative study on structural and physicochemical properties of buckwheat starch from 12 varieties

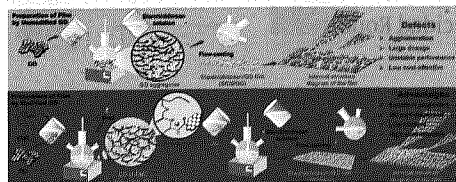
Licheng Gao, Filip Van Bockstaele, Benny Lewille, Geert Haesaert and Mia Eeckhout



108329

Structure and properties of starch/chitosan food packaging film containing ultra-low dosage GO with barrier and antibacterial

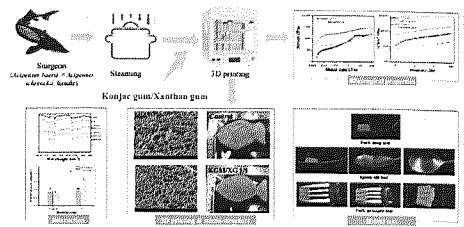
Lei Wu, Shenghua Lv, Dequan Wei, Siran Zhang, Shanshan Zhang, Zexiong Li, Leipeng Liu and Tingxiang He



108333

Hydrophilic colloids (Konjac gum/Xanthan gum) in 3D printing of transitional food from fish paste

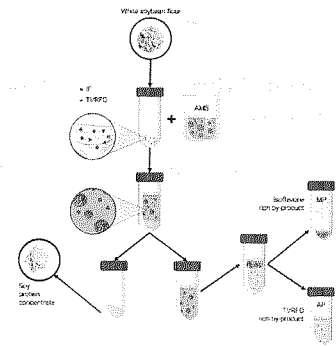
Xiliang Yu, Yue Wang, Wenyu Zhao, Shouwei Li, Jinfeng Pan, Sangeeta Prakash and Xiuping Dong



108314

Production of soy protein concentrate with the recovery of bioactive compounds: From destruction to valorization

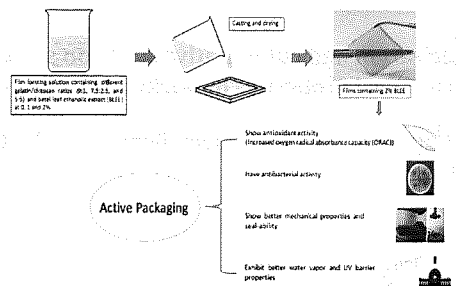
Ezequiel R. Coscueta, Luciana Pellegrini Malpiedi, Maria Manuela Pintado and Bibiana B. Nerli



108316

Fish gelatin/chitosan blend films incorporated with betel (*Piper betle* L.) leaf ethanolic extracts: Characteristics, antioxidant and antimicrobial properties

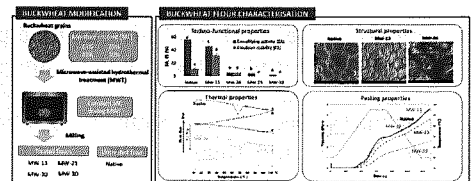
Mohamed Tagrida, Krisana Nilswan, Saqib Gulzar, Thummanoon Prodpran and Soottawat Benjakul



108328

Buckwheat grains treated with microwave radiation: Impact on the techno-functional, thermal, structural, and rheological properties of flour

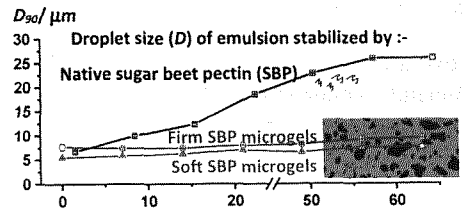
Ainhoa Vicente, Marina Villanueva, Pedro A. Caballero, José María Muñoz and Felicidad Ronda



108291

Emulsifying properties of sugar beet pectin microgels

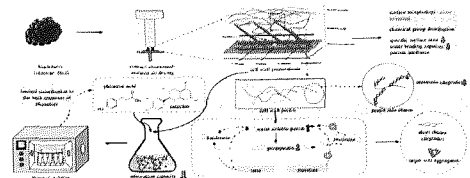
Samuel J. Stuble, Olivier J. Cayre, Brent S. Murray and Isabel Celigueta Torres



108312

Impact of cell wall adsorption behaviours on phenolic stability under air drying of blackberry with and without contact ultrasound assistance

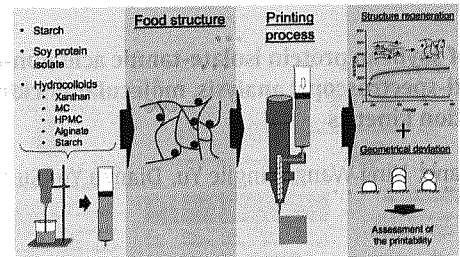
Wenjin Gong, Xinyu Zhao, Sivakumar Manickam, Xuwei Liu, Dandan Li, Yongbin Han, Hossein Kiani, Chaohui Feng and Yang Tao



108326

Relation between deformation and relaxation of hydrocolloids-starch based bio-inks and 3D printing accuracy

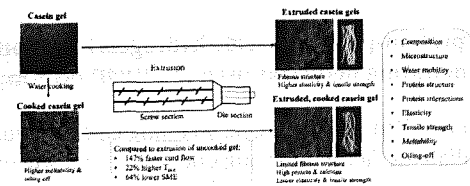
Martin Philipp Heckl, Miriam Korber, Mario Jekle and Thomas Becker



108322

Structural, rheological and functional properties of extruded mozzarella cheese influenced by the properties of the renneted casein gels

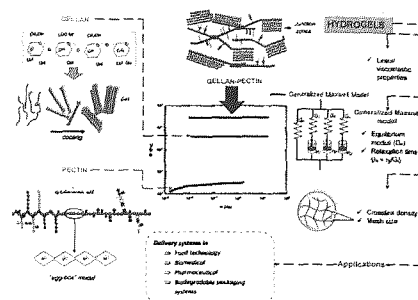
Ran Feng, Franciscus Winfried J. van der Berg, Rajmund Mokso, Søren Kristian Lillevang and Lilia Ahrné



108353

Mixed gels based on low acyl gellan and citrus pectin: A linear viscoelastic analysis

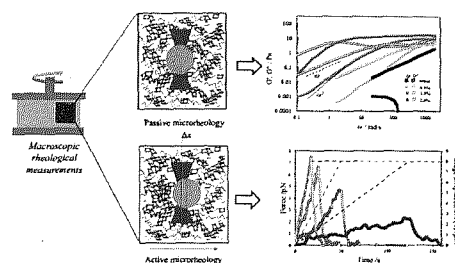
Lorena Rivera-Hernández, Norberto Chavarría-Hernández, Alberto Tecante, Mayra Alejandra López-Ortega, Ma del Rocío López Cuellar and Adriana-Inés Rodríguez-Hernández



108325

Microrheological properties and local structure of ι-carrageenan gels probed by using optical tweezers

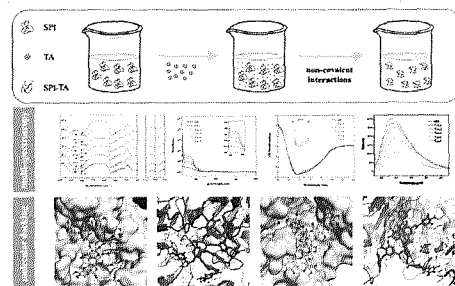
Lester C. Geonzon, Motoyoshi Kobayashi, Manlio Tassieri, Rommel G. Bacabac, Yasuhisa Adachi and Shingo Matsukawa



108330

Study of soybean protein isolate-tannic acid non-covalent complexes by multi-spectroscopic analysis, molecular docking, and interfacial adsorption kinetics

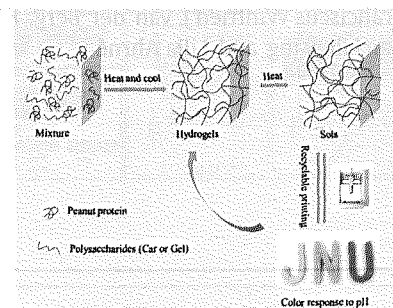
Tong Wang, Ning Wang, Yingjie Yu, Dianyu Yu, Su Xu and Liqi Wang



108332

Peanut protein-polysaccharide hydrogels based on semi-interpenetrating networks used for 3D/4D printing

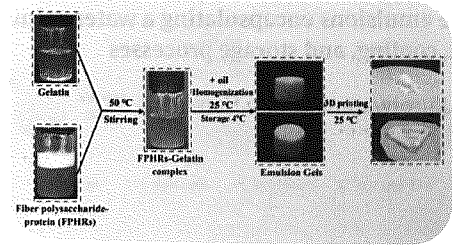
Qianzhu Lin, Yao Hu, Chao Qiu, Xiaojing Li, Shangyuan Sang, David Julian McClements, Long Chen, Jie Long, Xueming Xu, Jinpeng Wang and Zhengyu Jin



108350

Construction of 3D printable Pickering emulsion gels using complexes of fiber polysaccharide-protein extracted from *Haematococcus pluvialis* residues and gelatin for fat replacer

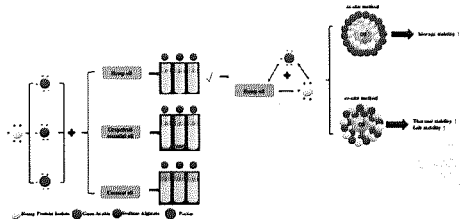
Mengwei Wang, Zihao Yin and Mingyong Zeng



108352

Hemp protein isolate-polysaccharide complex coacervates and their application as emulsifiers in oil-in-water emulsions

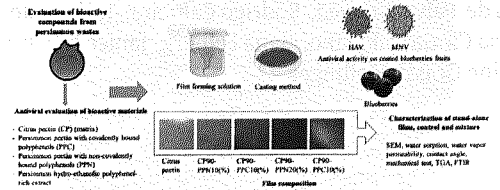
Xinye Liu, Feng Xue and Benu Adhikari



108327

Sustainable bioactive pectin-based films to improve fruit safety via a circular economy approach

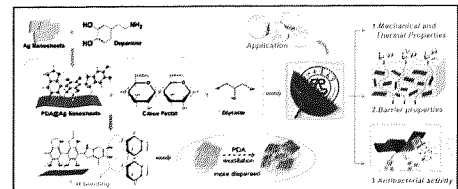
Daniel A. Méndez, Irene Falcó, Antonio Martínez-Abad, Gloria Sánchez, Amparo López-Rubio and María José Fabra



108331

Multifunctional pectin films based on mussel-inspired modified 2D Ag nanosheets for long-lasting antibacterial and enhanced barrier properties

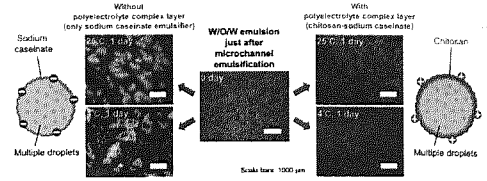
Ying Zhou, Weina Wu, Lixia Wang, Gulden Goksen and Ping Shao



108335

Impact of polyelectrolyte complex layer on the stability of palm oil multiple emulsions encapsulating a water-soluble compound during heating, cooling, and storage processes

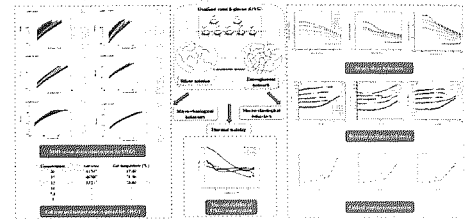
Takashi Kuroiwa and Shiho Hamada



108363

Oxidized yeast β-glucan: Rheological behaviors and the formation of entanglement network at different oxidation degree

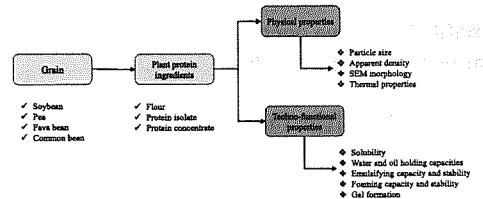
Yujie Guo, Huiyu Ma, Wudan Cai and Qilin Huang



108351

Physical and techno-functional properties of a common bean protein concentrate compared to commercial legume ingredients for the plant-based market

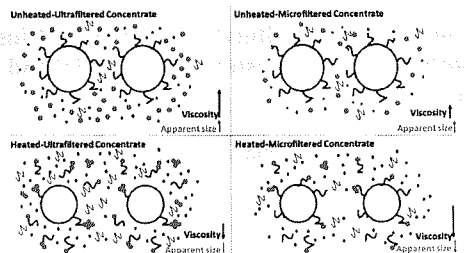
Lucas de Paiva Gouvêa, Rodrigo Caldeira, Tatiana de Lima Azevedo, Melicia Cintia Galdeano, Ilana Felberg, Janice Ribeiro Lima and Caroline Grassi Mellinger



108354

Heat induced interactions in whey protein depleted milk concentrates: Comparison of ultrafiltration and microfiltration

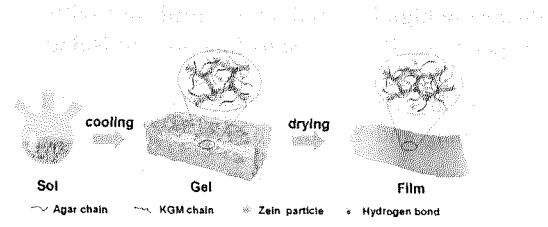
Özgenur Coşkun, Norbert Raak and Milena Corredig



108365

Zein inclusion changes the rheological, hydrophobic and mechanical properties of agar/konjac glucomannan based system

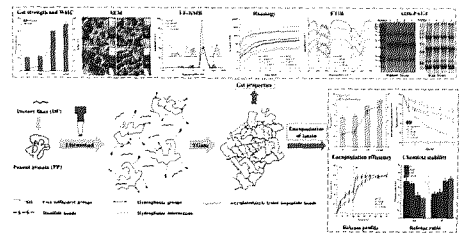
Dongling Qiao, Jieyi Lu, Zhining Chen, Xizhong Liu, Mengying Li and Binjia Zhang



108374

Synergistic influence of ultrasound and dietary fiber addition on transglutaminase-induced peanut protein gel and its application for encapsulation of lutein

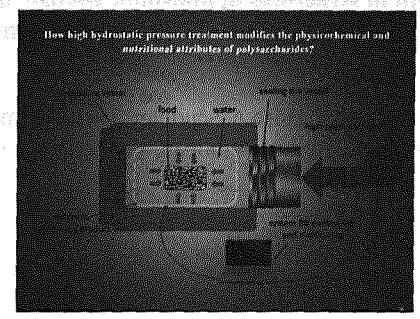
Chengbin Zhao, Fang Wang, Xinbiao Yang, Yuxuan Mao, Qi Qi, Mingzhu Zheng, Xiuying Xu, Yong Cao, Yuzhu Wu and Jingsheng Liu



108375

How high hydrostatic pressure treatment modifies the physicochemical and nutritional attributes of polysaccharides?

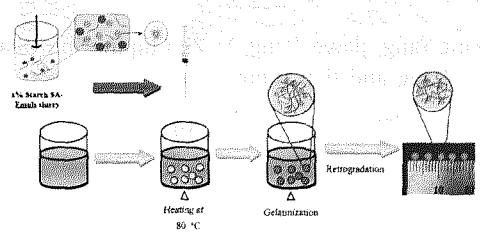
Hadis Rostamabadi, Asli Can Karaca, Małgorzata Nowacka, Mehrajfatema Z. Mulla, Hasan Al-attar, Kaavya Rathnakumar, Busra Gultekin Subasi, Rachna Sehwat, Ankan Kheto and Seid Reza Falsafi



108336

Fabrication of starch-based emulsion gel beads by an inverse gelation technique for loading proanthocyanidin and curcumin

Xiaotong Bu, Minghang Guan, Lei Dai, Na Ji, Yang Qin, Xingfeng Xu, Liu Xiong, Rui Shi and Qingjie Sun

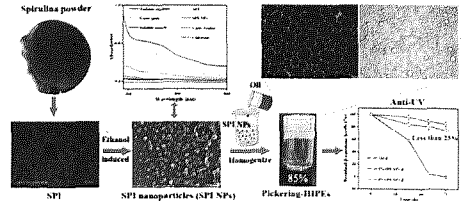


108369

Pickering high internal phase emulsions with excellent UV protection property stabilized by *Spirulina* protein isolate nanoparticles

Jingjing Ding, Yunxing Li, Qiubo Wang, Linqian Chen, Yi Mao, Jie Mei, Cheng Yang and Yajuan Sun

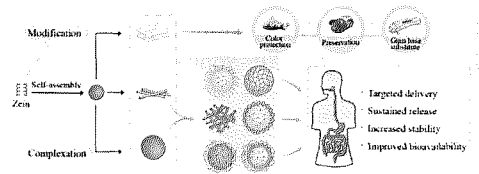
A novel and biocompatible oil-in-water (O/W) Pickering high internal phase emulsion (Pickering-HIPE) stabilized solely by spirulina protein isolate nanoparticles (SPI NPs) was designed to protect active compounds against UV irradiation, which demonstrated an excellent photoprotection efficacy on the encapsulated actives.



108368

Development of zein-based nutraceutical delivery systems: A systematic overview based on recent researches

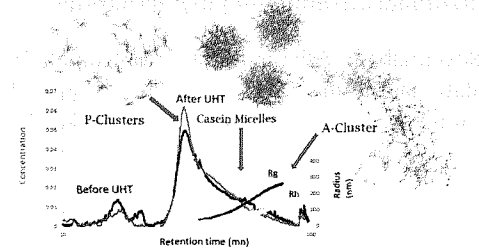
Yuanjing Sun, Zihao Wei and Changhu Xue



108366

Assessment of structures in phosphocaseinate dispersions by A4F, NMR and SAXS: The impact of demineralization and heat treatment on viscosity

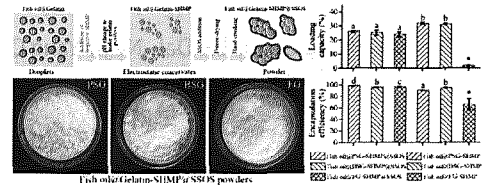
Márcio H. Nogueira, Luisa A. Scudeler, Lucile Humblot, Bertrand Doumert, Marie Hennezier, Frédéric Violleau, Celine Lesur, Guillaume Delaplace and Paulo.P.S. Peixoto



108371

Encapsulation of fish oil by complex coacervation and freeze drying with modified starch aid

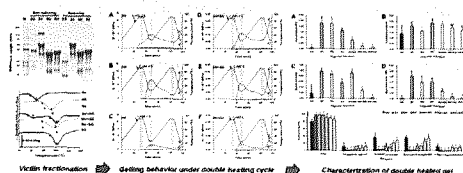
Mengyang Yang, Jiawei Peng, Ye Zi, Cuiping Shi, Guangyi Kan, Xichang Wang and Jian Zhong



108370

Effect of the double heating cycle on the thermal gelling properties of vicilin fractions from soy, mung bean, red bean and their mixture with soy glycinin

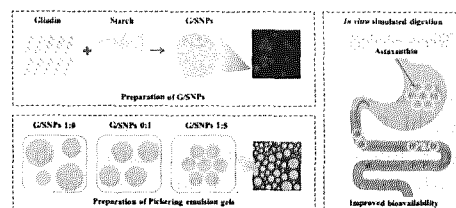
Eun-Jung Lee and Geun-Pyo Hong



108388

Fabrication and characterization of Pickering emulsion gels stabilized by gliadin/starch complex for the delivery of astaxanthin

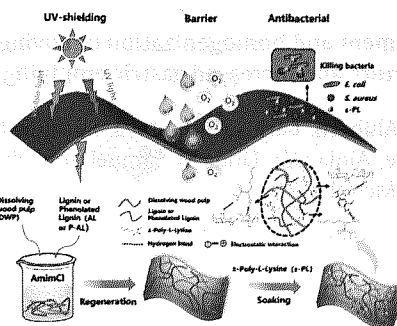
Jia Song, Hongliang Li, Wenbo Shang, Haitao Wang and Mingqian Tan



108355

Sustainable and multifunctional cellulose-lignin films with excellent antibacterial and UV-shielding for active food packaging

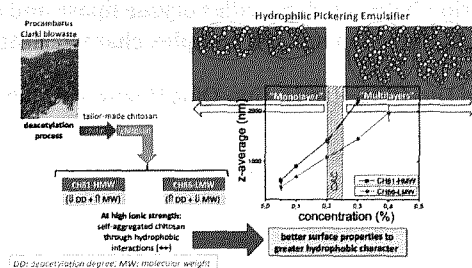
Yuan He, Hai-Chuan Ye, Ting-Ting You and Feng Xu



108383

Effect of deacetylation degree and molecular weight on surface properties of chitosan obtained from biowastes

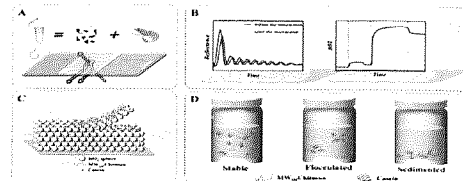
Cecilio Carrera, Carlos Bengochea, Francisco Carrillo and Nuria Calero



108386

Analysis of the interaction between chitosan with different molecular weights and casein based on optical interferometry

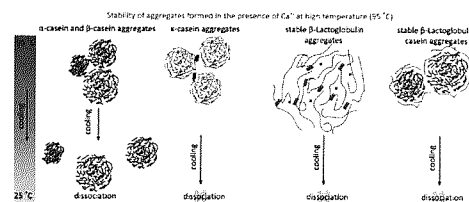
Ning Ma, Lu Wang, Lele Zhou, Yizhen Wan, Shaohua Ding and Weiping Qian



108373

Association of caseins with β -lactoglobulin influenced by temperature and calcium ions: A multi-parameter analysis

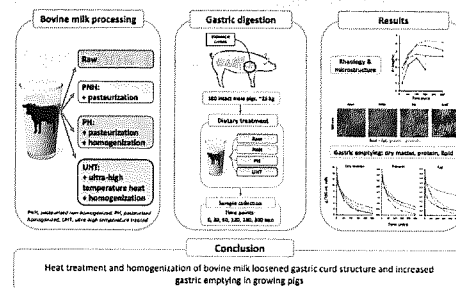
Hossein Mohammad-Beigi, Wahyu Wijaya, Mikkel Madsen, Yuya Hayashi, Ruifen Li, Tijs Albert Maria Rovers, Tanja Christine Jæger, Alexander K. Buell, Anni Bygvrå Hougaard, Jacob J.K. Kirkensgaard, Peter Westh, Richard Ipsen and Birte Svensson



108380

Heat treatment and homogenization of bovine milk loosened gastric curd structure and increased gastric emptying in growing pigs

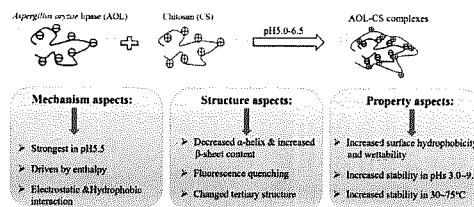
Natalie G. Ahlborn, Carlos A. Montoya, Suzanne M. Hodgkinson, Anant Dave, Aiqian Ye, Linda M. Samuelsson, Nicole C. Roy and Warren C. McNabb



108382

Interaction between *Aspergillus oryzae* lipase and chitosan: The underlying mechanism and complex characterization

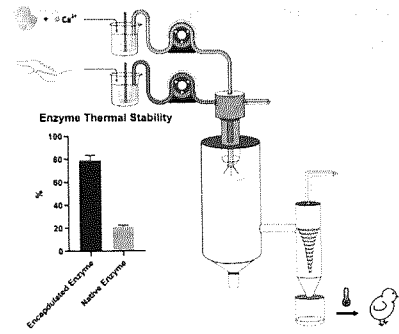
Yan-Wei Liu, Qing-Hao Li, Guo-Qing Huang and Jun-Xia Xiao



108385

Improved enzyme thermal stability, loading and bioavailability using alginate encapsulation

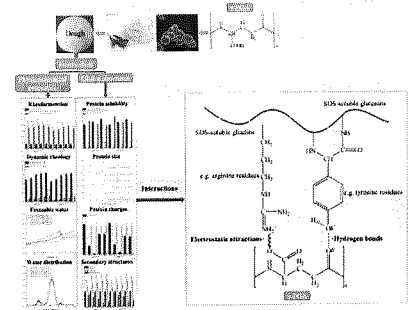
Yilun Weng, Supun Ranaweera, Da Zou, Anna P. Cameron, Xiaojing Chen, Hao Song and Chun-Xia Zhao



108334

Physicochemical properties and gluten structures of frozen steamed bread dough under freeze-thaw treatment affected by gamma-polyglutamic acid

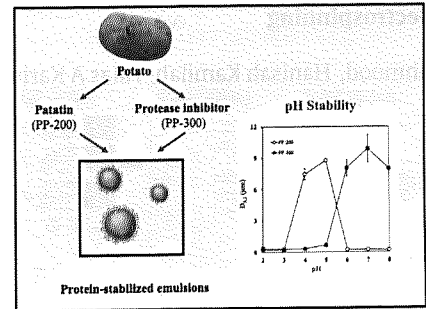
Erqi Guan, Tingjing Zhang, Kun Wu, Yuling Yang and Ke Bian



108356

Utilization of potato protein fractions to form oil-in-water nanoemulsions: Impact of pH, salt, and heat on their stability

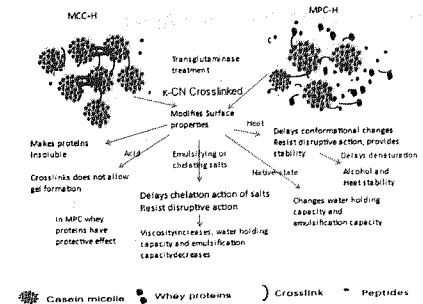
Yunbing Tan, Donpon Wannasin and David Julian McClements



108367

Functional properties of milk protein concentrate and micellar casein concentrate as affected by transglutaminase treatment

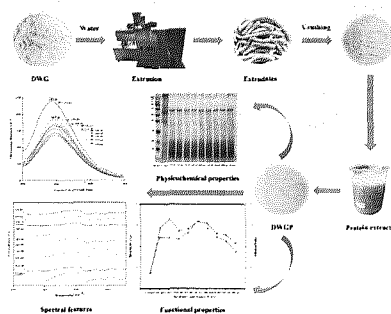
P. Salunke and L.E. Metzger



108389

Structural change and functional improvement of wheat germ protein promoted by extrusion

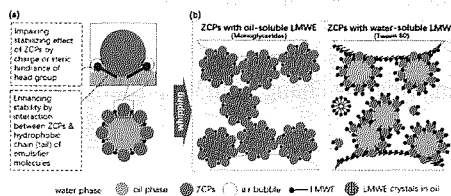
Chaofan Gao, Junqiang Jia, Yi Yang, Shuangmei Ge, Xinyu Song, Jiahong Yu and Qiongying Wu



108379

Whippable emulsions co-stabilized by protein particles and emulsifiers: The effect of emulsifier type

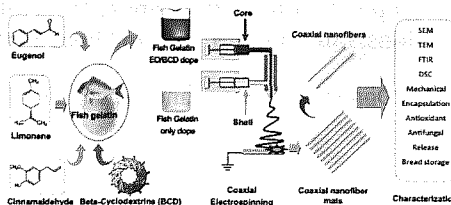
Zelong Liu, Mengmeng Zhao, Qayyum Shehzad, Jing Wang and Baoguo Sun



108324

Enhancing the functional properties of fish gelatin mats by dual encapsulation of essential oils in β -cyclodextrins/fish gelatin matrix via coaxial electrospinning

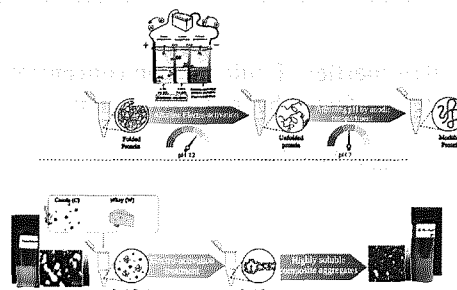
Kaiser Mahmood, Hanisah Kamilah, Alias A Karim and Fazilah Ariffin



108395

Production of highly soluble and functional whey/canola proteins through complexation using alkaline electro-activation

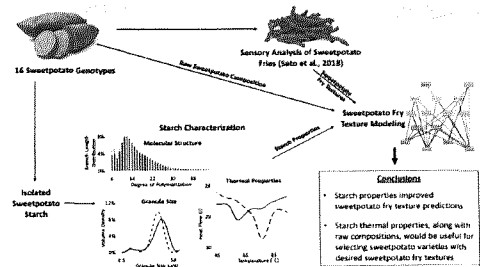
Shima Momen and Mohammed Aider



108377

Impact of sweetpotato starch structures, thermal properties, and granules sizes on sweetpotato fry textures

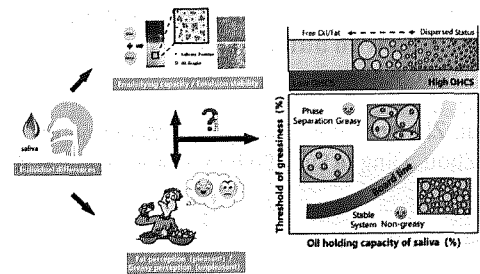
Matthew C. Allan, Quentin D. Read and Suzanne D. Johanningsmeier



108378

Capacity of oral emulsification determines the threshold of greasiness sensation

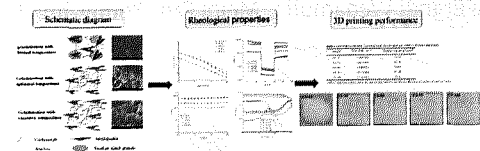
Tian Ma and Jianshe Chen



108364

Effect of molecular structure changes during starch gelatinization on its rheological and 3D printing properties

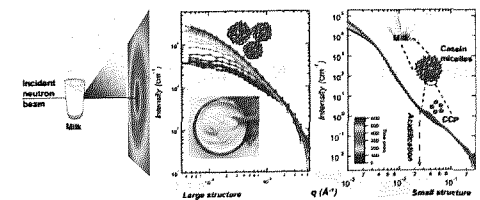
Yue Cheng, Kexin Liang, Yifan Chen, Wei Gao, Xuemin Kang, Tianze Li and Bo Cui



108381

Microstructural evolution during acid induced gelation of cow, goat, and sheep milk probed by time-resolved (ultra)-small angle neutron scattering

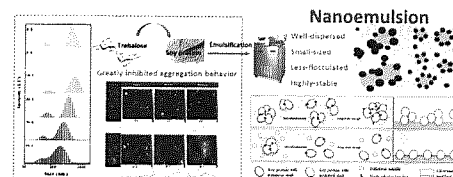
Zhi Yang, Lirong Cheng, Liliana de Campo, Elliot Paul Gilbert, Rainer Mittelbach, Lan Luo, Aiqian Ye, Siqi Li and Yacine Hemar



108376

Facilitated formation of soy protein nanoemulsions by inhibiting protein aggregation: A strategy through the incorporation of polyols

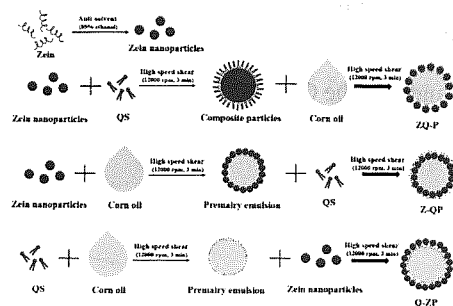
Wen Han, Tong-Xun Liu and Chuan-He Tang



108372

Stability mechanism of Pickering emulsions co-stabilized by protein nanoparticles and small molecular emulsifiers by two-step emulsification with different adding sequences: From microscopic to macroscopic scales

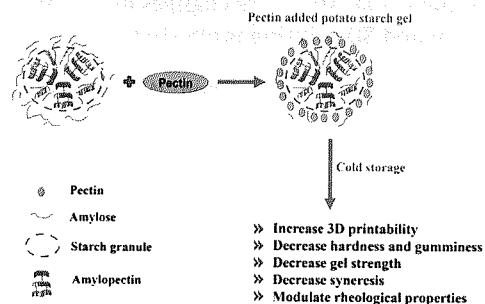
Song Cui, Zhenyu Yang, David Julian McClements, Xingfeng Xu, Xin Qiao, Liyang Zhou, Qingjie Sun, Bo Jiao, Qiang Wang and Lei Dai



108362

Effect of pectin on printability and textural properties of potato starch 3D food printing gel during cold storage

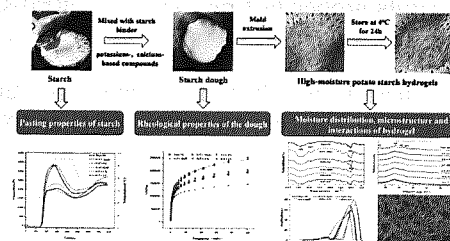
Nishala Erandi Wedamulla, Meiqi Fan, Young-Jin Choi and Eun-Kyung Kim



108337

Dough rheological properties, texture, and structure of high-moisture starch hydrogels with different potassium-, and calcium-based compounds

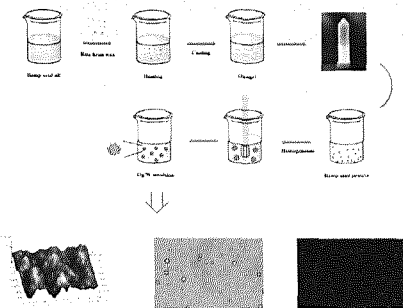
Hong-Yuan Zhang, Hong-Nan Sun, Meng-Mei Ma and Tai-Hua Mu



108402

Interfacial adsorption properties, rheological properties and oxidation kinetics of oleogel-in-water emulsion stabilized by hemp seed protein

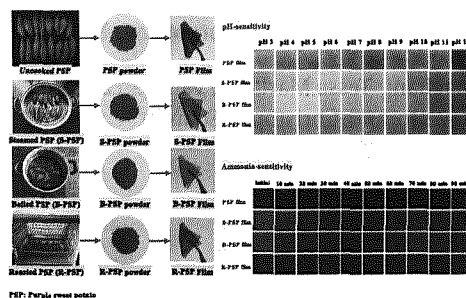
Tong Wang, Ning Wang, Yajie Dai, Dianyu Yu and Jinju Cheng



108397

A new method to prepare color-changeable smart packaging films based on the cooked purple sweet potato

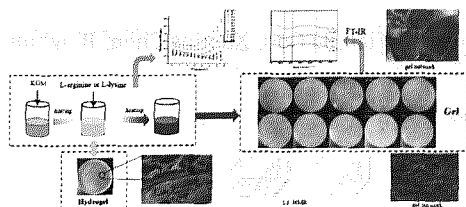
Chenchen Li, Jian Sun, Dawei Yun, Zeyu Wang, Chao Tang and Jun Liu



108404

Effects of L-lysine and L-arginine on the structure and gel properties of konjac glucomannan

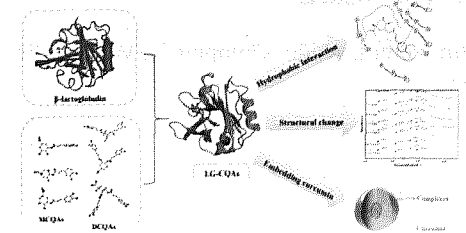
Xinlian Su, Wei Cui, Zhi Zhang, Jing Zhang, Hui Zhou, Kai Zhou, Yujuan Xu, Zhaoming Wang and Baocai Xu



108391

Comparison of non-covalent binding interactions of six caffeoylquinic acids with β -lactoglobulin: Spectroscopic analysis, molecular docking and embedding of curcumin

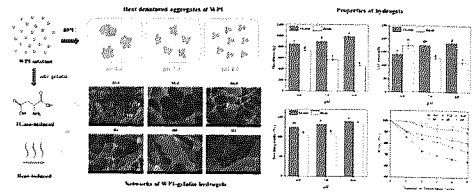
Jiayuan Liu, Gongshuai Song, Like Zhou, Danli Wang, Tinglan Yuan, Ling Li, Guanghua He, Gongnian Xiao and Jinyan Gong



108384

Formation, physicochemical properties, and comparison of heat- and enzyme-induced whey protein-gelatin composite hydrogels

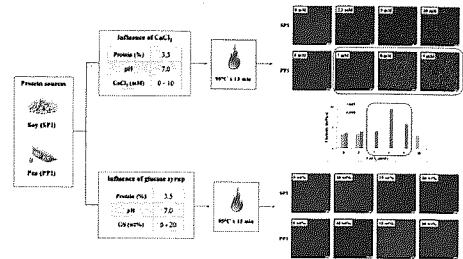
Jun Yan, Siqi Li, Guipan Chen, Cuicui Ma, David Julian McClements, Xuebo Liu and Fuguo Liu



108392

Influence of charged and non-charged co-solutes on the heat-induced aggregation of soy and pea proteins at pH 7.0

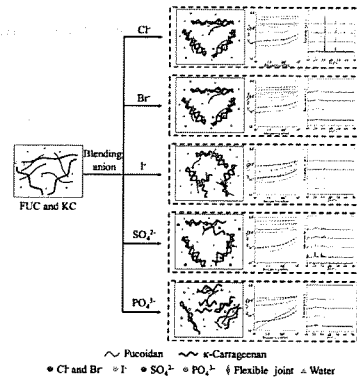
Luca Amagliani, Tessa Marianne van de Langerijt, Carine Morgenegg, Lionel Bovetto and Christophe Schmitt



108409

Fucoidan/κ-carrageenan mixed gel: Effect of anions of different valence including chloride, bromide, iodide, sulfate and phosphate

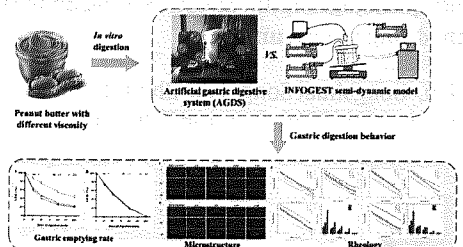
Nan Wang, Jie Tian, Li Guo, Xueting Chen, Bingbing Hu, Shuang Song and Chengrong Wen



108410

Impact of food viscosity on *in vitro* gastric emptying using dynamic and semi-dynamic models

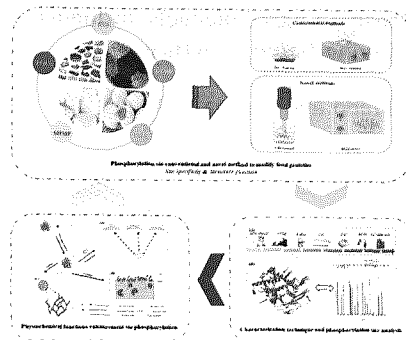
Yangyi Jin, Peter J. Wilde, Chenping Li, Weiping Jin, Jianzhong Han and Weilin Liu



108390

Recent developments in phosphorylation modification on food proteins: Structure characterization, site identification and function

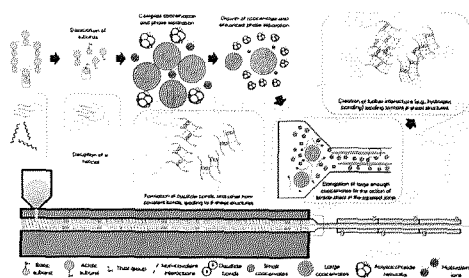
Yangyang Hu, Lihui Du, Yangying Sun, Changyu Zhou and Daodong Pan



108400

A comparative investigation of seed storage protein fractions: The synergistic impact of molecular properties and composition on anisotropic structuring

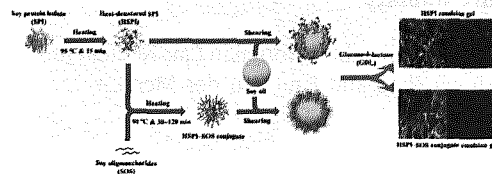
Farzaneh Nasrollahzadeh, Laura Roman, Kasper Skov, Louise M.A. Jakobsen, Binh Minh Trinh, Emmanouil D. Tsochatzis, Tizazu Mekonnen, Milena Corredig, John R. Dutcher and Mario M. Martinez



108408

Structural characteristics and acid-induced emulsion gel properties of heated soy protein isolate–soy oligosaccharide glycation conjugates

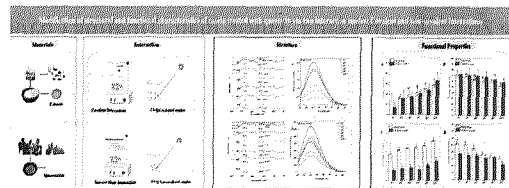
Chengbin Zhao, Zejun Chu, Yuxuan Mao, Yunfeng Xu, Peng Fei, Hao Zhang, Xiuying Xu, Yuzhu Wu, Mingzhu Zheng and Jingsheng Liu



108394

Modification of structural and functional characteristics of casein treated with quercetin via two interaction modes: Covalent and non-covalent interactions

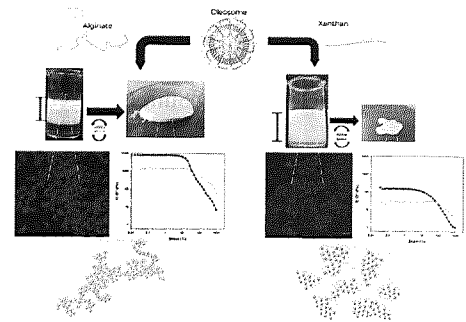
Chuxin Ke, Bingshuo Liu, Olayemi Eyituyo Dudu, Shaoqi Zhang, Lu Meng, Yu Wang, Wanlinhao Wei, Jinju Cheng and Tingsheng Yan



108399

Tunable oleosome-based oleogels: Influence of polysaccharide type for polymer bridging-based structuring

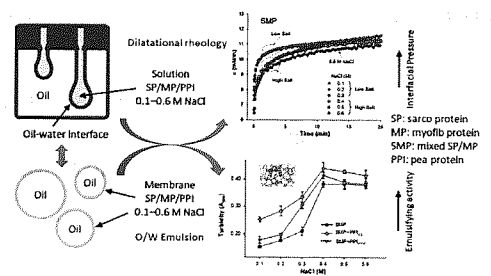
Juan C. Zambrano and Thomas A. Vilgis



108418

Interfacial properties and inter-relationship of sarcoplasmic and myofibrillar proteins in simulated muscle protein extracts: Effect of salt reduction and pea protein

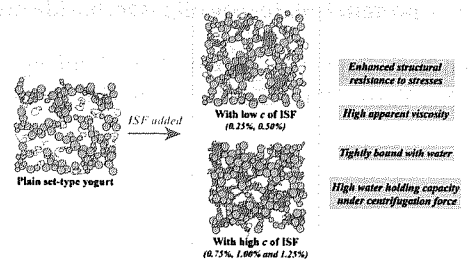
Yufei Yang, Youling L. Xiong and Jiang Jiang



108413

Incorporation of modified okara-derived insoluble soybean fiber into set-type yogurt: Structural architecture, rheological properties and moisture stability

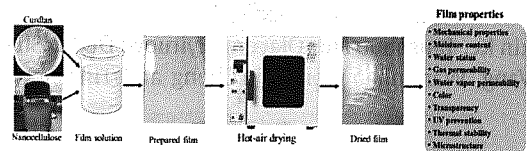
Bifen Chen, Xiujie Zhao, Yongjian Cai, Xuelian Jing, Mouming Zhao, Qiangzhong Zhao and Paul Van der Meeren



108421

Improving properties of curdlan/nanocellulose blended film via optimizing drying temperature

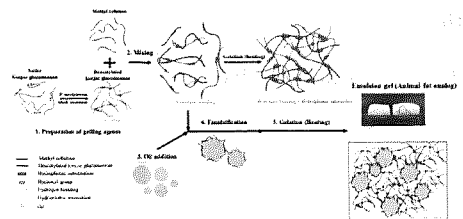
Libang Zhou, Keqin Wang, Luyao Bian, Tingting Chang and Chong Zhang



108407

Thermo-irreversible emulsion gels based on deacetylated konjac glucomannan and methylcellulose as animal fat analogs

Hyeseung Jeong, Jiseon Lee, Yeon-Ji Jo and Mi-Jung Choi

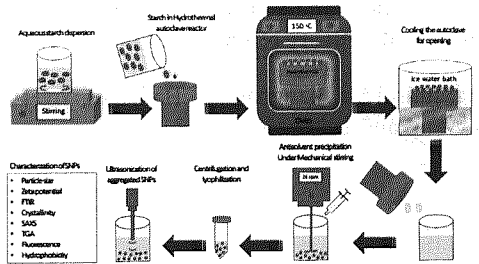


108412

Production of nanoparticles from resistant starch via a simple three-step physical treatment

Eftychios Apostolidis, Anastasios Stergiou, Dimitrios Kioupis, Sadeghpour Amin, Paraskevi Paximada, Glikeria Kakali and Ioanna Mandala

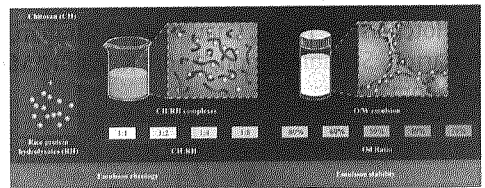
Schematic illustration of the overall procedure for nano-particles formation.



108406

Enhancing the interfacial stability of O/W emulsion by adjusting interactions of chitosan and rice protein hydrolysate

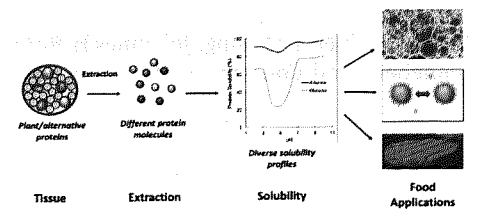
Hexiang Xie, Kefan Ouyang, Wenyi Shi, Wenyu Wang, Yufeng Wang, Hua Xiong and Qiang Zhao



108416

Current insights into protein solubility: A review of its importance for alternative proteins

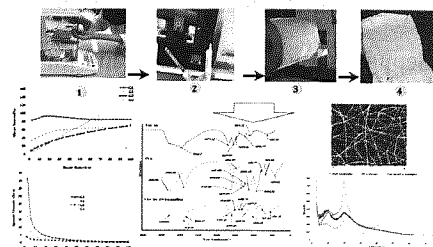
Lutz Grossmann and David Julian McClements



108387

The improvement of the sodium caseinate based electrospun nanofiber by modifying solvent system: Study of microstructure and physical properties

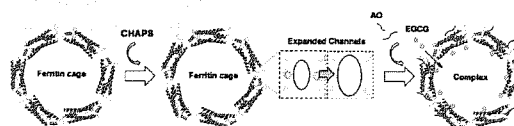
Samira Allahyari Ardestani, Babak Ghanbarzadeh and Sohrab Moini



108396

Formation of ferritin-agaro oligosaccharide-epigallocatechin gallate nanoparticle induced by CHAPS and partitioned by the ferritin shell with enhanced delivery efficiency

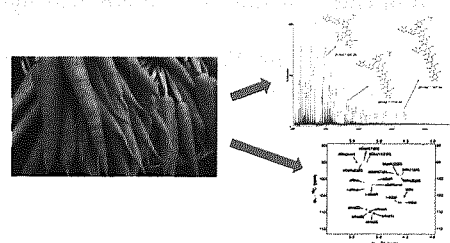
Rui Yang, Junrui Ma, Jiangnan Hu, Haili Sun, Yu Han, Demei Meng, Zhiwei Wang and Lei Cheng



108411

Carrot rhamnogalacturonan I structure and composition changed during 2017 in California

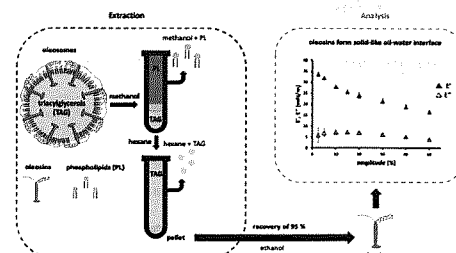
Arland T. Hotchkiss Jr., Hoa K. Chau, Gary D. Strahan, Alberto Nuñez, Andrew Harron, Stefanie Simon, Andre K. White, Madhav P. Yadav and Hye Won Yeom



108419

High yield extraction of oleosins, the proteins that plants developed to stabilize oil droplets

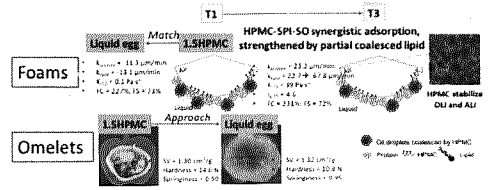
Lorenz Plankensteiner, Jack Yang, Johannes H. Bitter, Jean-Paul Vincken, Marie Hennebelle and Constantinos V. Nikiforidis



108414

Synergistic adsorption of surface-active components at the air-liquid interface improves foaming properties of plant-based egg analogues

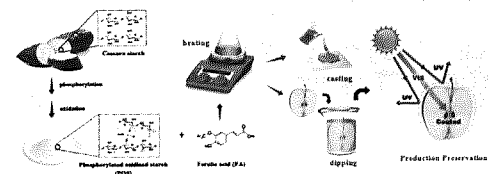
Zhou Lu, Pin-Rou Lee and Hongshun Yang



108405

Improvement in the optical properties of starch coatings via chemical-physical combination strategy for fruits preservation

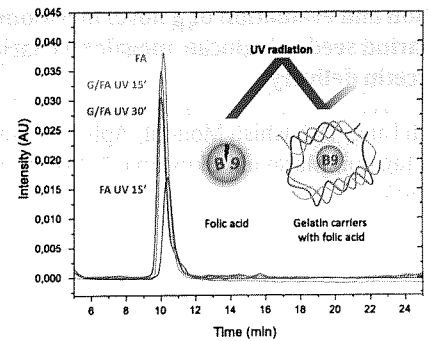
Yu Li, Fan Wang, Jieru Xu, Tong Wang, Jinling Zhan, Rongrong Ma and Yaoqi Tian



108420

Outstanding performance of gelatin as folic acid carrier: Assessment of photoprotection, bioaccessibility and gelling properties of the protein

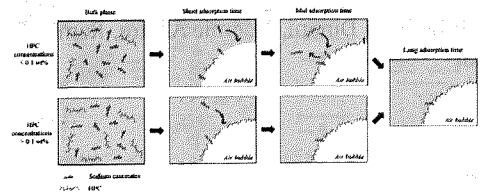
Paula Zema, Carolina Arzeni and Ana M.R. Pilosof



108427

Competitive interfacial behavior in sodium caseinates-hydroxypropyl cellulose mixed systems

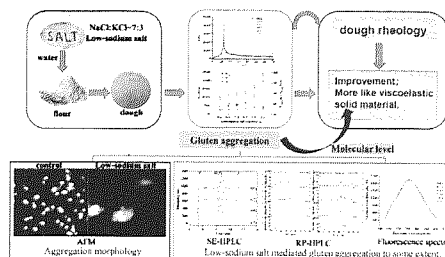
Gilles Cremer, Vera Van Hoed, Sabine Danthine, Anne-Sophie Laveaux and Christophe Blecker



108432

Rheological properties of wheat dough mediated by low-sodium salt

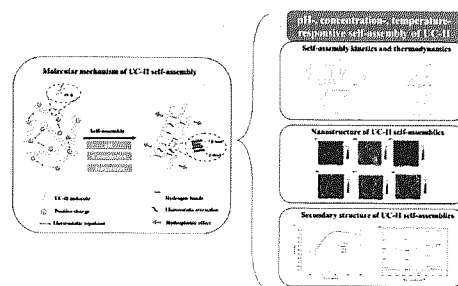
Xiaohua Wang, Ying Liang, Qi Wang, Xinlan Wang, Hanyan Li and Jinshui Wang



108424

The concentration-, pH- and temperature-responsive self-assembly of undenatured type II collagen: Kinetics, thermodynamics and molecular mechanism

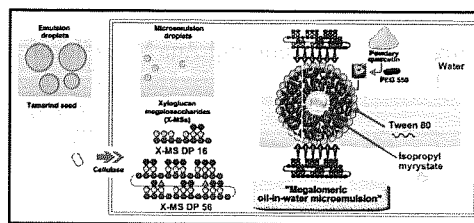
Yuan Wang, Liang Zhang, Wenyan Liao, Zhen Tong, Fang Yuan, Like Mao, Jinfang Liu and Yanxiang Gao



108430

Formulation and evaluation of a novel megalomeric microemulsion from tamarind seed xyloglucan-megalosaccharides for improved high-dose quercetin delivery

Weeranuch Lang, Debashish Mondol, Aphichat Trakooncharoenvit, Takayoshi Tagami, Masayuki Okuyama, Tohru Hira, Nobuo Sakairi and Atsuo Kimura



108422

Influence of processing temperature on quality attributes of meat analogues fortified with L-cysteine

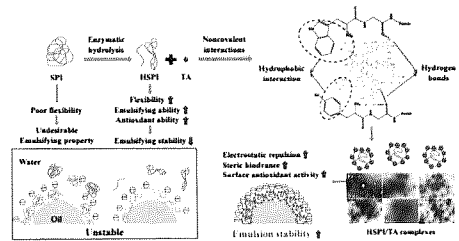
Somayeh Taghian Dinani, Noémie Allaire, Remko Boom and Atze Jan van der Goot

Temperature	Cysteine concentration	
	0 (g %)	0.3 (g %)
100°C		
110°C		
120°C		
130°C		
140°C		
150°C		

108415

Structural characterization, interfacial and emulsifying properties of soy protein hydrolysate-tannic acid complexes

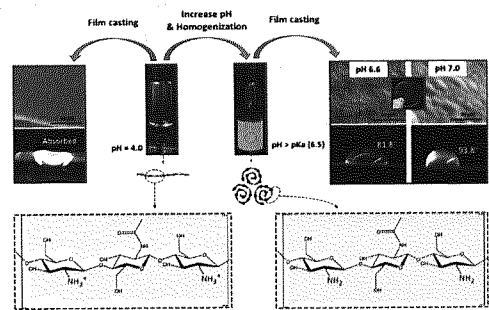
Qiqi Huang, Yee Ying Lee, Yong Wang and Chaoying Qiu



108429

Facile fabrication of chitosan colloidal films with pH-tunable surface hydrophobicity and mechanical properties

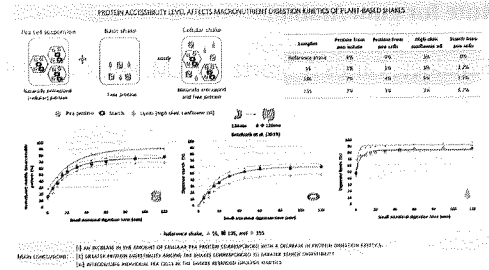
Xiao-Yan Wang, Jun Wang, Chongxiang Zhao, Li Ma, Dérick Rousseau and Chuan-He Tang



108428

Protein accessibility level affects macronutrient digestion kinetics of plant-based shakes

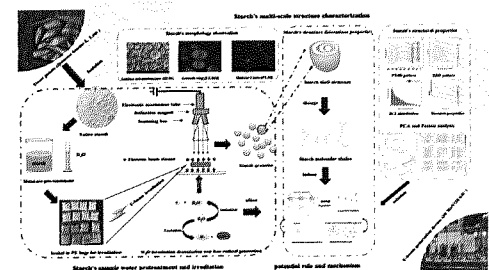
J.M. Guevara-Zambrano, S.H.E. Verkempinck, B. Muriithi, D. Duijsens, M.E. Hendrickx, A.M. Van Loey and T. Grauwet



108433

Investigating the role and mechanism of water in E-beam modified sweet potato starch: Multi-scale structure, physicochemical properties, and in vitro digestibility

Wei Liang, Wenqing Zhao, Xinyue Liu, Jiayu Zheng, Zhuangzhuang Sun, Xiangzhen Ge, Huishan Shen, Gulnazym Ospankulova, Marat Muratkhon and Wenhao Li

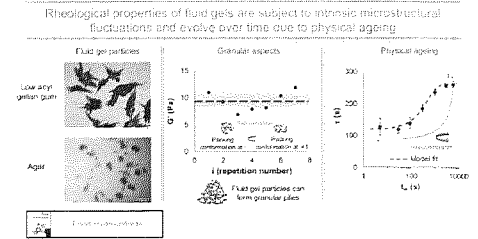


108401

Fluid gels' dual behaviour as granular matter and colloidal glass

Gabriele D'Oria, Deniz Z. Gunes, François Lequeux, Christoph Hartmann, Hans Joerg Limbach and Lilia Ahrné

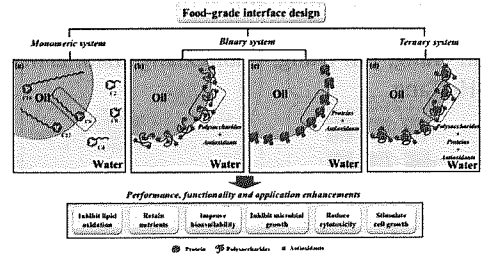
Fluid gels' dual behaviour as granular matter and colloidal glass



108423

Food-grade interface design based on antioxidants to enhance the performance, functionality and application of oil-in-water emulsions: Monomeric, binary and ternary systems

Mi Zhang, Liuping Fan, Yuanfa Liu and Jinwei Li



108403

Cercidium praecox brea gum arabinoglucuronoxylans: A viscosant substitute for gum Arabic?

Frank Sznajder, Carlos A. Stortz, Ana M. Rojas and Diego A. Navarro

