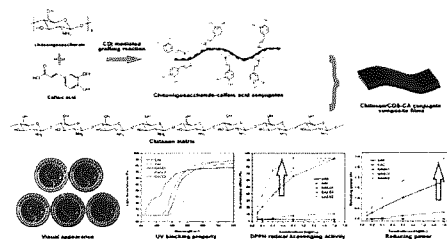


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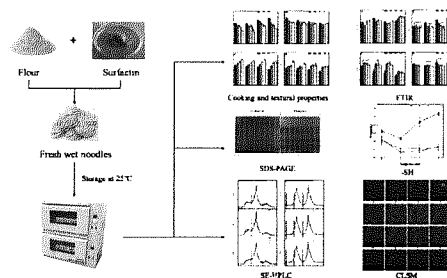
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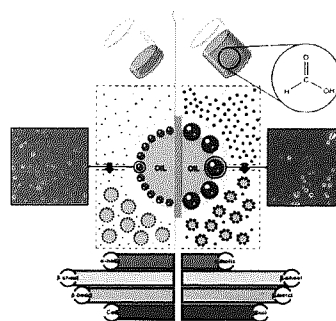
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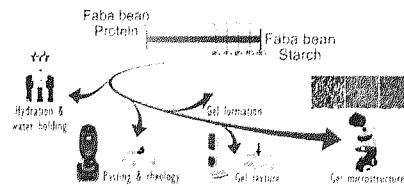
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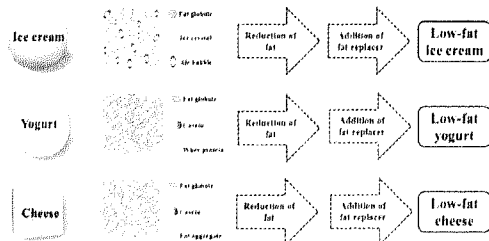
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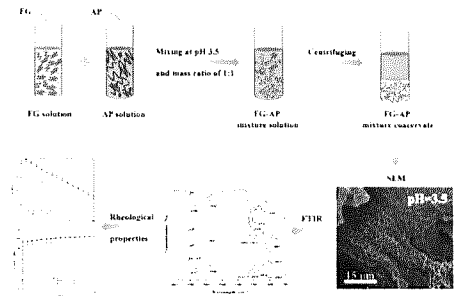
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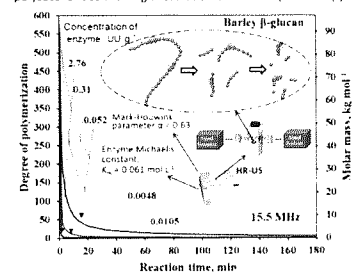


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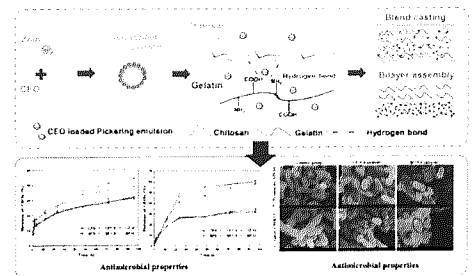
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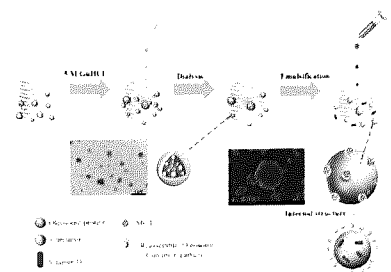
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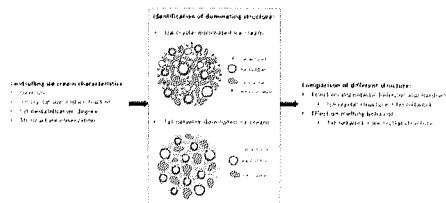
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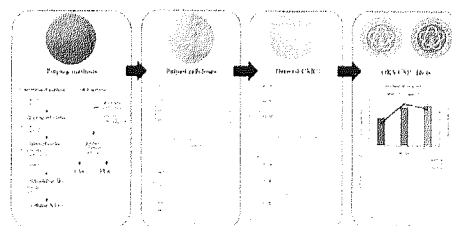
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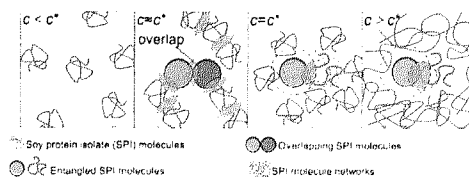
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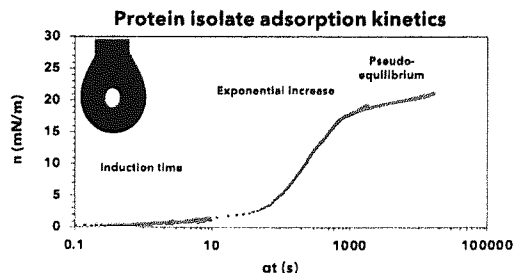
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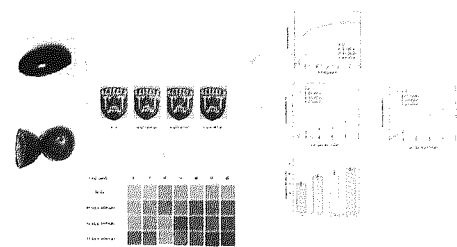
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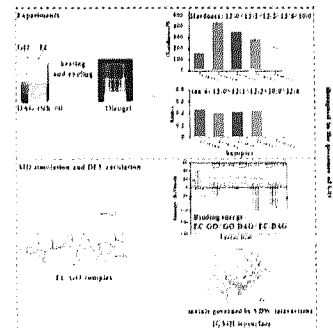
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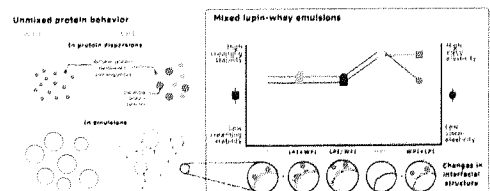
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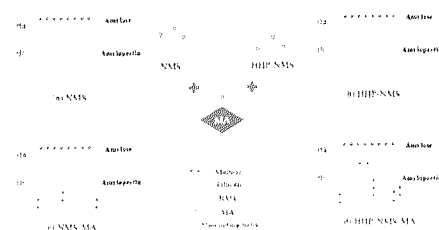
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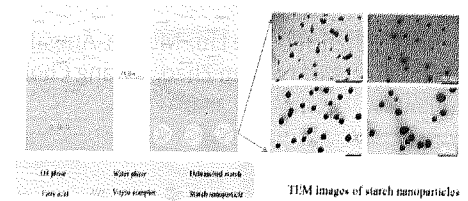


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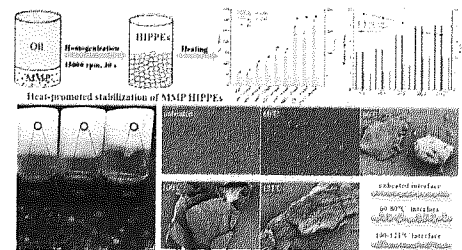
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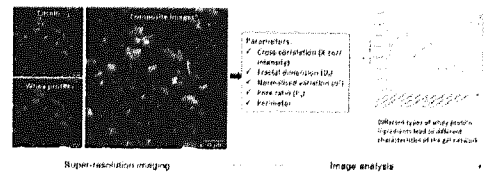
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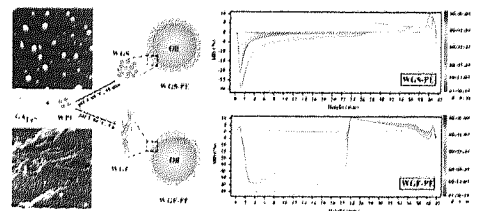
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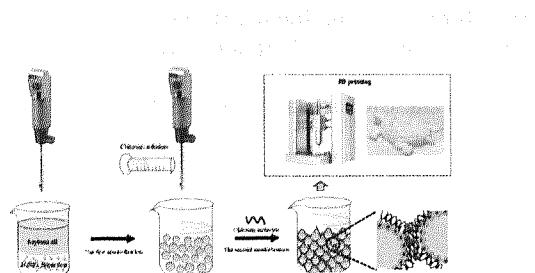
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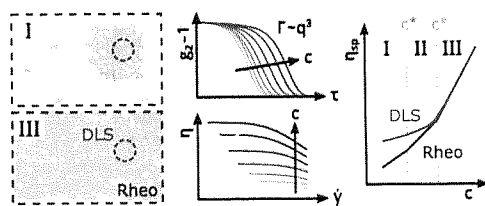
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**The structure and dynamics of locust bean gum in aqueous solution**

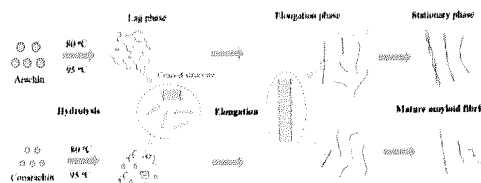
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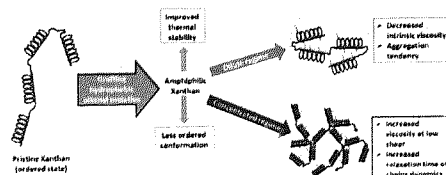
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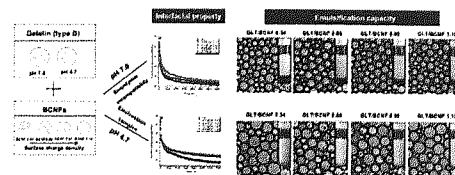
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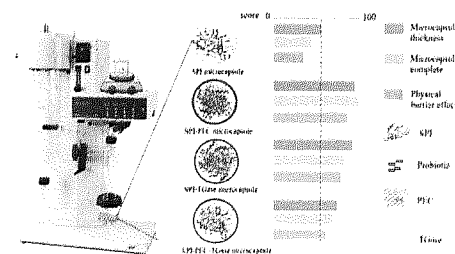
Yilan Wu, Yan Li, Bin Li, Yangyang Zhang, Yuehan Wu and Shilin Liu



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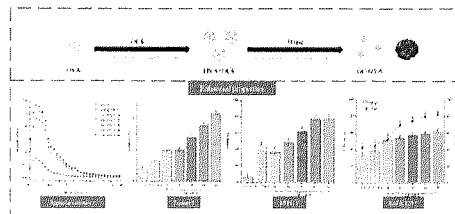
Ronghai Hu, Dejun Dong, Jielun Hu and Huan Liu



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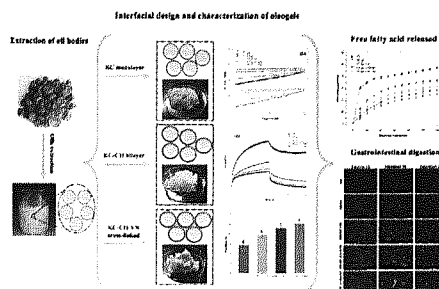
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Shahzad Farooq, Muhammad Ijaz Ahmad, Yipeng Zhang and Hui Zhang

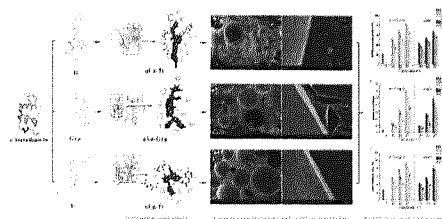




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**Improving gas-water interface properties and bioactivities of  $\alpha$ -lactalbumin induced by three structurally different saponins**

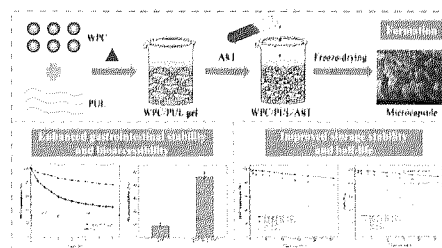
Yuxuan Huang, Jinzhe Li, Yue Liu, Munkh-Amgalan Gantumur, Narantuya Sukhbaatar, Panpan Zhao, Kwang Chol Oh, Zhanmei Jiang and Juncai Hou



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**Whey protein concentrate/pullulan gel as a novel microencapsulated wall material for astaxanthin with improving stability and bioaccessibility**

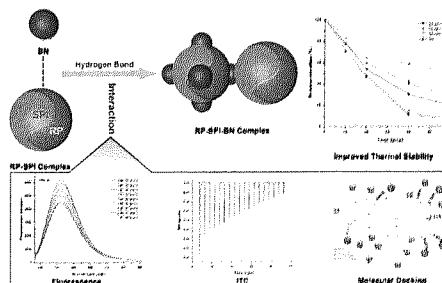
Yankai Liu, Xia Li, Haiyue Sun, Jing Zhang, Chunyu Cai, Na Xu, Jiale Feng, Bo Nan, Yuhua Wang and Jingsheng Liu



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**Non-covalent interaction of complex plant protein and betanin: Mechanism of improving thermal stability of betanin**

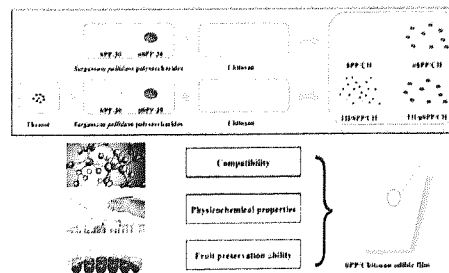
Ting Hu, Taotao Dai, Xuemei He, Lizhen Deng, Ti Li, Jian Sun, Chengmei Liu and Jun Chen



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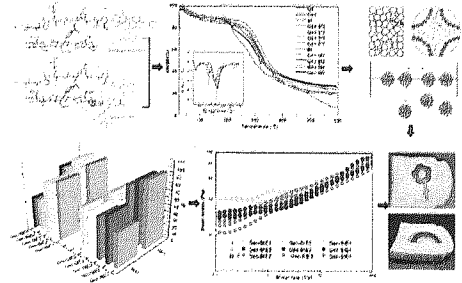
Ke Zhang, Qing Chen, Jie Xiao, Lijun You, Siming Zhu, Chao Li and Xiong Fu



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**Structure maintainability of safflomin/betanin incorporated gelatin-chitooligosaccharide complexes based high internal phase emulsions and its combinational 3D printing**

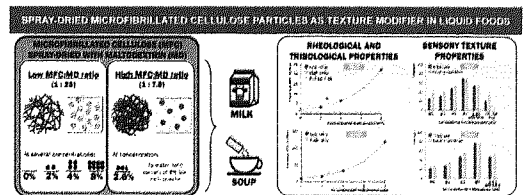
Hongxia Wang, Zhiying Ouyang, Yang Cheng, Juncheng Zhu, Yuxin Yang, Liang Ma, Hongjie Dai, Hai Chen, Jia Yu, Shihao Qiao and Yuhao Zhang



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**Spray-dried microfibrillated cellulose particles as texture modifier in liquid foods and their effect on rheological, tribological and sensory properties**

Annelies E. Blok, Dieuwerke P. Bolhuis, Krassimir P. Velikov and Markus Stieger

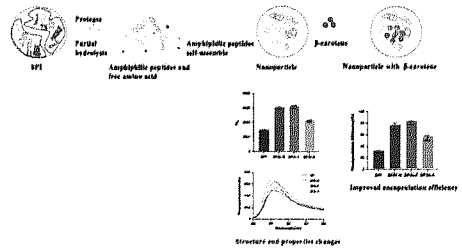


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**Improvement of the encapsulation capacity and emulsifying properties of soy protein isolate through controlled enzymatic hydrolysis**

Yuan Lv, Ling Chen, Fei Liu, Feifei Xu and Fang Zhong

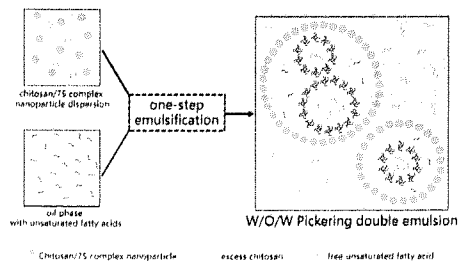
SPI forms nanoparticles through self-assembly after enzymatic hydrolysis, which improve the encapsulation efficiency of  $\beta$ -carotene.



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**Fabrication of stable Pickering double emulsion with edible chitosan/soy  $\beta$ -conglycinin complex particles via one-step emulsification strategy**

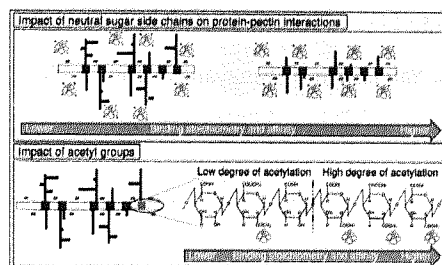
Jiafeng Chen, Zhaojiao Luo, Jinmei Wang, Qijun Ruan, Jian Guo and Xiaoquan Yang



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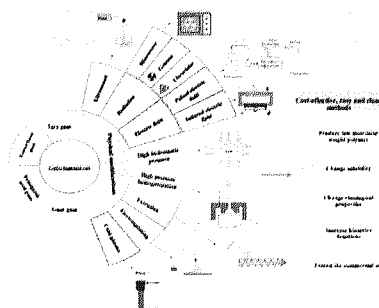
Artwin Archut, Claus Rolin, Stephan Drusch and Hanna Kastner



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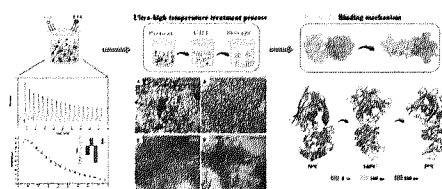
Nasim Kian-Pour, Meral Yildirim-Yalcin, Abdullah Kurt, Duygu Ozmen and Omer Said Toker



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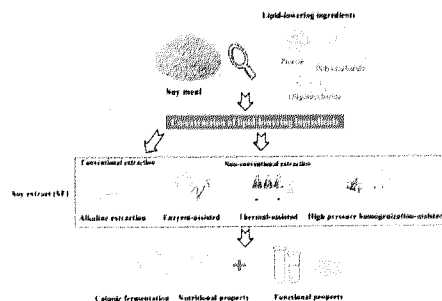
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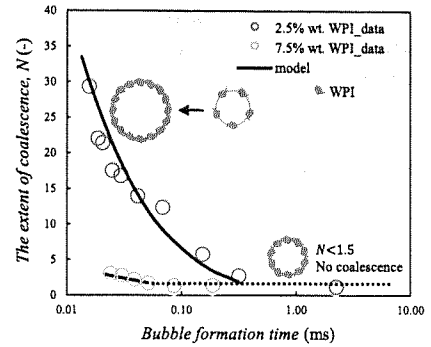
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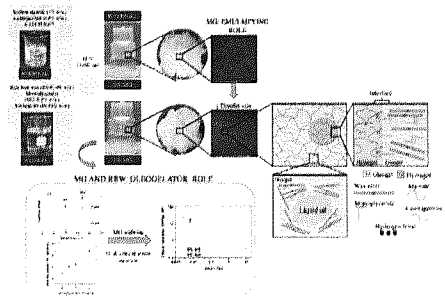
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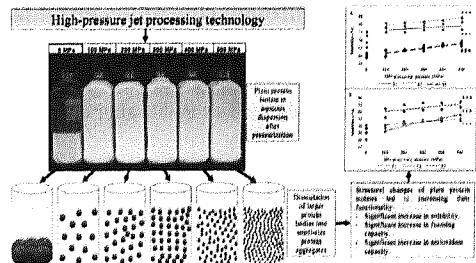
Julia Nutter, Xiaolei Shi, Buddhi Lamsal and Nuria C. Acevedo



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Liz Astorga Oquendo, Grace Lewis, Ehsan Mahdinia and Federico Harte



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Lisa Staubmann, Agnes Mistlberger-Reiner, El Mehdi Raoui, Gertrude Brunner, Lisa Sinaweil, Marion Winter, Robert Liska and Marc Pignitter

