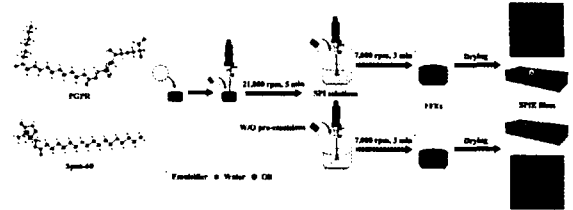


108440

Effect of W/O pre-emulsion prepared with different emulsifiers on the physicochemical properties of soy protein isolate-based emulsion films

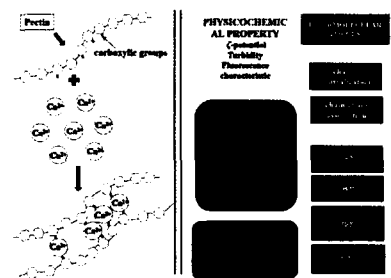
Yuan Zhao, Zhongyang Ren, Linfan Shi and Wuyin Weng



108441

Thickening effects of Ca²⁺ on apple high-methoxyl pectin: Dependences on Ca²⁺ concentration and the degree of esterification

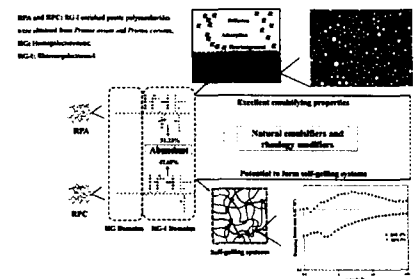
Xiaowan Zhao, Yun Zhou, Zhen Wu, Jia Chen, Fang Zhou and Guohua Zhao



108442

Structural, rheological and emulsifying properties of RG-I enriched pectins from sweet and sour cherry pomaces

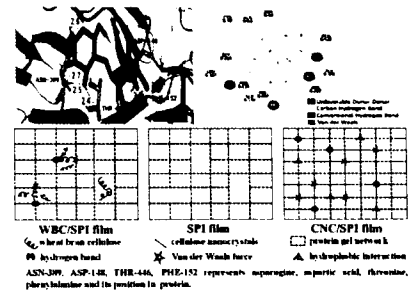
Shikai Zhang, Geoffrey I.N. Waterhouse, Yuyi Du, Quanbin Fu, Yugang Sun, Peng Wu, Shiyun Ai and Dongxiao Sun-Waterhouse



108475

Influence mechanism of wheat bran cellulose and cellulose nanocrystals on the storage stability of soy protein isolate films: Conformation modification and molecular interaction perspective

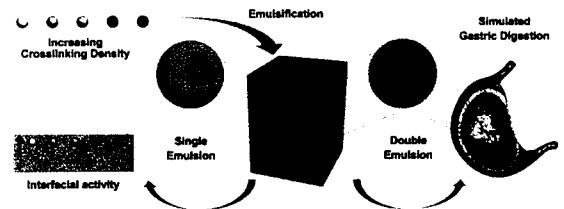
Yaqing Xiao, Huajian Xu, Qianxin Zhou, Weixiao Li, Junwei Gao, Xiangxin Liao, Zhenyu Yu, Mingming Zheng, Yibin Zhou, Xiaonan Sui and Yingnan Liu



108483

Single and double Pickering emulsions stabilized by sodium caseinate: Effect of crosslinking density

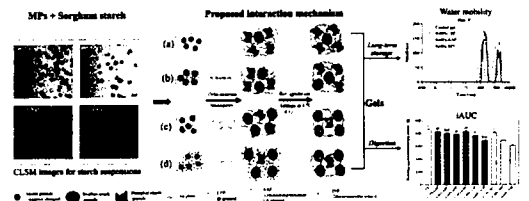
Tong Zhang, Khai-Wenn Seah and To Ngai



108504

Interactions between sorghum starch and mushroom polysaccharides and their effects on starch gelatinization and digestion

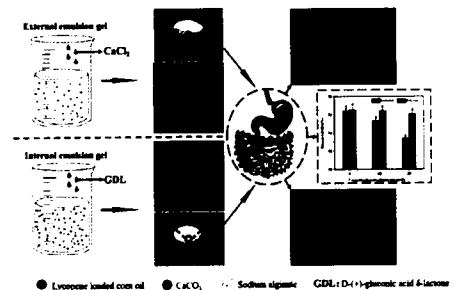
Juncai Tu, Benu Adhikari, Margaret Anne Brennan, Ping Cheng, Weidong Bai and Charles Stephen Brennan



108499

Effect of internal and external gelation on the physical properties, water distribution, and lycopene encapsulation properties of alginate-based emulsion gels

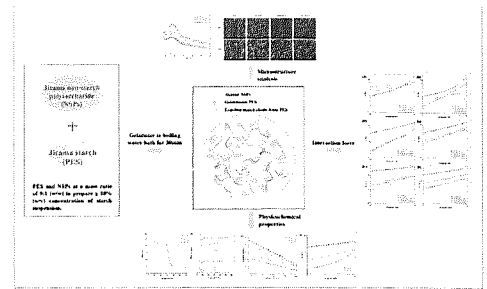
Jingxiang Shu, David Julian McClements, Shunjing Luo, Jiangping Ye and Chengmei Liu



108502

Effects of jicama (*Pachyrhizus erosus* L.) non-starch polysaccharides with different molecular weights on structural and physicochemical properties of jicama starch

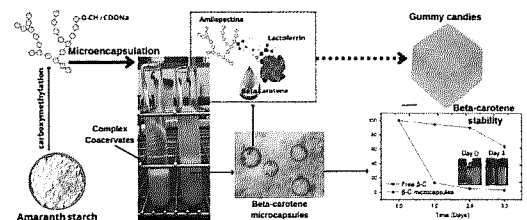
Jingjing Huang, Manling Yu, Shaoyun Wang and Xiaodan Shi



108488

Microencapsulation of beta-carotene by complex coacervation using amaranth carboxymethyl starch and lactoferrin for application in gummy candies

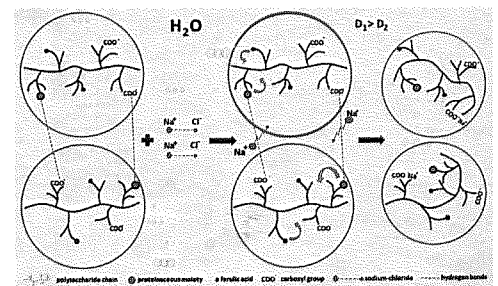
Augusto Bene Tomé Constantino and Edwin Elard Garcia-Rojas



108490

Evaluation of sugar beet pectin viscosity, surface activity, conductivity and zeta potential in sodium chloride aqueous solutions

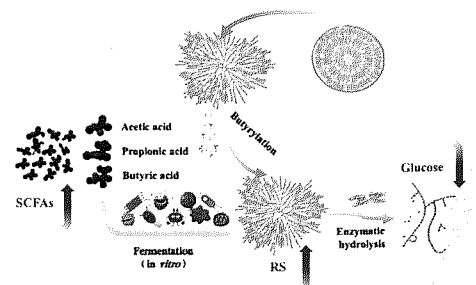
Jelena Šurlan, Zita Šereš, Ljubica Dokić, Veljko Krstonošić and Nikola Maravić



108501

Structural changes of butyrylated lotus seed starch and its impact on the gut microbiota of rat *in vitro* fermentation

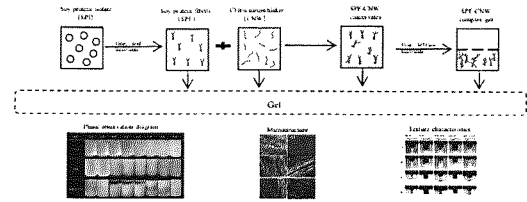
Xin Li, Wei Chen, Jingyi Gao, Wenjie Gao, Yi Zhang, Hongliang Zeng and Baodong Zheng



108513

Development and mechanical properties of soy protein fibrils-chitin nanowhiskers complex gel

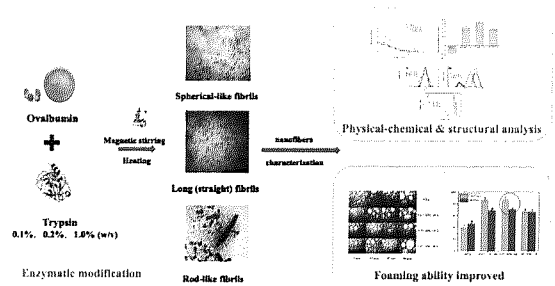
Xie-ying Huang, Yu-yan Huang, Qing-zhu Zeng, Peng Liu, Jian Li and Yang Yuan



108492

Modification of ovalbumin by the enzymatic method: Consequences for foaming characteristics of fibrils

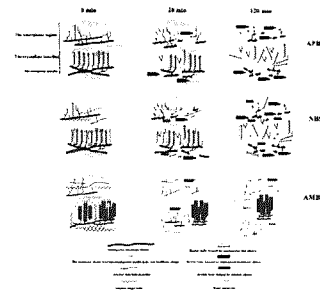
Jingzi Pi, Jia Wang, Jiran Lv, Yongguo Jin, Deog-Hwan Oh and Xing Fu



108491

The relationship between starch structure and digestibility by time-course digestion of amylopectin-only and amylose-only barley starches

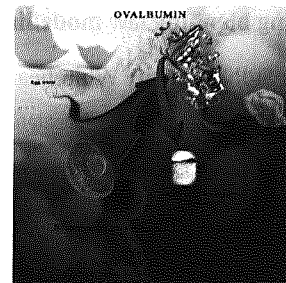
Wenxin Liang, Li Ding, Ke Guo, Yang Liu, Xiaoxia Wen, Jacob Judas Kain Kirkensgaard, Bekzod Khakimov, Kasper Enemark-Rasmussen, Kim Henrik Hebelstrup, Klaus Herburger, Xingxun Liu, Staffan Persson, Andreas Blennow and Yuyue Zhong



108514

Ovalbumin, an outstanding food hydrocolloid: Applications, technofunctional attributes, and nutritional facts, A systematic review

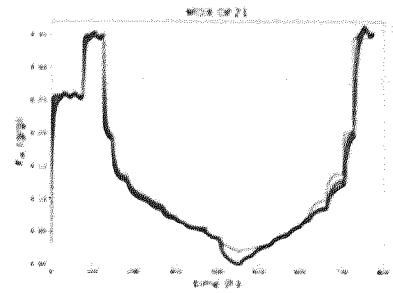
Hadis Rostamabadi, Vandana Chaudhary, Navnidhi Chhikara, Nitya Sharma, Małgorzata Nowacka, Ilkem Demirkesen, Kaavya Rathnakumar and Seid Reza Falsafi



108481

Effects of viscoelasticity on moisture sorption of maltodextrins

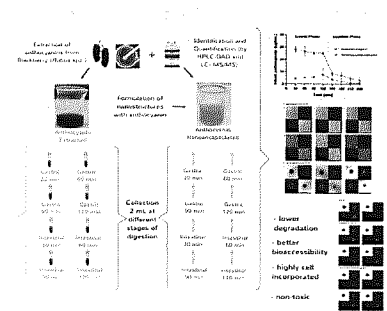
R.G.M. van der Sman



108516

Nanoencapsulated anthocyanins: A new technological approach to increase physical-chemical stability and bioaccessibility

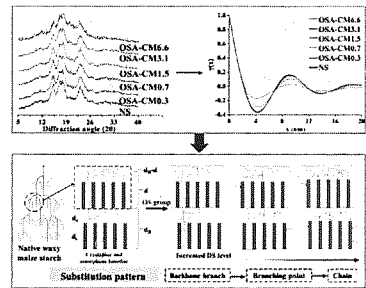
Thiécla Katiane Osvaldt Rosales, Lucas de Freitas Pedrosa, Karen Rebouças Nascimento, Alexandre Minami Fioroto, Taíse Toniazzo, Carmen Cecília Tadini, Eduardo Purgatto, Neuza Mariko Aymoto Hassimotto and João Paulo Fabi



108487

To rationalize the substitution priority of octenyl succinic group along amylopectin chain: An analysis from the change of lamellar structure

Mengshan Shang, Ling Chen, Wei Liu, Maoshen Chen and Fang Zhong

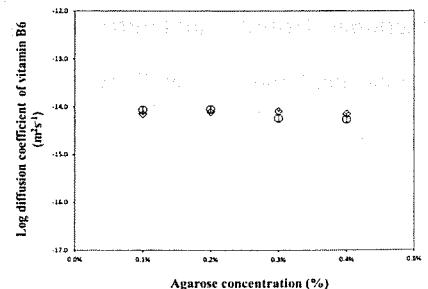


108519

Diffusion kinetics of vitamin B6 from phase-separated gelatin and agarose gels using blending law modelling

Manwinder Kaur Sidhu, Felicity Whitehead and Stefan Kasapis

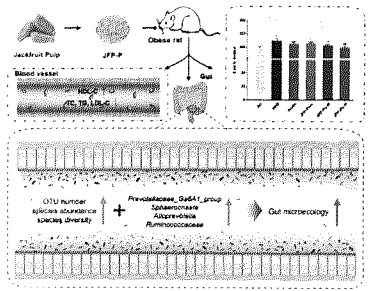
Comparison of the diffusion coefficients for vitamin B6 in the gelatin-agarose blends as a function of the original polysaccharide concentrations recorded experimentally (◇) and calculated from the blending-law equations for diffusion (○).



108521

Polysaccharides from *Artocarpus heterophyllus* Lam. (jackfruit) pulp alleviate obesity by modulating gut microbiota in high fat diet-induced rats

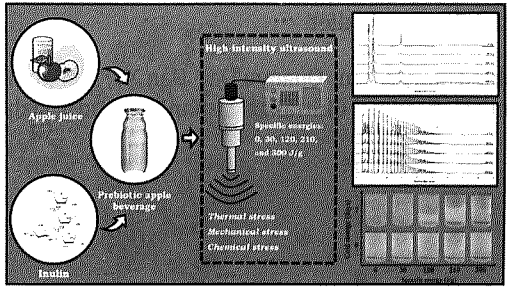
Shunjiang Zeng, Jun Cao, Chenxi Wei, Yuzi Chen, Qibing Liu, Chuan Li, Yanjun Zhang, Kexue Zhu, Gang Wu and Lehe Tan



108489

Inulin-type dietary fiber stability after combined thermal, mechanical, and chemical stresses related to ultrasound processing of prebiotic apple beverage

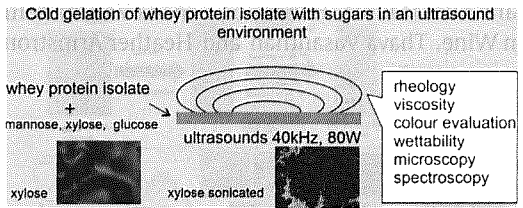
Monique M. Strieder, Henrique S. Arruda, Glaucia M. Pastore and Eric Keven Silva



108510

Cold gelation of whey protein isolate with sugars in an ultrasound environment

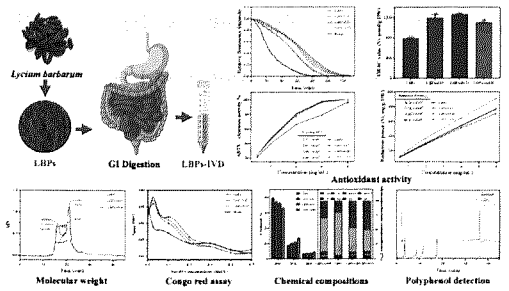
Marta Tomczyńska-Mleko, Katsuyoshi Nishinari, Stanisław Mleko, Konrad Terpiłowski and Salvador Pérez-Huertas



108507

The effect of *in vitro* digestion on the chemical and antioxidant properties of *Lycium barbarum* polysaccharides

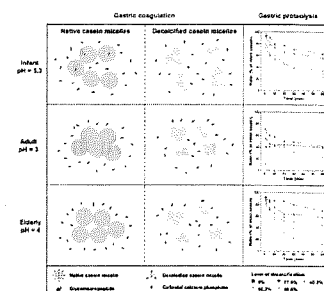
Wenjun Zeng, Lulu Chen, Yanping Li, Jianlong Ma, Rui Yang, Jianbao Ding and Jin Yang



108515

Decalcification strongly affects *in vitro* gastrointestinal digestion of bovine casein micelles under infant, adult and elderly conditions

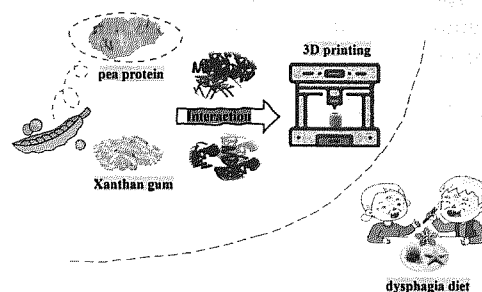
Keyu Wang, Dasong Liu, Xiumei Tao, Jie Zhang, Thom Huppertz, Joe M. Regenstein, Xiaoming Liu and Peng Zhou



108497

Pea protein-xanthan gum interaction driving the development of 3D printed dysphagia diet

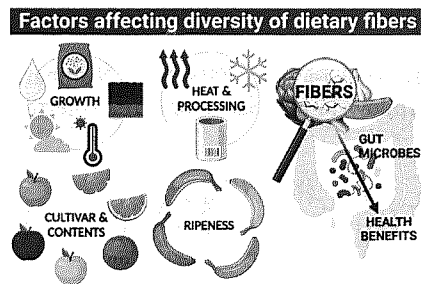
Zhenbin Liu, Xi Chen, Quanyu Dai, Dan Xu, Liangbin Hu, Hongbo Li, Subrota Hati, Bimal Chitrakar, Lishan Yao and Haizhen Mo



108495

Diversity of fibers in common foods: Key to advancing dietary research

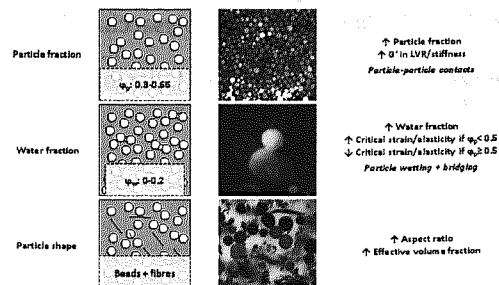
Reihane Khorasaniha, Hana Olof, Athalia Voisin, Keith Armstrong, Eytan Wine, Thava Vasanthan and Heather Armstrong



108503

Structure and rheology of oil-continuous capillary suspensions containing water-swallowable cellulose beads and fibres

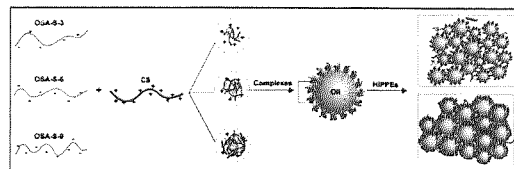
Philipp L. Fuhrmann, Jeffrey Powell and D errick Rousseau



108526

Influence of degree of substitution of octenyl succinic anhydride starch on complexation with chitosan and complex-stabilized high internal phase Pickering emulsions

Tian Xu, Zhengbiao Gu, Li Cheng, Caiming Li, Zhaofeng Li and Yan Hong

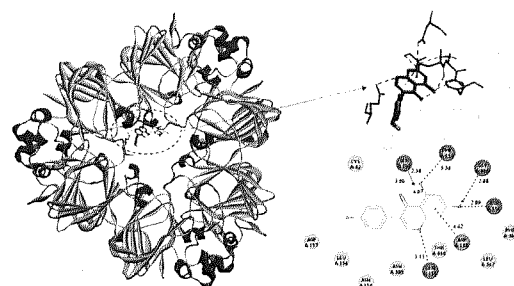


108523

Molecular interactions between soybean glycinin (11S) and genistein using spectroscopic and in silico analyses

Emelia Smith, Lloyd Condict, John Ashton and Stefan Kasapis

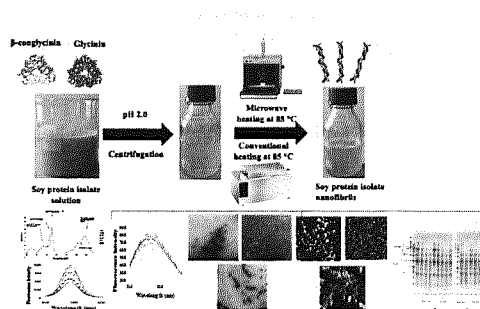
3D image of best binding pose between glycinin and genistein under ambient conditions, with bottom right 2D image depicting interactions with amino acids of the protein and binding distances where dark green lines represent hydrogen bonds, pale green lines represent hydrogen-pi bonds, orange lines represent pi-anion bonds and unbound amino acids interact via non covalent interactions.



108443

Improvement of heat-induced nanofibrils formation of soy protein isolate through NaCl and microwave

Rana Afkhami, Mohammad Javad Varidi, Mehdi Varidi and Farzin Hadizadeh



108508

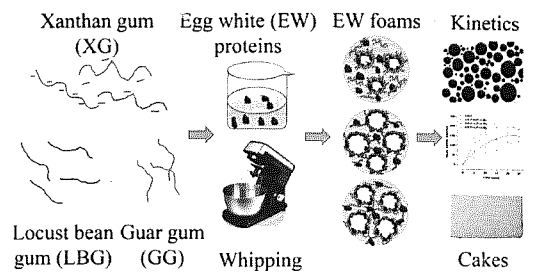
Biological properties of chitosan edible films incorporated with different classes of flavonoids and their role in preserving the quality of chilled beef

Jenani Sutharsan, Cyrille Andre Boyer and Jian Zhao

108529

Influence of selected gums on the foaming properties of egg white powders: Kinetics of foam formation and baking performance

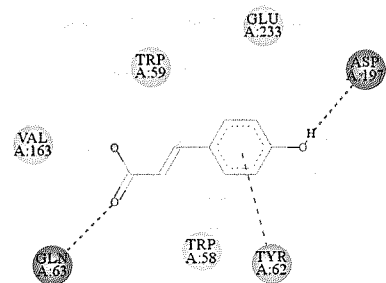
Junhua Li, Jinjing Sun, Cuihua Chang, Luping Gu, Yujie Su, Jiali Zhai and Yanjun Yang



108524

Exploring the inhibitory mechanism of p-coumaric acid on α -amylase via multi-spectroscopic analysis, enzymatic inhibition assay and molecular docking

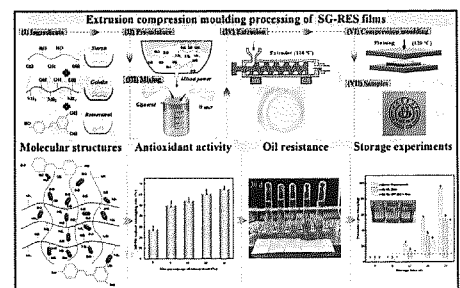
Yanyi Huang, Lloyd Condict, Samantha J. Richardson, Charles Stephen Brennan and Stefan Kasapis



108509

Development and characterization of antioxidant composite films based on starch and gelatin incorporating resveratrol fabricated by extrusion compression moulding

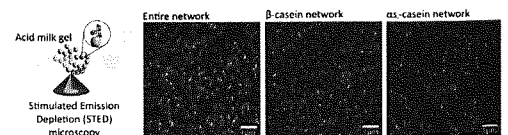
Hejun Wu, Ting Li, Lu Peng, Jie Wang, Yuixiao Lei, Shasha Li, Qingye Li, Xiangyang Yuan, Man Zhou and Zhiqing Zhang



108506

Spatial distribution of α ₁-caseins and β -caseins in milk gels acidified with glucono- δ -lactone

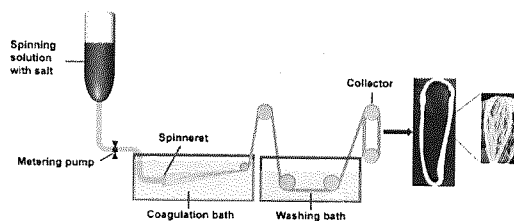
Sanam Foroutanparsa, Mariska Bruls, C. Elizabeth P. Maljaars, Roderick P. Tas and Ilja K. Voets



108540

Effect of salt on solution behavior of spinning medium and properties of meat analogue fibers

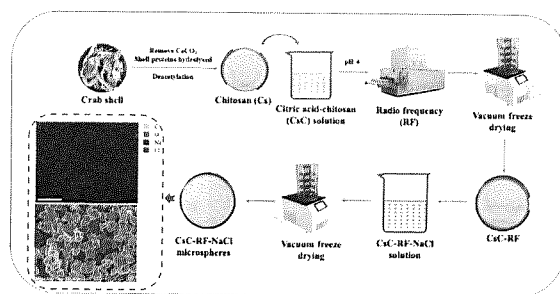
Bing Cui, Yingyi Mao, Jiao Liu, Xiaolong Liang, Di Wu, Xiaojuan Chen, Xinyi Wang, Hongshan Liang, Jing Li, Bin Zhou and Bin Li



108538

Preparation and properties of citric acid-crosslinked chitosan salt microspheres through radio frequency assisted method

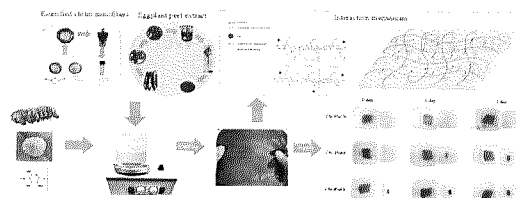
Lihui Zhang, Min Zhang, Benu Adhikari and Lujun Zhang



108496

Development, characterization and application of intelligent/active packaging of chitosan/chitin nanofibers films containing eggplant anthocyanins

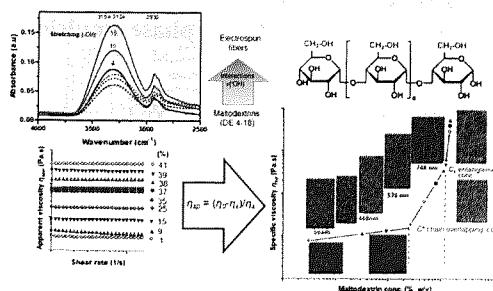
Fenghui Wang, Cancan Xie, Hongjie Tang, Wenhui Hao, Jinyao Wu, Yue Sun, Jiapeng Sun, Yingzhu Liu and Longwei Jiang



108498

Study of the dextrose equivalent of maltodextrins in electrospinning using an ethanol/water mixture as the electrospinning solvent

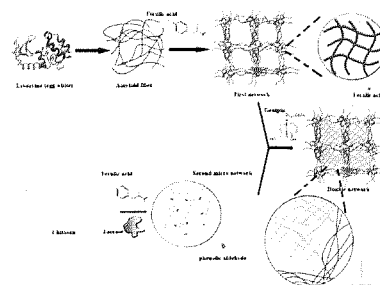
Lilia Vargas-Campos, Juan de Dios Figueroa-Cárdenas, David Tochihuitl-Vázquez, Rafael Ramírez-Bon, José Martín Yáñez-Limón and Juan Francisco Pérez-Robles



108536

Construction and properties of an amyloid fiber ferulic acid chitosan double network hydrogel and its inhibition of AGEs activity

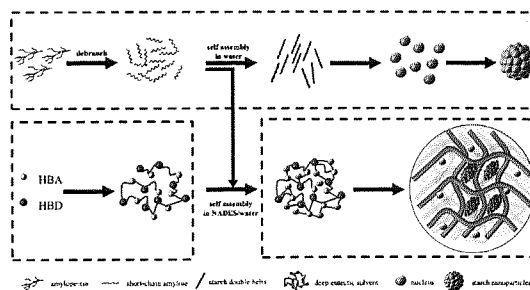
Lili Zheng, Minghan She, Binling Ai, Yang Yang, Xiaoyan Zheng, Shenwan Wang, Dao Xiao, Zhiguo Jiang and Zhanwu Sheng



108525

Shape and size-controlled starch nanoparticles prepared by self-assembly in natural deep eutectic solvents: Effect and mechanism

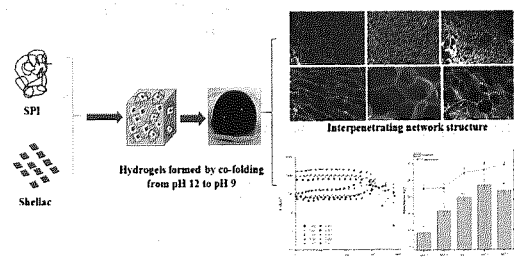
Chengpeng Zhong, Shunjing Luo, Jiangping Ye and Chengmei Liu



108527

Co-folding of soy protein isolates and shellac by structural interplays to induce hydrogels

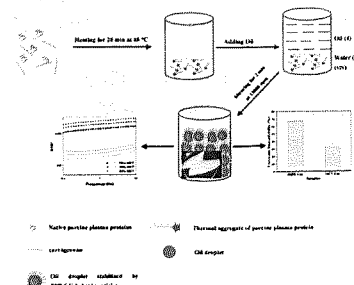
Yang Guo, Zhi-guo Zhang, Jing Cai, Wei-rong Li, Ling-yun Chen and Wei-cheng Wu



108528

Enhancing solid-like characteristics of porcine plasma protein-carrageenan-based high internal phase emulsion: As solid fat alternative of loading curcumin

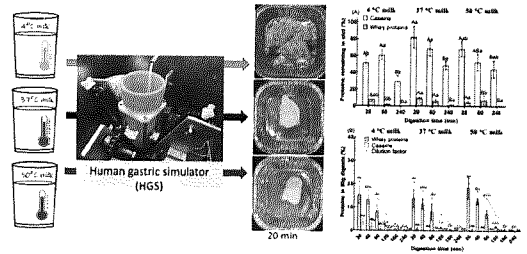
Jianglan Yuan, Ping Yan, Xiaocui Liu, Xu Kang, Yongguo Jin, Long Sheng and Jianxin Xia



108550

Effect of ingestion temperature on the pepsin-induced coagulation and the *in vitro* gastric digestion behavior of milk

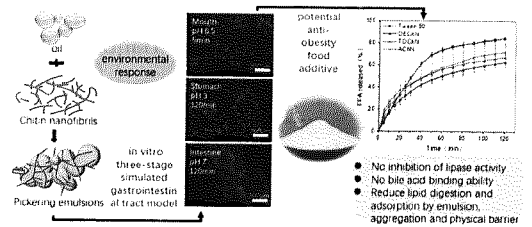
Mengxiao Yang, Aiqian Ye, Zhi Yang, David W. Everett, Elliot Paul Gilbert and Harjinder Singh



108512

In vitro digestion properties of different chitin nanofibrils stabilized lipid emulsions

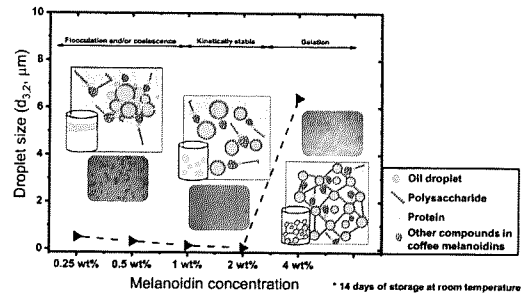
Yujun Zou, Shuai Zhang, Ying Liu, Liang Liu, Juan Yu and Yimin Fan



108522

Coffee melanoidins as emulsion stabilizers

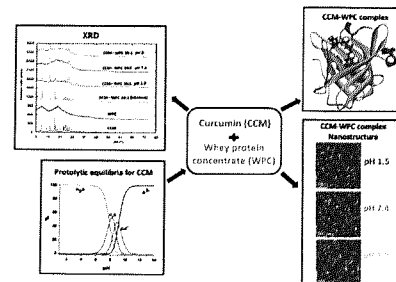
Jilu Feng, Claire C. Berton-Carabin, Sylvain Guyot, Agnès Gacel, Vincenzo Fogliano and Karin Schroën



108547

Curcumin and whey protein concentrate binding: Thermodynamic and structural approach

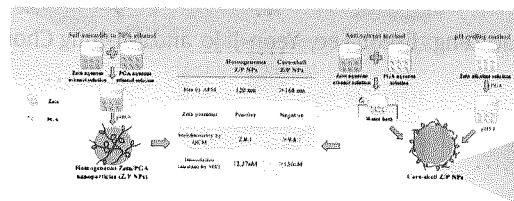
Csaba-Pal Racz, Levente Zsolt Racz, Calin Gabriel Floare, Gheorghe Tomoaia, Ossi Horovitz, Sorin Riga, Irina Kacso, Gheorghe Borodi, Melinda Sarkozi, Aurora Mocanu, Cecilia Roman and Maria Tomoaia-Cotisel



108545

Assembly of zein/propylene glycol alginate nanoparticles in aqueous ethanol and the binding kinetics

Yang Yu, Shi-Yu Li, Tong-Cheng Xu, Guo-Qing Huang and Jun-Xia Xiao

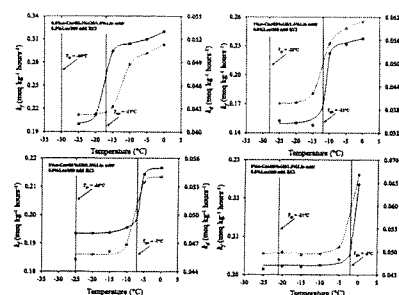


108555

Mechanical vs calorimetric glass transition temperature in the oxidation of linoleic acid from condensed κ-carrageenan/glucose syrup systems

Diah Ikasari, Vilia Darma Paramita and Stefan Kasapis

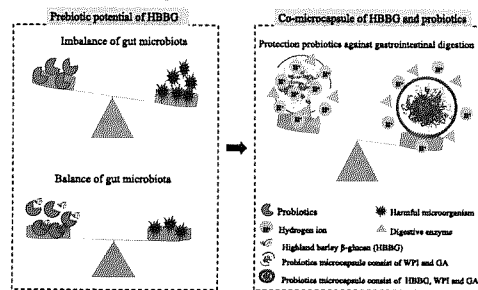
Mechanical glass transition temperature (T_{gm}) versus calorimetry glass transition temperature (T_{gc}) in controlling the rate of hydroperoxide (ROOH) formation (k_f) (○) and decomposition (k_d) (●) at the propagation phase of the κ-carrageenan/glucose syrup/linoleic acid/lecithin matrices.



108520

Extraction and prebiotic potential of β-glucan from highland barley and its application in probiotic microcapsules

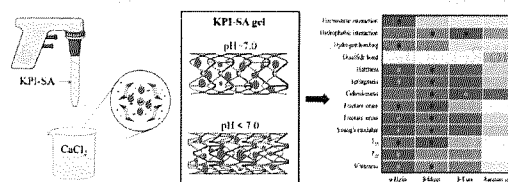
Cong Yuan, Ronghai Hu, Li He, Jielun Hu and Huan Liu



108557

Intermolecular interactions and gel properties of composite agglomerative networks based on oppositely charged polymers: Effects of pH and ionic strength

Xinyue Yan, Yijia Jia, Hui Man, Lu Liu, Shiyun Sun, Baokun Qi and Yang Li

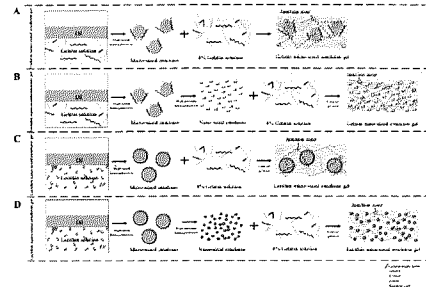


Ca²⁺ ● Kidney bean protein isolate (KPI) ○ Sodium alginate (SA) KPI-SA gel bead

108537

Effects of micro- and nano-sized emulsions on physicochemical properties of emulsion-gelatin composite gels

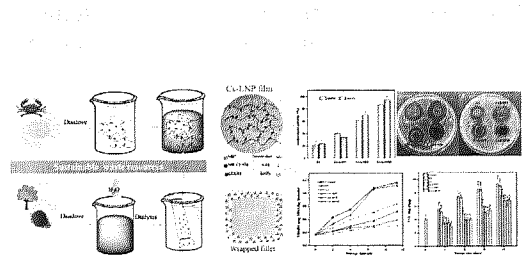
Linqiao Zeng, Jiseon Lee, Yeon-Ji Jo and Mi-Jung Choi



108548

Green fabrication of lignin nanoparticles/chitosan films for refrigerated fish preservation application

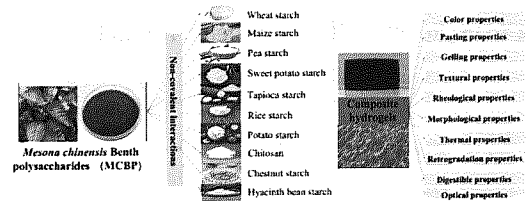
Wei Zhang, Pei Gao, Qixing Jiang and Wenshui Xia



108556

Interactions of *Mesona chinensis* Benth polysaccharides with different polysaccharides to fabricate food hydrogels: A review

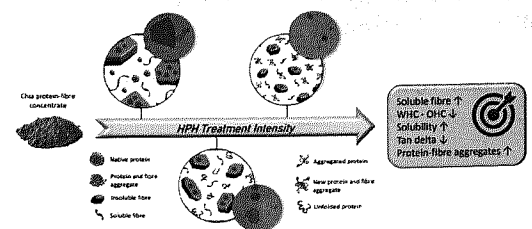
Xiangquan Zeng, Weibo Jiang, He Li, Qianqian Li, Jozef L. Kokini, Zhenjiao Du, Yu Xi and Jian Li



108505

Application of high-pressure homogenization to steer the technological functionalities of chia fibre-protein concentrate

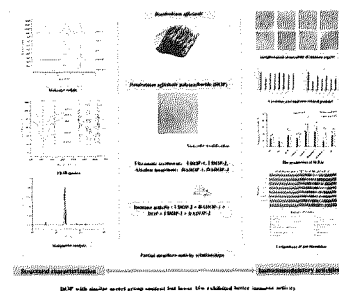
Niccolò Renoldi, Sofia Melchior, Sonia Calligaris and Donatella Peressini



108560

Insight into the structural and immunomodulatory relationships of polysaccharides from *Dendrobium officinale*-an *in vivo* study

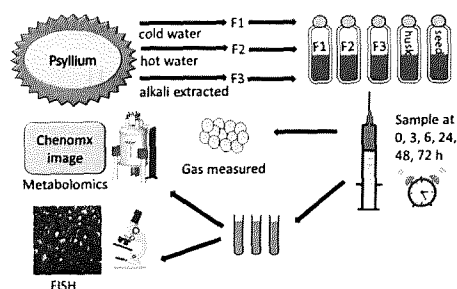
Zhengxin Shan, Yue Wang, Ziyi Jin, Jie Liu, Nifei Wang, Xiaoyu Guo, Steve W. Cui and Qingbin Guo



108543

The impact of psyllium gelation behaviour on *in vitro* colonic fermentation properties

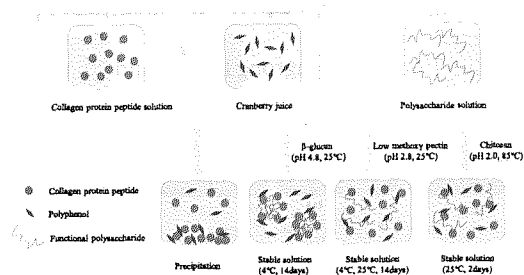
Hannah C. Harris, Noelia Pereira, Todor Koev, Yaroslav Z. Khimyak, Gleb E. Yakubov and Frederick J. Warren



108518

Stabilization of a collagen peptide-cranberry juice by three functional polysaccharides with different charge characteristics

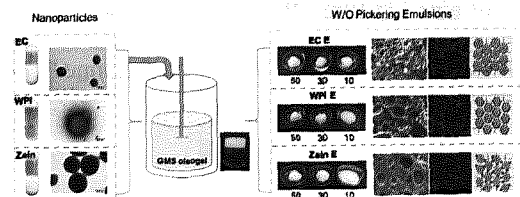
Zihan Zhang, Yueyue Yang, Xiang Huang, Zhengyu Jin and Aiquan Jiao



108563

Effects of nanoparticle types and internal phase content on the properties of W/O emulsions based on dual stabilization mechanism

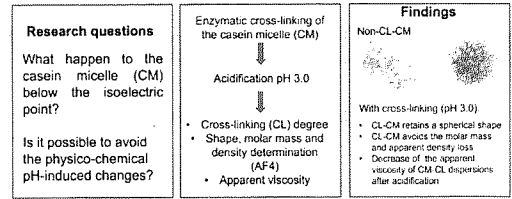
Yao Lu, Ruoning Zhang, Yan Jia, Yanxiang Gao and Like Mao



108552

Influence of enzymatic cross-linking on the apparent viscosity and molecular characteristics of casein micelles at neutral and acidic pH

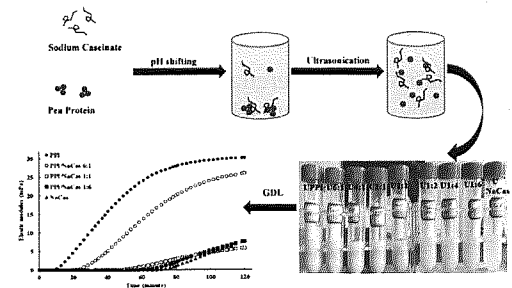
Angella Velazquez-Dominguez, Marie Hennesier, Marwan Abdallah, Manon Hiolle, Frédéric Violleau, Guillaume Delaplace and Paulo Peres De Sa Peixoto



108562

Production of soluble pea protein/sodium caseinate co-dispersions using ultrasonication and their acid coagulation properties

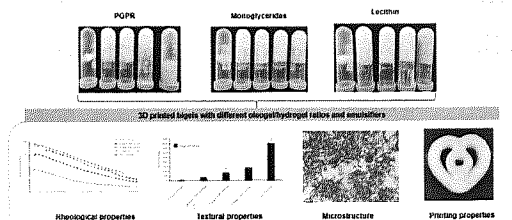
Xiaoyao Du, Zhengtao Zhao and Yi Xuan Li



108565

Development and characterization of food-grade bigel system for 3D printing applications: Role of oleogel/hydrogel ratios and emulsifiers

Dengke Xie, Hong Hu, Qingrong Huang and Xuanxuan Lu



108559

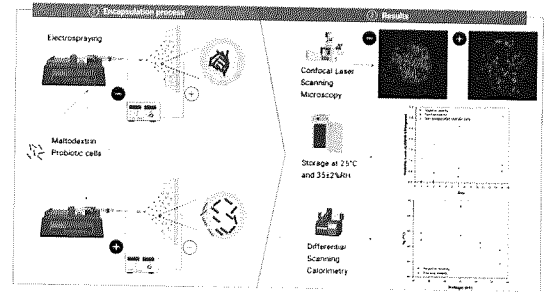
Corrigendum to: Impact of sweetpotato starch structures, thermal properties, and granules sizes on sweetpotato fry textures [Food Hydrocolloids 137 108377]

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

108549

Electric field charge polarity triggers the organization and promotes the stability of electrosprayed probiotic cells

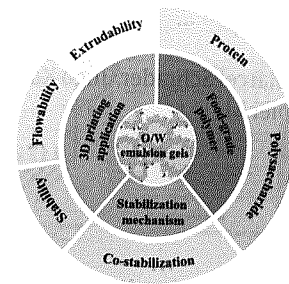
Panagiota Dima, Peter Reimer Stubbe, Ana C. Mendes and Ioannis S. Chronakis



108588

A review on food-grade-polymer-based O/W emulsion gels: Stabilization mechanism and 3D printing application

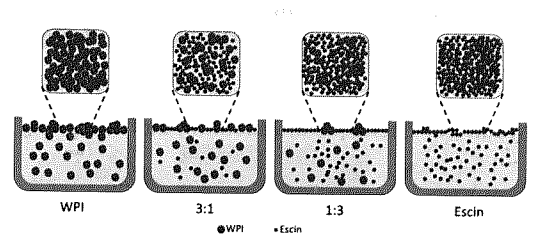
Lujie Cui, Jiaxin Guo and Zong Meng



108554

Self-similarity and Payne effect of whey protein-escin mixtures at the air-water interface

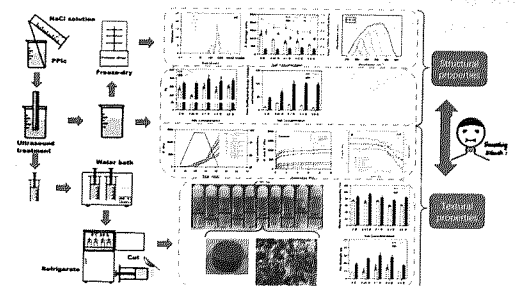
Gerard Giménez-Ribes, Jack Yang, Qixin He, Mehdi Habibi and Leonard M.C. Sagis



108566

Pea protein isolates affected by ultrasound and NaCl used for dysphagia's texture-modified food: Rheological, gel, and structural properties

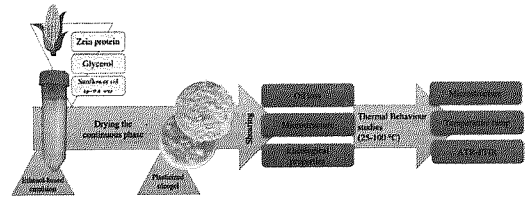
Ge Xu, Jixia Kang, Wujun You, Ruyi Li, Huijuan Zheng, Lishuang Lv and Qiting Zhang



108582

Thermo-responsive behavior of glycerol-plasticized oleogels stabilized by zein

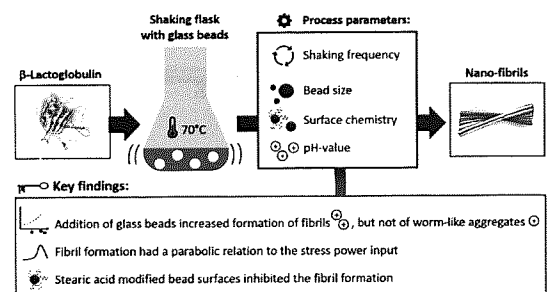
Shaghayegh Keshanidokht, Saket Kumar, Peter Waaben Thulstrup, Matias Alejandro Via, Mathias Porsmose Clausen and Jens Risbo



108511

Glass beads increase the formation kinetics of beta-lactoglobulin amyloid fibrils

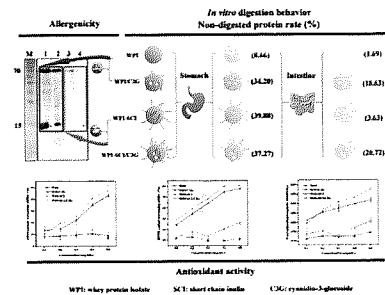
Timon R. Heyn, Marcel Schrader, Ingo Kampen, Arno Kwade, Karin Schwarz and Julia K. Keppler



108586

Improving the antioxidant activity, *in vitro* digestibility and reducing the allergenicity of whey protein isolate by glycosylation with short-chain inulin and interaction with cyanidin-3-glucoside

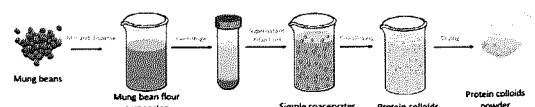
Xiaoya Tao, Cheng Chen, Yaochang Li, Xinguang Qin, Haizhi Zhang, Yuanyuan Hu, Zhengqi Liu, Xiaoming Guo and Gang Liu



108541

Soluble protein particles produced directly from mung bean flour by simple coacervation

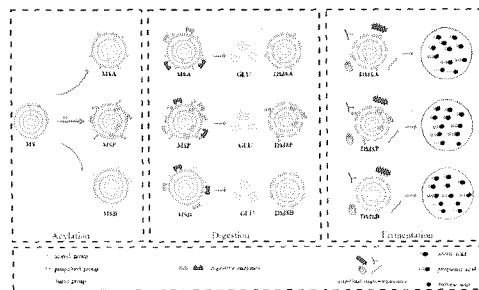
Qiuhuizi Yang, Paul Venema, Erik van der Linden and Renko de Vries



108578

Acylated resistant starches: Changes in structural properties during digestion and their fermentation characteristics

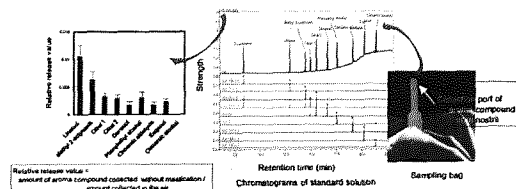
Qian Xu, Rongrong Ma, Jinling Zhan, Xiaoxue Lu, Chang Liu and Yaoqi Tian



108542

Release of aroma components from agarose gels during human chewing: Effects of agarose molecular weight and chewing cycles

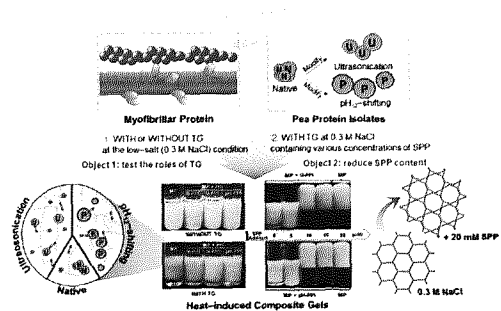
Hatsue Moritaka, Ayako Itazu, Yoshiyuki Okamura, Masako Fuwa, Miki Ishihara and Katsuyoshi Nishinari



108577

Modified pea protein coupled with transglutaminase reduces phosphate usage in low salt myofibrillar gel

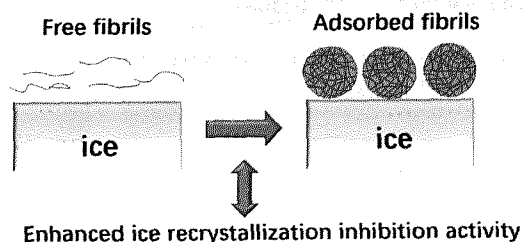
Chunhui Dong, Jing Zhao, Li Wang and Jiang Jiang



108581

Amyloid protein fibrils show enhanced ice recrystallization inhibition activity when serve as pickering emulsion stabilizer

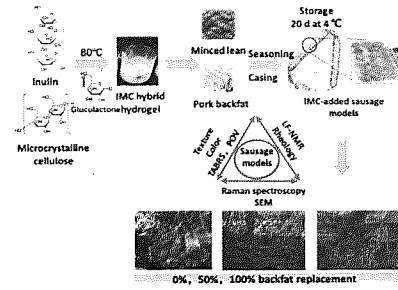
Yuying Fu, Yuan Li, Shuni Weng, Wenhui Qi, Huanhuan Su and Teng Li



108572

Effects of an inulin and microcrystalline cellulose hybrid hydrogel on the short-term low temperature storage characteristics of pork sausage models

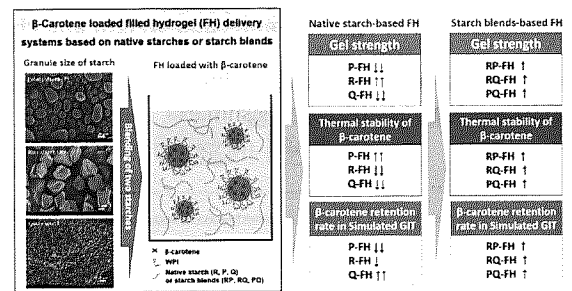
Yan Li, Zhiqiang Xu, Jingxin Sun and Yinglian Zhu



108546

Improved stability and *in vitro* bioavailability of β -carotene in filled hydrogel prepared from starch blends with different granule sizes

Dabin Kim, Yunkyong Jung, Shin-Joung Rho and Yong-Ro Kim



108573

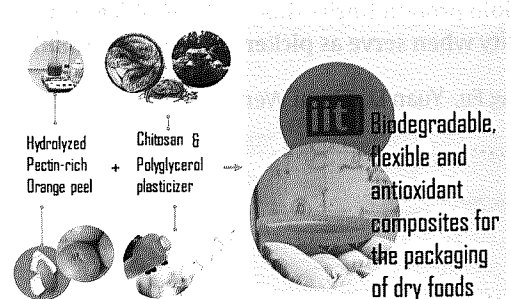
Festschrift in honour of Professor Katsuyoshi Nishinari

Peter A. Williams, Yapeng Fang and Hongbin Zhang, Shingo Matsukawa

108580

Assessment of chitosan/pectin-rich vegetable waste composites for the active packaging of dry foods

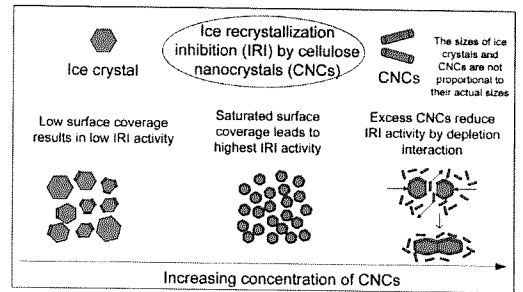
Danila Merino, Paolo Bellasi, Uttam C. Paul, Lorenzo Morelli and Athanassia Athanassiou



108576

Depletion interaction may reduce ice recrystallization inhibition activity of cellulose nanocrystals (CNCs) at high concentrations

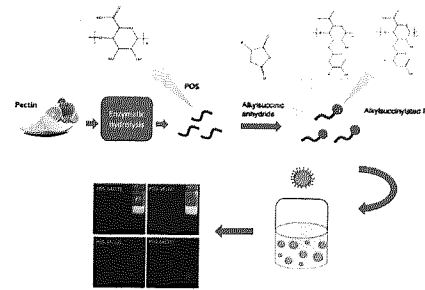
Min Li, Matthew Winston Reeder and Tao Wu



108574

Biosynthesis of pectic oligosaccharide-based amphiphiles as novel stabilizers of nanoemulsions by coupling enzymatic depolymerization with alkyl/alkenyl succinylation

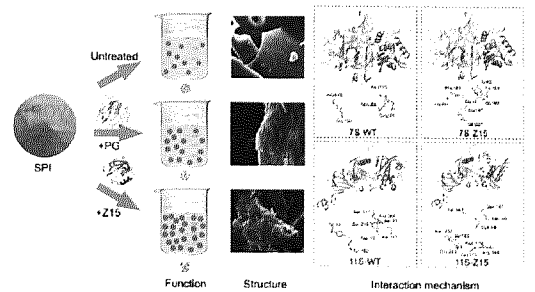
Linlin Li, Ziqian Li, Thomas Balle, Guoqin Liu and Zheng Guo



108594

Functional, structural properties and interaction mechanism of soy protein isolate nanoparticles modified by high-performance protein-glutaminase

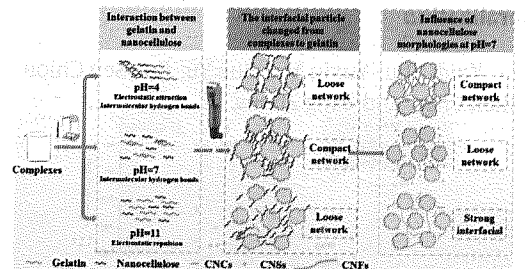
Nan Zheng, Mengfei Long, Zehua Zhang, Tolbert Osire, Qijia Zan, Huimin Zhou, Shuang Du and Xiaole Xia



108592

Improvement of low-oil gelatin emulsions performance by adjusting the electrostatic interaction between gelatin and nanocellulose with different morphologies

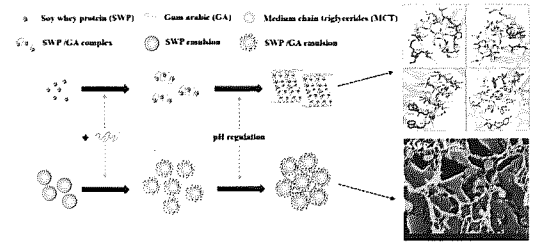
Xin Feng, Hongjie Dai, Hongxia Tan, Mi Tang, Liang Ma and Yuhao Zhang



108584

Impact of pH on the interaction between soy whey protein and gum arabic at oil-water interface: Structural, emulsifying, and rheological properties

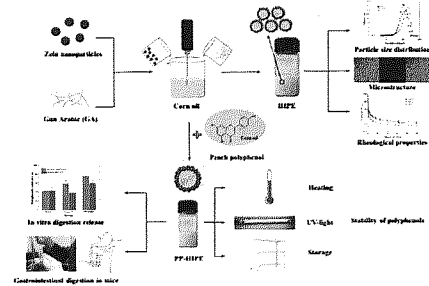
Jia Cao, Xiaohong Tong, Jianjun Cheng, Zeyu Peng, Sai Yang, Xinru Cao, Mengmeng Wang, Haibo Wu, Huan Wang and Lianzhou Jiang



108593

Stability and release of peach polyphenols encapsulated by Pickering high internal phase emulsions *in vitro* and *in vivo*

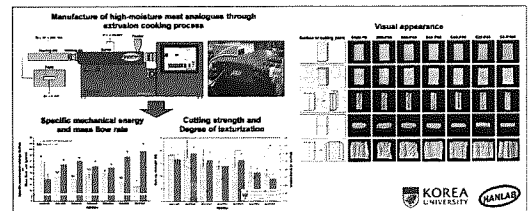
Yu Song, Leyi Zhou, Decai Zhang, Yingying Wei, Shu Jiang, Yi Chen, Jianfen Ye and Xingfeng Shao



108567

Impact of interactions between soy and pea proteins on quality characteristics of high-moisture meat analogues prepared via extrusion cooking process

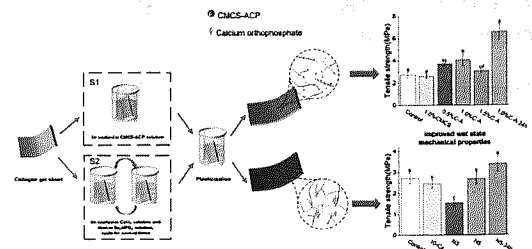
Jung-Soo Lee, Sohyeon Kim, You Jeong Jeong, Inyoung Choi and Jaejoon Han



108579

Collagen films with improved wet state mechanical properties by mineralization

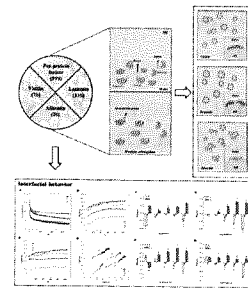
Fei Liu, Kaidi Zhu, Yuxin Ma, Zhe Yu, Bor-Sen Chiou, Mengwei Jia, Maoshen Chen and Fang Zhong



108500

Linear and nonlinear interface rheological behaviors and structural properties of pea protein (vicilin, legumin, albumin)

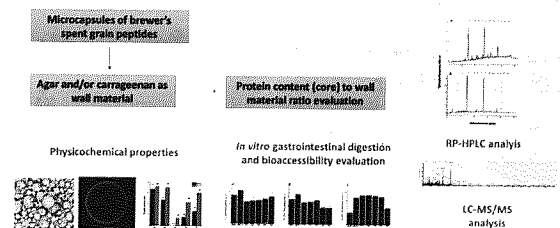
Qian Shen, Jing Li, Xiaojun Shen, Xinyu Zhu, Jun Dai, Cuie Tang, Rong Song, Bin Li and Yijie Chen



108570

Effects of agar-carrageenan wall materials and core-to-wall material ratio on physicochemical properties and *in vitro* bioaccessibility of microencapsulated bioactive peptides

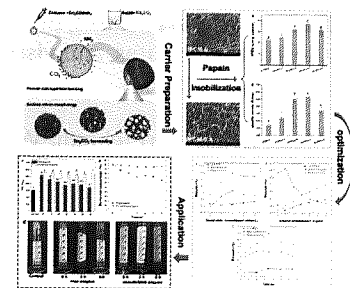
A.G. Garzón, R.E. Cian and S.R. Drago



108551

Papain immobilization on interconnected-porous chitosan macroparticles: Application in controllable hydrolysis of egg white for foamability improvement

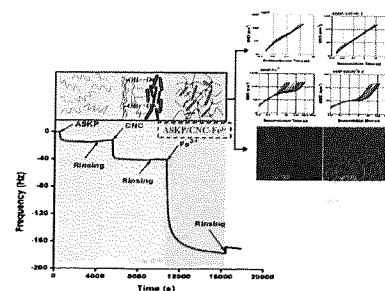
Yuanyuan Liu, Keshan Wang, Haonan Zheng, Meihu Ma, Shugang Li and Lulu Ma



108596

Characterization of semi-interpenetrating hydrogel based on *Artemisia sphaerocephala* Krasch Polysaccharide and cellulose nanocrystals crosslinked by ferric ions

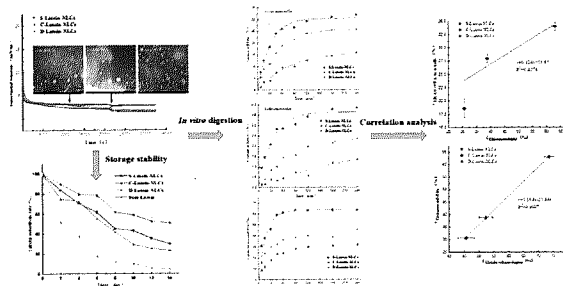
Dan Li, Ning Liu, Xiaolin Yao, Qingxia Gou, Jianxiong Yue, Dan Yang, Xiaoyu Chen and Man Xiao



108569

Study on the relationship between lutein bioaccessibility and *in vitro* lipid digestion of nanostructured lipid carriers with different interface structures

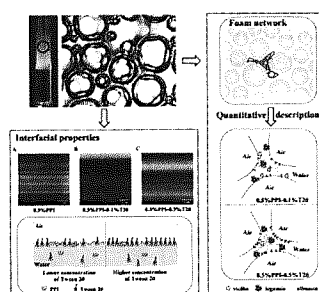
Yayuan Xu, Xintian Li, Zhuqing Dai, Zhongyuan Zhang, Lei Feng, Meimei Nie, Chunqian Liu, Dajing Li and Min Zhang



108568

Air-water interfacial properties and quantitative description of pea protein isolate-Tween 20

Qian Shen, Wei Zheng, Fei Han, Jingnan Zuo, Jun Dai, Cuie Tang, Rong Song, Bin Li and Yijie Chen



108553

Erratum to “Unexpected morphological modifications in high moisture extruded pea-flaxseed proteins: Part I, topological and conformational characteristics, textural attributes, and viscoelastic phenomena” [Food Hydrocolloids 136 (2023) 108304]

Fatemeh Riazi, Mostafa Mazaheri Tehrani, Volker Lammers, Volker Heinz and Sobhan Savadkoobi