

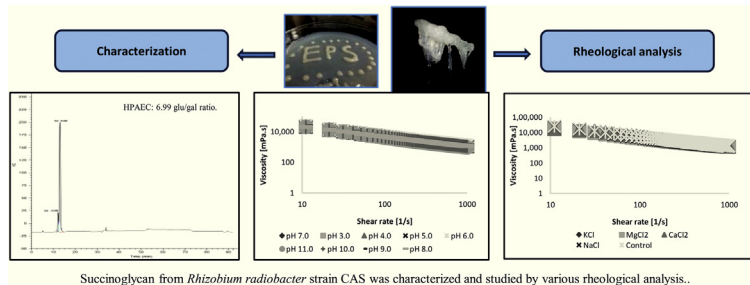
Food Hydrocolloids Vol 64, 2017

Graphical abstracts

Characterization and rheological behaviour analysis of the succinoglycan produced by *Rhizobium radiobacter* strain CAS from curd sample

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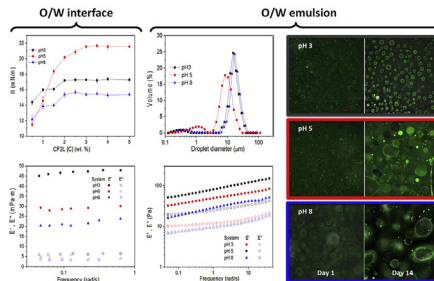
Prasad Andhare, Cédric Delattre, Guillaume Pierre, Philippe Michaud, Hilor Pathak*



Viscoelastic properties, microstructure and stability of high-oleic O/W emulsions stabilised by crayfish protein concentrate and xanthan gum

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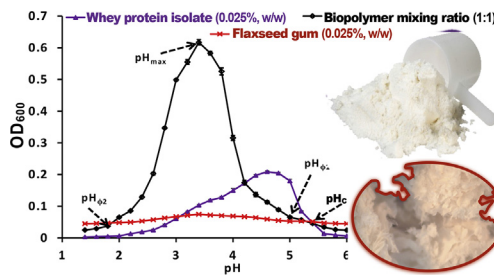
Manuel Felix*, Alberto Romero, Antonio Guerrero



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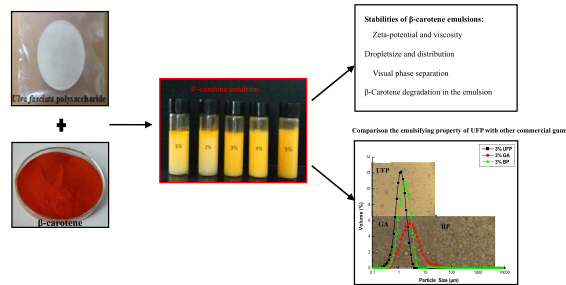
Jun Liu, Youn Young Shim*, Jianheng Shen, Yong Wang, Martin J.T. Reaney**



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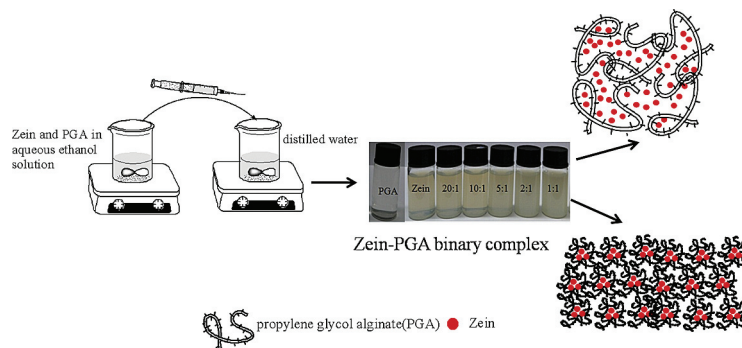
Ping Shao*, Yueqiong Zhu, Weiping Jin



Formation and characterization of the binary complex between zein and propylene glycol alginate at neutral pH

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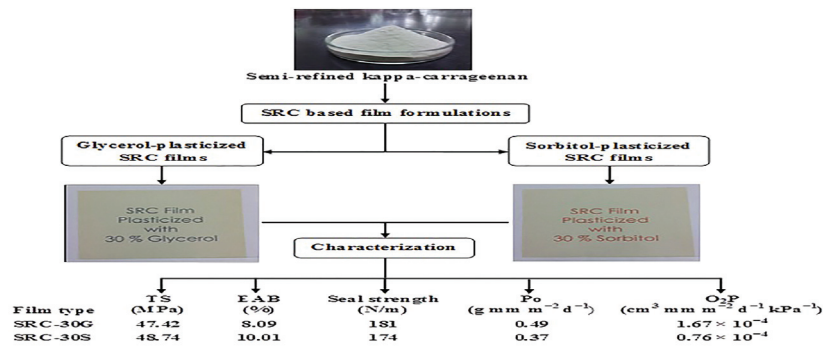
Cuixia Sun, Lei Dai, Yanxiang Gao*



Characterization of edible packaging films based on semi-refined kappa-carrageenan plasticized with glycerol and sorbitol

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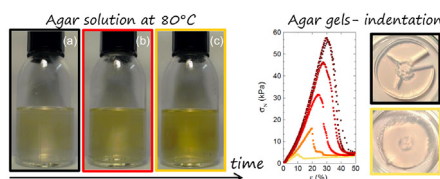
Abdulaal Farhan*, Norziah Mohd Hani



Heat-induced aging of agar solutions: Impact on the structural and mechanical properties of agar gels

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Bosi Mao, Ahmed Benteleb, Frédéric Louerat, Thibaut Divoux*, Patrick Snabre**



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