

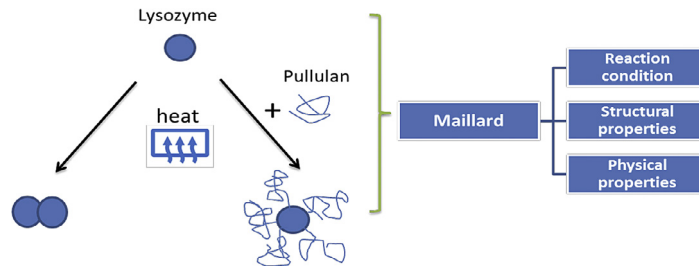
Food Hydrocolloids Vol 71, 2017

Graphical abstracts

Synthesis and structural characterization of lysozyme–pullulan conjugates obtained by the Maillard reaction

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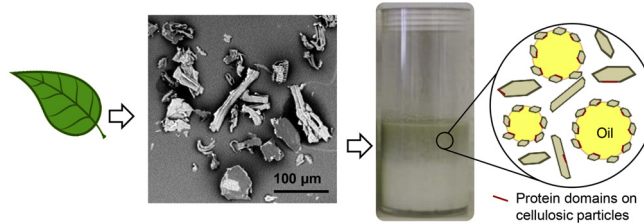
Long Sheng, Peng Su, Ke Han, Jiahui Chen, Anqi Cao, Zhilong Zhang, Yongguo Jin, Meihu Ma*



Interfacial properties of green leaf cellulosic particles

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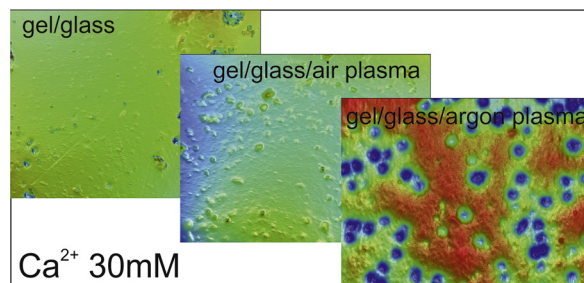
A. Tamayo Tenorio, J. Gieteling, C.V. Nikiforidis, R.M. Boom, A.J. van der Goot*



Surface properties of ion-induced whey protein gels deposited on cold plasma treated support

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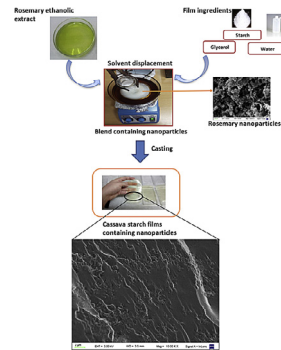
Konrad Terpiłowski, Marta Tomczyńska-Mleko, Katsuyoshi Nishinari, Stanisław Mleko*



Cassava starch films containing rosemary nanoparticles produced by solvent displacement method

Alex López-Córdoba*, Carolina Medina-Jaramillo, Danyxa Piñeros-Hernandez, Silvia Goyanes**

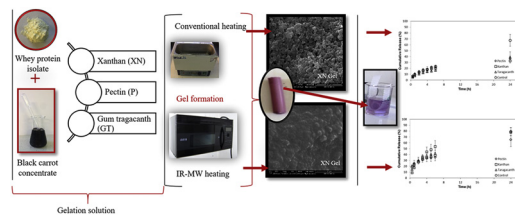
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Polysaccharide blended whey protein isolate-(WPI) hydrogels: A physicochemical and controlled release study

Baris Ozel, Sevil Cikrikci, Ozlem Aydin, Mecit Halil Oztop*

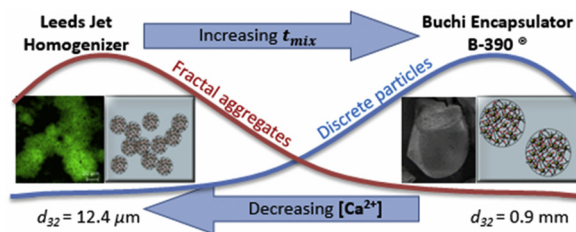
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Design of novel emulsion microgel particles of tuneable size

Ophelie Torres, Brent Murray, Anwasha Sarkar*

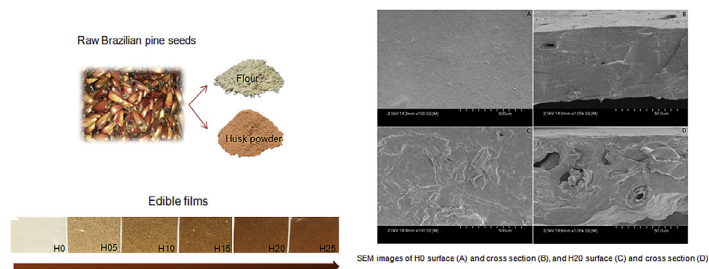
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Development of edible films based on Brazilian pine seed (*Araucaria angustifolia*) flour reinforced with husk powder

R.M. Daudt*, A.J.G. Sinrod, R.J. Avena-Bustillos, I.C. Külkamp-Guerreiro, L.D.F. Marczak, T.H. McHugh

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