

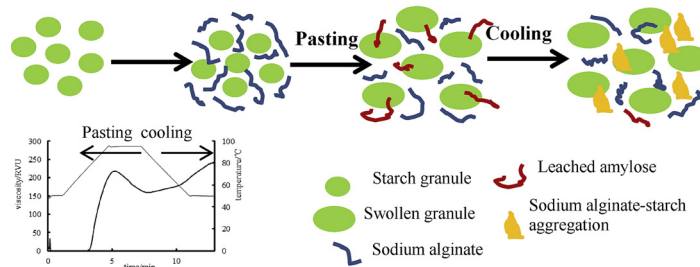
Food Hydrocolloids Vol 69, 2017

Graphical abstracts

**Retardant effect of sodium alginate on the retrogradation properties of normal cornstarch and anti-retrogradation mechanism**

pp. 1–9

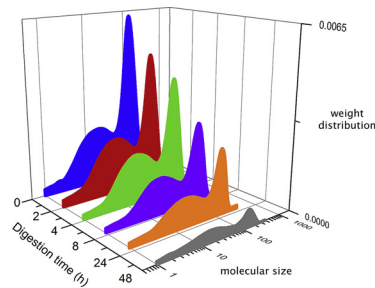
Qian-Qian Li, Yu-Sheng Wang, Hai-Hua Chen\*, Shuai Liu, Man Li



**Effects of pectin on molecular structural changes in starch during digestion**

pp. 10–18

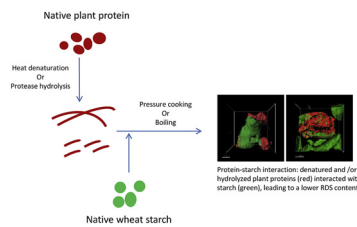
Yeming Bai, Peng Wu, Kai Wang, Cheng Li, Enpeng Li\*\*, Robert G. Gilbert\*



**Plant proteins mitigate *in vitro* wheat starch digestibility**

pp. 19–27

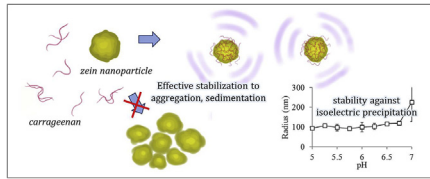
Nataly López-Barón, Yuchen Gu, Thava Vasanthan\*, Ratnajothi Hoover



**Stabilizing zein nanoparticle dispersions with ι-carrageenan**

Christopher J. Cheng, Owen G. Jones\*

pp. 28–35



**Effect of hydrocolloids and salts on retrogradation of native and modified maize starch**

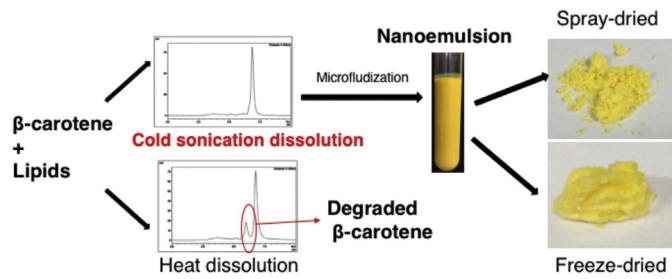
Zhen Fu, James N. BeMiller\*

pp. 36–48

**Encapsulation of carotenoids in emulsion-based delivery systems: Enhancement of β-carotene water-dispersibility and chemical stability**

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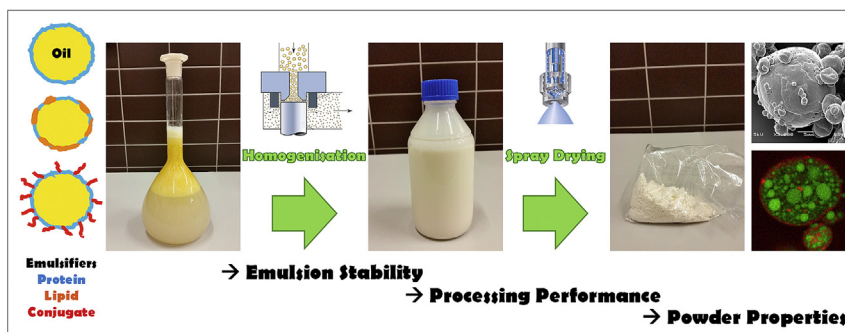
pp. 49–55



**Influence of emulsifier type on the spray-drying properties of model infant formula emulsions**

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pp. 56–66



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