

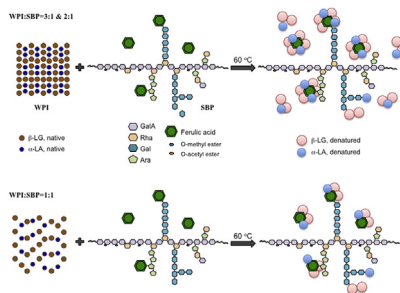
Food Hydrocolloids Vol 67, 2017

Graphical abstracts

Stabilization of whey protein isolate (WPI) through interactions with sugar beet pectin (SBP) induced by controlled dry-heating

pp. 1–13

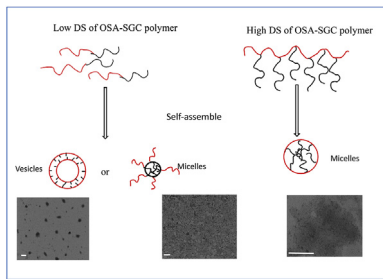
Phoebe X. Qi*, Yingping Xiao, Edward D. Wickham



Synthesis and self-assembly of octenyl succinic anhydride modified short glucan chains based amphiphilic biopolymer: Micelles, ultrasmall micelles, vesicles, and lutein encapsulation/release

pp. 14–26

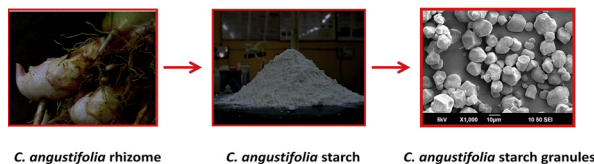
Ranran Chang, Jie Yang, Shengju Ge, Mei Zhao, Caifeng Liang, Liu Xiong, Qingjie Sun*



Physicochemical, thermal, pasting and microstructural characterization of commercial *Curcuma angustifolia* starch

pp. 27–36

Magdaline Eljeeva Emerald Franklin, Heartwin A. Pushpadass*, Braj Kumar, Satish Kulkarni, Manjunatha Muthurayappa, Ruckmani Kandasamy, Ponnusami Venkatachalam, Palanimuthu Vellingiri



C. angustifolia rhizome

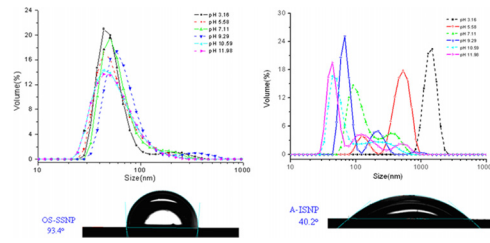
C. angustifolia starch

C. angustifolia starch granules

Structure and physicochemical properties for modified starch-based nanoparticle from different maize varieties

pp. 37–44

Fan Ye, Ming Miao*, Keyu Lu, Bo Jiang, Xingfeng Li**, Steve W. Cui

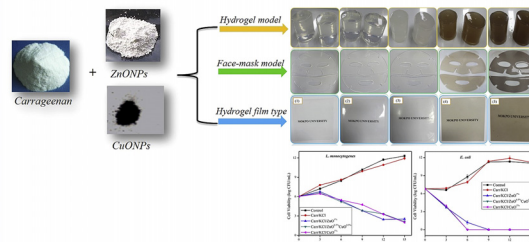


Carrageenan-based hydrogels and films: Effect of ZnO and CuO nanoparticles on the physical, mechanical, and antimicrobial properties

pp. 45–53

Ahmed A. Oun, Jong-Whan Rhim*

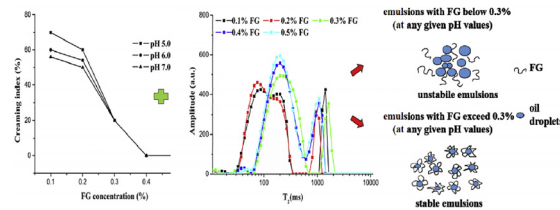
Graphical abstract



Effects of flaxseed gum concentrations and pH values on the stability of oil-in-water emulsions

pp. 54–62

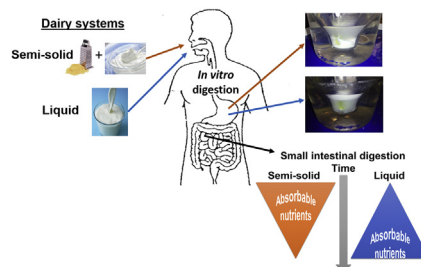
Meng Wang, Mei-qin Feng, Kun Jia, Jian Sun*, Xing-lian Xu, Guang-hong Zhou



Dairy food structures influence the rates of nutrient digestion through different in vitro gastric behaviour

pp. 63–73

Ana-Isabel Mulet-Cabero, Neil M. Rigby, André Brodkorb, Alan R. Mackie*



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