

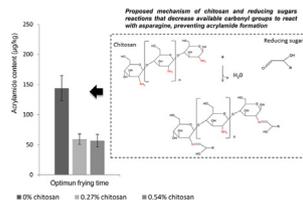
Food Hydrocolloids Vol 60, 2016

Graphical abstracts

Protective effect of chitosan on acrylamide formation in model and batter systems

M. Sansano*, M.L. Castelló, A. Heredia, A. Andrés

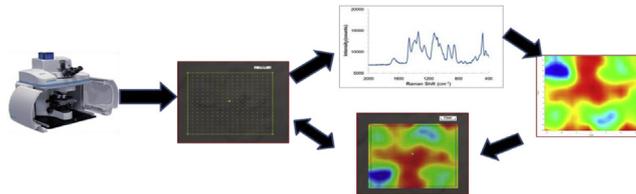
pp. 1–6



Imaging the phase of starch–gelatin blends by confocal Raman microscopy

Xingxun Liu*, Nuozi Zhang, Long Yu, Sumei Zhou, Robert Shanks, Jinkai Zheng

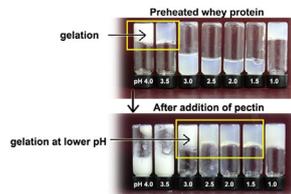
pp. 7–10



Aggregation and gelation properties of preheated whey protein and pectin mixtures at pH 1.0–4.0

Kangkang Li, Qixin Zhong*

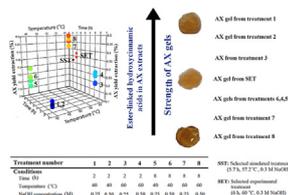
pp. 11–20



Effect of processing time, temperature and alkali concentration on yield extraction, structure and gelling properties of corn fiber arabinoxylans

pp. 21–28

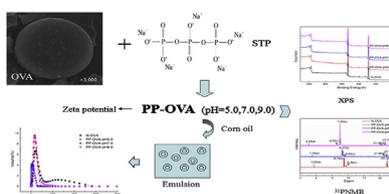
Fabiola E. Ayala-Soto, Sergio O. Serna-Saldívar*, Jorge Weltri-Chanes



Emulsifying properties of ovalbumin: Improvement and mechanism by phosphorylation in the presence of sodium tripolyphosphate

pp. 29–37

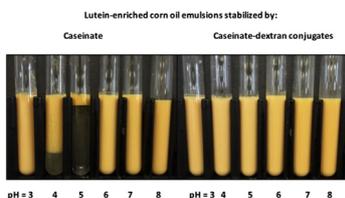
Zhouyi Xiong, Maojie Zhang, Meihu Ma*



Lutein-enriched emulsion-based delivery systems: Impact of Maillard conjugation on physicochemical stability and gastrointestinal fate

pp. 38–49

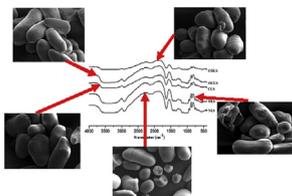
Cansu Ekin Gumus, Gabriel Davidov-Pardo*, David Julian McClements



Physicochemical, crystalline, morphological, pasting and thermal properties of modified lotus rhizome (*Nelumbo nucifera*) starch

pp. 50–58

Sakshi Sukhija, Sukhcharn Singh, Charanjit S. Riar*



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