

Food Hydrocolloids Vol 55, 2016

Graphical abstracts

Potential application of natural phenolic antimicrobials and edible film technology against bacterial plant pathogens

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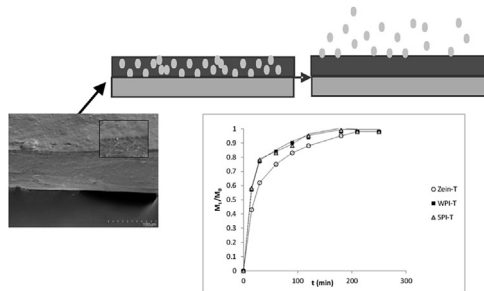
Derya Alkan, Ahmet Yemenicioğlu*



Use of the electrohydrodynamic process to develop active/bioactive bilayer films for food packaging applications

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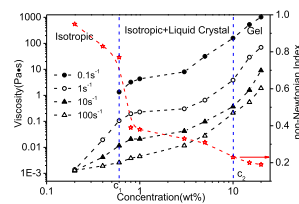
María José Fabra*, Amparo López-Rubio, Jose M. Lagaron



Structure and rheological properties of cellulose nanocrystals suspension

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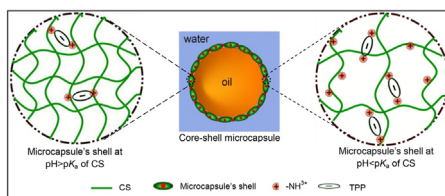
Congde Qiao*, Guangxin Chen, Jianlong Zhang, Jinshui Yao



Facile method for forming ionically cross-linked chitosan microcapsules from Pickering emulsion templates

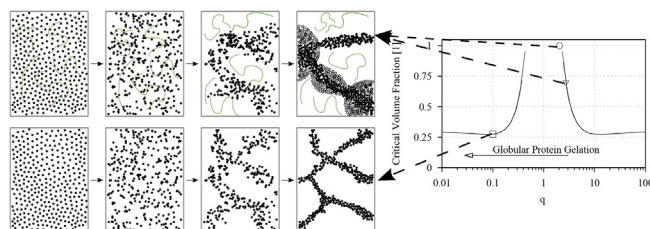
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William Wachira Mwangi, Kiang-Wei Ho, Chien-Wei Ooi, Beng-Ti Tey, Eng-Seng Chan*

**Microstructure and rheology of globular protein gels in the presence of gelatin**

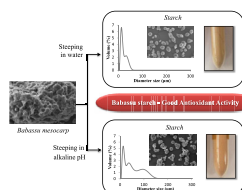
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Carsten Ersch, Marcel B.J. Meinders, Wim G. Bouwman, Maaïke Nieuwland, Erik van der Linden, Paul Venema, Anneke H. Martin*

**Isolation and characterization of starch from babassu mesocarp**

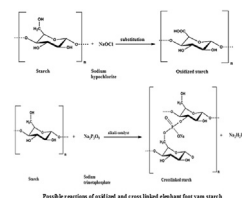
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Bianca Chiericato Maniglia, Delia R. Tapia-Blácido*

**Effect of oxidation, cross-linking and dual modification on physicochemical, crystallinity, morphological, pasting and thermal characteristics of elephant foot yam (*Amorphophallus paeonifolius*) starch**

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Sakshi Sukhija, Sukhcharn Singh, Charanjit S. Riar*



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