

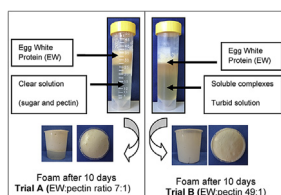
Food Hydrocolloids Vol 58, 2016

Graphical abstracts

Effect of egg white protein-pectin electrostatic interactions in a high sugar content system on foaming and foam rheological properties

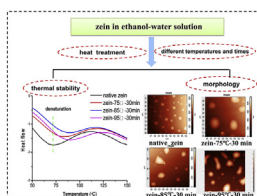
pp 1–10

Mitie S. Sadahira*, Maria I. Rodrigues, Mahmood Akhtar, Brent S. Murray, Flavia M. Netto**

**Effect of heat treatment on physical, structural, thermal and morphological characteristics of zein in ethanol-water solution**

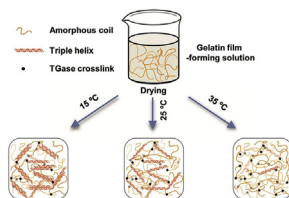
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Cuixia Sun, Lei Dai, Xiaoye He, Fuguo Liu, Fang Yuan, Yanxiang Gao*

**Tailoring physical properties of transglutaminase-modified gelatin films by varying drying temperature**

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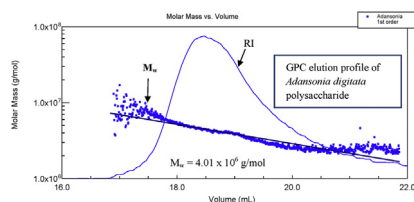
Fei Liu, Hamid Majeed, John Antoniou, Yue Li, Yun Ma, Wallace Yokoyama, Jianguo Ma, Fang Zhong*



Rheological properties of a polysaccharide isolated from *Adansonia digitata* leaves

Louis M. Nwokocha, Peter A. Williams*

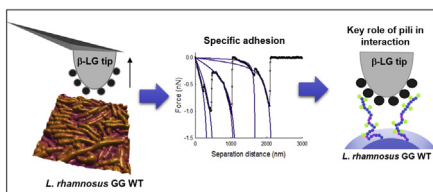
pp 29–34



Pili of *Lactobacillus rhamnosus* GG mediate interaction with β -lactoglobulin

Justine Guerin, Jalal Bacharouche, Jennifer Burgain, Sarah Lebeer, Grégory Francius, Frédéric Borges, Joël Scher, Claire Gaiani*

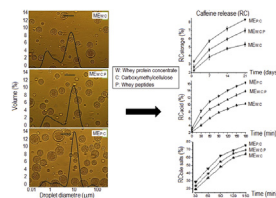
pp 35–41



Physical properties and release behaviour of caffeine multiple emulsions stabilised by binary or ternary biopolymer soluble complexes under acid, bile and yogurt storage conditions

Nancy Y. Hernández-Marín, Consuelo Lobato-Calleros*, Angélica Román-Guerrero, Jose Alvarez-Ramirez, E. Jaime Vernon-Carter

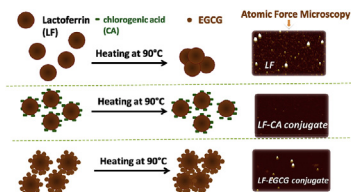
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Conjugation of polyphenols prevents lactoferrin from thermal aggregation at neutral pH

Fuguo Liu, Di Wang, Cuicui Ma, Yanxiang Gao*

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