

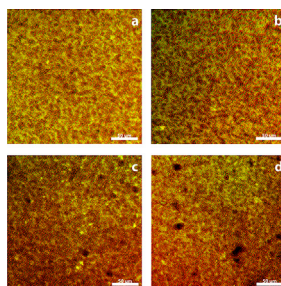
Food Hydrocolloids Vol 44, 2015

Graphical abstracts

The effect of fat replacement by inulin on the physicochemical properties and microstructure of acid casein processed cheese analogues with added whey protein polymers

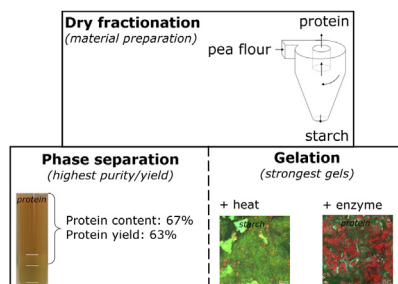
pp. 1–11

Bartosz Sołowiej*, Paweł Glibowski, Siemowit Muszyński, Jerzy Wydrych, Antoni Gawron, Tomasz Jeliński


Functional analysis of mildly refined fractions from yellow pea

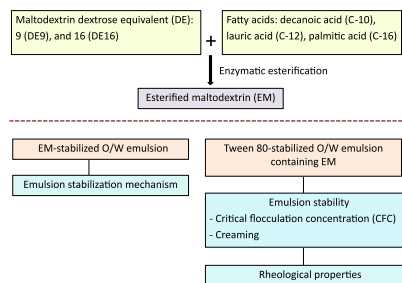
pp. 12–22

Pascalle J.M. Pelgrom, Remko M. Boom, Maarten A.I. Schutyser*


Tapioca maltodextrin fatty acid ester as a potential stabilizer for Tween 80-stabilized oil-in-water emulsions

pp. 23–31

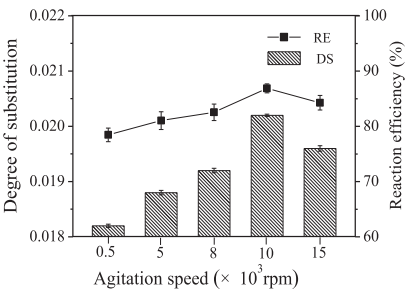
Sunsanee Udomrati, Shoichi Gohtani*



High-speed shear effect on properties and octenylsuccinic anhydride modification of corn starch

Chan Wang, Xiaowei He, Xiong Fu, Faxing Luo, Qiang Huang*

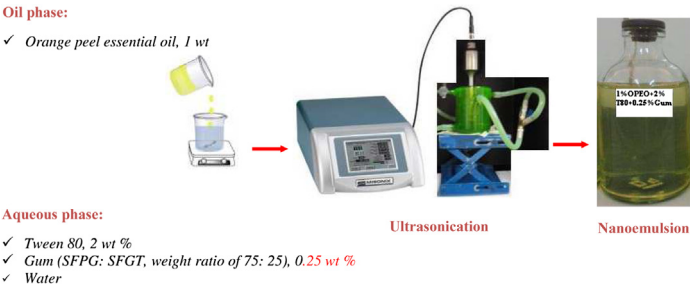
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Nano-emulsification of orange peel essential oil using sonication and native gums

Adel Mirmajidi Hashtjin, Soleiman Abbasi*

pp. 40–48

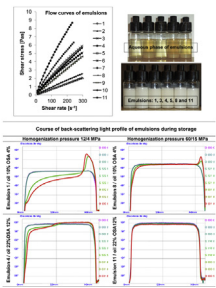


This diagram shows how orange peel essential oil (OPEO) nanoemulsions can be formed using ultrasonication in the presence of Tween 80 and soluble fraction of Persian and tragacanth gums (at reasonably low concentration).

Rheological properties and physical stability of o/w emulsions stabilized by OSA starch with trehalose

E. Domian, A. Brynda-Kopytowska*, K. Oleksza

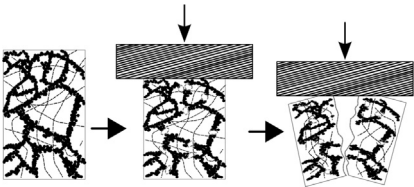
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Modulating fracture properties of mixed protein systems

Carsten Ersch, Irene ter Laak, Erik van der Linden, Paul Venema, Anneke Martin*

pp. 59–65



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