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Graphical abstracts

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Effects of rutin incorporation on the physical and oxidative stability of soy protein-stabilized emulsions

Zhumei Cui[a,b], Xiangzhen Kong[a], Yeming Chen[a], Caimeng Zhang[a], Yufei Hua[a,*]

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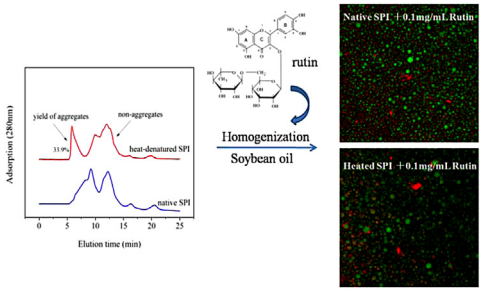
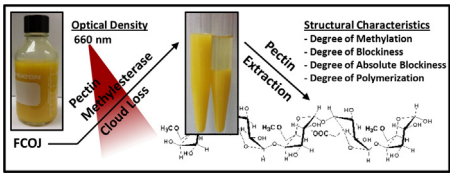


Food Hydrocolloids **2014**, 41, 10–18

Characterization of molecular structural changes in pectin during juice cloud destabilization in frozen concentrated orange juice

Ashley L. Galant, Wilbur W. Widmer, Gary A. Luzio, Randall G. Cameron*

Citrus and Other Subtropical Products Research Unit, US Horticultural Research Laboratory, USDA-ARS, 2001 South Rock Road, Ft. Pierce, FL 34945, USA



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Characterization of edible films based on tilapia (*Tilapia zillii*) scale gelatin with different extraction pH

Wuyin Weng*, Huibin Zheng, Wenjin Su

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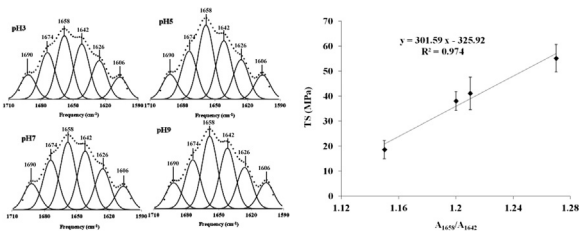

Hydrolysis process of normal rice starch by 1-butanol–hydrochloric acid

Food Hydrocolloids **2014**, 41, 27–32

Xiuting Hu[a,b], Hongyan Li[a,b], Benxi Wei[a,b], Xueming Xu[a,b,c], Zhengyu Jin[a,b,c,*], Yaoqi Tian[a,b,c,**]

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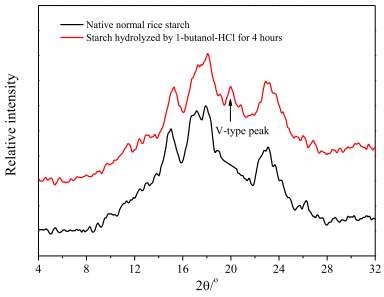
The XRD pattern and relative crystallinity of normal rice starch showed no significant difference but a V-type peak at $2\theta = 20^{\circ}$ was detected, after hydrolysis by 1-butanol–HCl for 4 h. This indicated the amylose–1-butanol complex formed during the 1-butanol–HCl hydrolysis.



Structural, morphological and thermal behaviour characterisations of fish gelatin film incorporated with basil and citronella essential oils as affected by surfactants

Food Hydrocolloids **2014**, 41, 33–43

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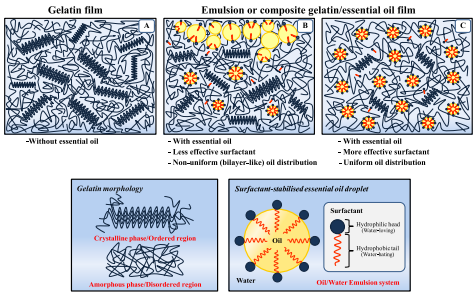

Impact of sucrose and trehalose on different agarose-hydrocolloid systems

Food Hydrocolloids **2014**, 41, 44–52

Natalie Russ*, Birgitta I. Zielbauer, Thomas A. Vilgis

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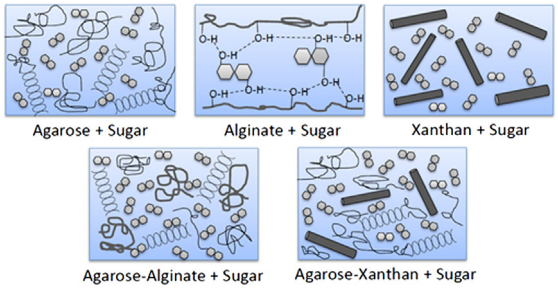

Chemically modified gliadins as sustained release systems for lysozyme

Food Hydrocolloids **2014**, 41, 53–59

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