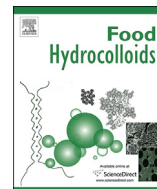




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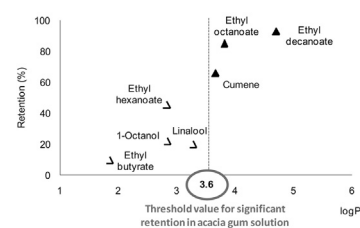
Study of interactions between aroma compounds and acacia gum using headspace measurements

Géraldine Savary*, Nicolas Hucher, Odile Petibon, Michel Grisel

Université du Havre, URCOM, EA 3221, FR CNRS 3038, 25, rue Philippe Lebon CS 80540,
76058 Le Havre cedex, France

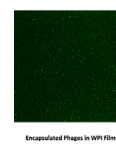


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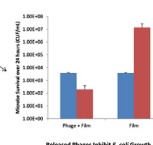
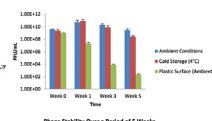

Encapsulation of bacteriophages in whey protein films for extended storage and release
Erica Vonasek^a, Phuong Le^a, Nitin Nitin^{a,b,*}

^aBiological and Agricultural Engineering, University of California, Davis, One Shields Ave., Davis, CA 95616, USA

^bFood Science and Technology, University of California, Davis, One Shields Ave., Davis, CA 95616, USA

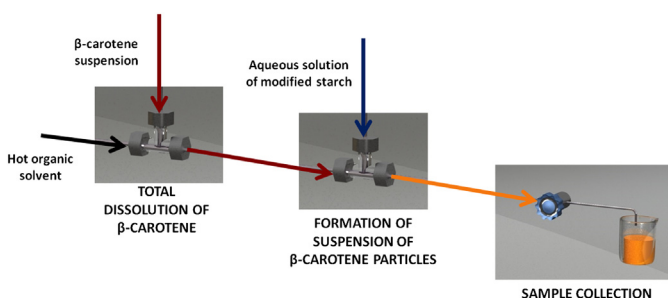


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Development of water-soluble β -carotene formulations by high-temperature, high-pressure emulsification and antisolvent precipitation

Esther de Paz, Ángel Martín*, Alejandro Bartolomé, María Largo, María José Cocero

High Pressure Processes Group, Department of Chemical Engineering
& Environmental Technology, University of Valladolid, c/ Prado de la
Magdalena s/n, E-47011 Valladolid, Spain



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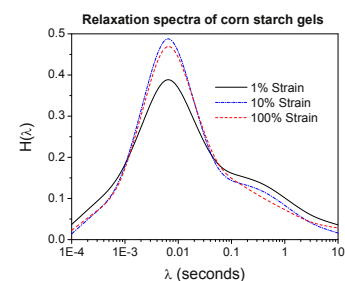
Viscoelastic relaxation spectra of some native starch gels

H. Carrillo-Navas^a, C. Hernández-Jaimes^a, R.G. Utrilla-Coello^a,
M. Meraz^b, E.J. Vernon-Carter^a, J. Alvarez-Ramirez^{a,*}

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Incorporation of *Lactobacillus delbrueckii* subsp *lactis* (CIDCA 133) in cold-set gels made from high pressure-treated soybean proteins

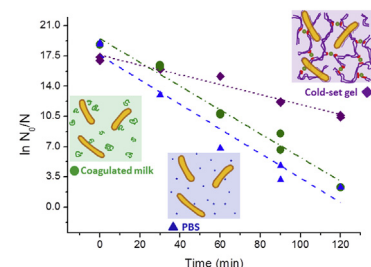
Ayelén A. Hugo^{a,b}, Pablo F. Pérez^{a,b}, María Cristina Añón^a, Francisco Speroni^{a,*}

^aCentro de Investigación y Desarrollo en Criotecología de Alimentos (CIDCA) – CCT La Plata, Facultad de Ciencias Exactas, Universidad Nacional de La Plata y Consejo Nacional de Investigaciones Científicas y Técnicas, Calle 47 y 116, 1900 La Plata, Argentina

^bCátedra de Microbiología, Área Microbiología e Inmunología, Facultad de Ciencias Exactas, UNLP, Argentina

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Susceptibility of lactobacilli to simulated gastric conditions



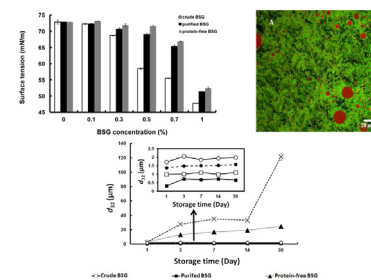
Emulsifying properties of a novel polysaccharide extracted from basil seed (*Ocimum basilicum* L.): Effect of polysaccharide and protein content

Joelalyn P. Osano^a, Seyed H. Hosseini-Parvar^{a,b}, Lara Matia-Merino^{a,*}, Matt Golding^a

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Assessment of emulsifying ability of almond gum in comparison with gum arabic using response surface methodology

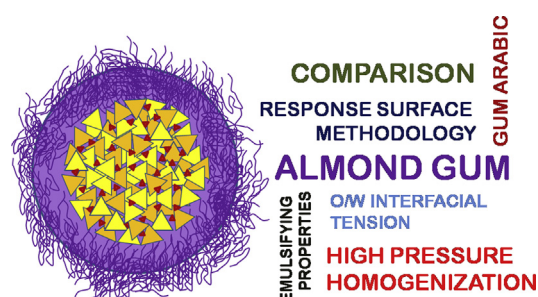
Nesrine Mahfoudhi^a, Mariarenata Sessa^b, Moncef Chouaibi^a, Giovanna Ferrari^{b,c},
Francesco Donsì^{b,*}, Salem Hamdi^{a,1}

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