

Food Hydrocolloids Vol 76, 2018

Graphical abstracts

**Editorial**

Steve W. Cui, Ph.D., Professor and H. Douglas Goff, Ph.D., Professor

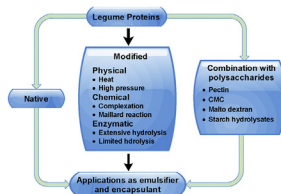
pp. 1

**SPECIAL ISSUE ARTICLES**

**Current progress in the utilization of native and modified legume proteins as emulsifiers and encapsulants – A review**

pp. 2–16

Hafiz Rizwan Sharif, Peter A. Williams, Mian Kamran Sharif, Shabbar Abbas, Hamid Majeed, Kingsley George Masamba, Waseem Safdar, Fang Zhong\*

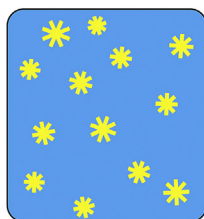


**Bioactively filled gelatin gels; challenges and opportunities**

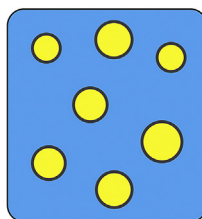
pp. 17–29

Morten J. Dille\*, Magnus N. Hattrem, Kurt I. Draget

Solid particle suspension



Oil-in-water-emulsion



■ Bioactive ingredient

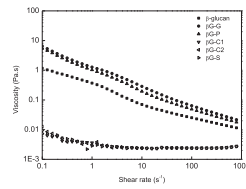
■ Gelled matrix

Gelled outer water-phase - solid, chewable vehicle

**Maillard reaction of oat β-glucan and the rheological property of its amino acid/peptide conjugates**

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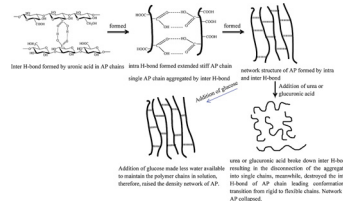
Tao Sun\*, Honglei Xu, Hui Zhang, Huihuang Ding, Steve Cui, Jing Xie, Bin Xue, Xinyi Hua



**Gelation mechanism of polysaccharides from *Auricularia auricula-judae***

pp. 35–41

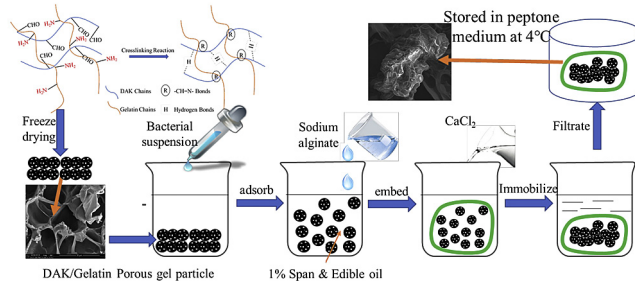
Honghui Bao, Rui Zhou, SangGuan You, Shengfang Wu, Qi Wang, Steve W. Cui\*



**Microencapsulation of *Lactobacillus acidophilus* with konjac glucomannan hydrogel**

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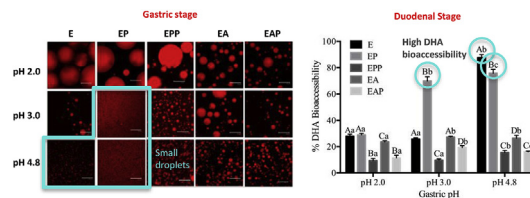
Ruo-Jun Mu, Yi Yuan, Lin Wang, Yongsheng Ni, Mengfan Li, Huibin Chen\*, Jie Pang\*



**Pectin and gastric pH interactively affect DHA-rich emulsion *in vitro* digestion microstructure, digestibility and bioaccessibility**

pp. 49–59

Xinjie Lin, Amanda J. Wright\*



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