

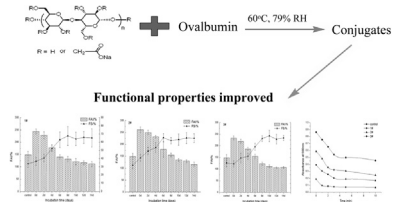
Graphical abstracts

**Functional properties of ovalbumin glycosylated with carboxymethyl cellulose of different substitution degree**

Yaping An<sup>a,b</sup>, Bing Cui<sup>a,b</sup>, Yuntao Wang<sup>a,b</sup>, Weiping Jin<sup>a,b</sup>, Xiaopeng Geng<sup>a,b</sup>, Xiangxing Yan<sup>a,b</sup>, Bin Li<sup>a,b,\*</sup>

<sup>a</sup>College of Food Science and Technology, Huazhong Agricultural University, Wuhan 430070, China  
<sup>b</sup>Key Laboratory of Environment Correlative Dietology, Huazhong Agricultural University, Ministry of Education, Wuhan, China

Food Hydrocolloids 2014, 40, 1–8



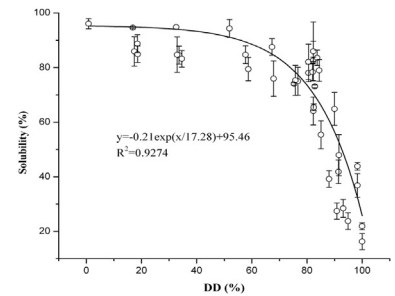
**Preparation and characterization of heterogeneous deacetylated konjac glucomannan**

Jing Li<sup>a,b</sup>, Ting Ye<sup>a,b</sup>, Xiaofang Wu<sup>a,b</sup>, Jian Chen<sup>a,b</sup>, Shishuai Wang<sup>a,b</sup>, Liufeng Lin<sup>a,b</sup>, Bin Li<sup>a,b,\*</sup>

<sup>a</sup>College of Food Science and Technology, Huazhong Agricultural University, Wuhan 430070, China  
<sup>b</sup>Key Laboratory of Environment Correlative Dietology, Huazhong Agricultural University, Ministry of Education, China

The optimal conditions have been determined to prepare heterogeneous deacetylated KGM. The properties of deacetylated KGM (Da-KGM) were studied by FT-IR, DSC and XRD, which proved that there was no significant difference of primary structure. The solubility was also analyzed and evaluated.

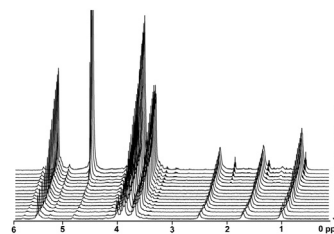
Food Hydrocolloids 2014, 40, 9–15



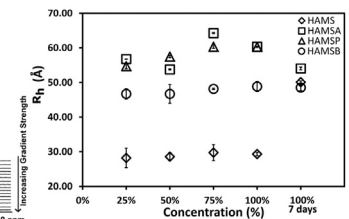
**Hydrodynamic radii of solubilized high amylose native and modified starches by pulsed field gradient NMR diffusion measurements**

Ya-Mei Lim<sup>a,b,c</sup>, Shenggen Yao<sup>c</sup>, Sally L. Gras<sup>c,d</sup>, Chris McSweeney<sup>e</sup>, Trevor Lockett<sup>f</sup>, Mary Ann Augustin<sup>a</sup>, Paul R. Gooley<sup>b,c,\*</sup>

<sup>b</sup>Department of Biochemistry and Molecular Biology, The University of Melbourne, Parkville, Vic 3010, Australia  
<sup>c</sup>The Bio21 Molecular Science and Biotechnology Institute, The University of Melbourne, Parkville, Vic 3010, Australia



Food Hydrocolloids 2014, 40, 16–21



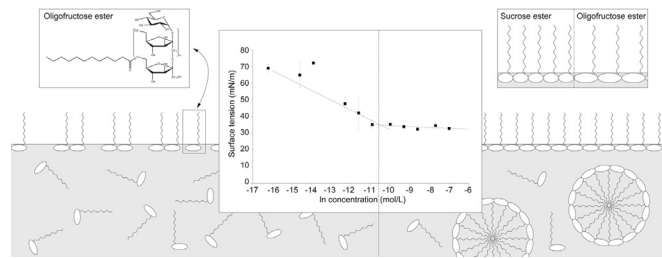
### Effect of variations in the fatty acid chain on functional properties of oligofructose fatty acid esters

Silvia E.H. J. van Kempen<sup>a,b</sup>, Henk A. Schols<sup>c</sup>, Erik van der Linden<sup>a</sup>, Leonard M.C. Sagis<sup>a,\*</sup>

<sup>a</sup>Laboratory of Physics and Physical Chemistry of Foods, Wageningen University, Bornse Weilanden 9, 6708 WG Wageningen, The Netherlands

<sup>b</sup>Dutch Polymer Institute DPI, P.O. Box 902, 5600 AX Eindhoven, The Netherlands

<sup>c</sup>Laboratory of Food Chemistry, Wageningen University, Bornse Weilanden 9, 6708 WG Wageningen, The Netherlands

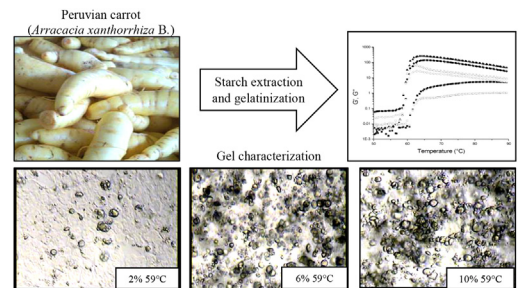


Food Hydrocolloids 2014, 40, 22–29

### Rheological behavior of Peruvian carrot starch gels as affected by temperature and concentration

Kivia M. Albano\*, Célia M.L. Franco, Vânia R.N. Telis

UNESP – Universidade Estadual Paulista, Departamento de Engenharia e Tecnologia de Alimentos, Rua Cristóvão Colombo, 2265, 15054-000, São José do Rio Preto, SP, Brazil

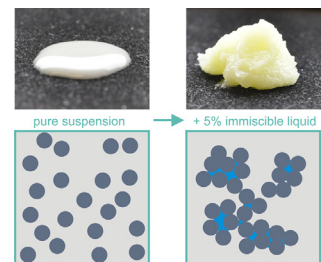


Food Hydrocolloids 2014, 40, 30–43

### Using capillary bridges to tune stability and flow behavior of food suspensions

Susanne Hoffmann\*, Erin Koos, Norbert Willenbacher

Karlsruhe Institute of Technology, Institute for Mechanical Process Engineering and Mechanics, Gotthard-Franz-Str. 3, 76131 Karlsruhe, Germany

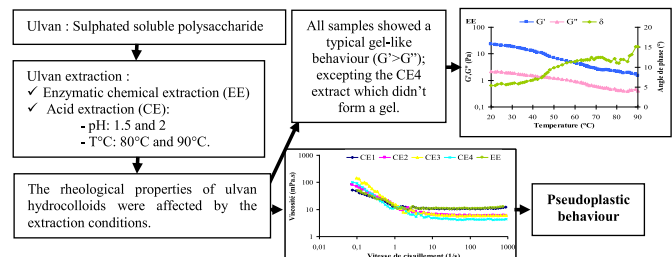


Food Hydrocolloids 2014, 40, 44–52

### Impact of extraction procedures on the chemical, rheological and textural properties of ulvan from *Ulva lactuca* of Tunisia coast

Hela Yaich<sup>a,\*</sup>, Haikel Garna<sup>b,\*</sup>, Souhail Besbes<sup>a</sup>, Jean-Paul Barthélémy<sup>c</sup>, Michel Paquot<sup>d</sup>, Christophe Blecker<sup>e</sup>, Hamadi Attia<sup>a</sup>

<sup>a</sup>Laboratoire Analyses Alimentaires, Ecole Nationale d'Ingénieurs de Sfax, Route de Soukra, 3038 Sfax, Tunisia



Food Hydrocolloids 2014, 40, 53–63

Download English Version:

<https://daneshyari.com/en/article/6987975>

Download Persian Version:

<https://daneshyari.com/article/6987975>

[Daneshyari.com](https://daneshyari.com)