

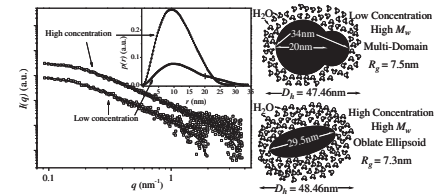
Graphical abstracts

Nano-structure of octenyl succinic anhydride modified starch micelle

Jie Zhu, Lin Li, Ling Chen, Xiaoxi Li*

Ministry of Education Engineering Research Center of Starch & Protein Processing, Guangdong Province Key Laboratory for Green Processing of Natural Products and Product Safety, College of Light Industry and Food Sciences, South China University of Technology, Guangzhou 510640, PR China

Food Hydrocolloids 2013, 32, 1–8

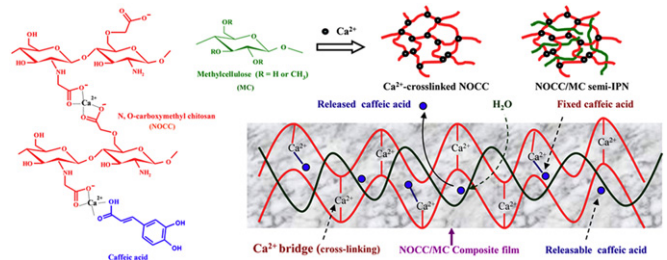


Active films from water-soluble chitosan/cellulose composites incorporating releasable caffeic acid for inhibition of lipid oxidation in fish oil emulsions

Shu-Huei Yu^a, Hao-Ying Hsieh^a, Jen-Chieh Pang^b, Deh-Wei Tang^b, Chwen-Ming Shih^c, Min-Lang Tsai^d, Yi-Chin Tsai^b, Fwu-Long Mi^{c,*}

^cDepartment of Biochemistry, School of Medicine, College of Medicine, Taipei Medical University, Taipei 11031, Taiwan, ROC

Food Hydrocolloids 2013, 32, 9–19

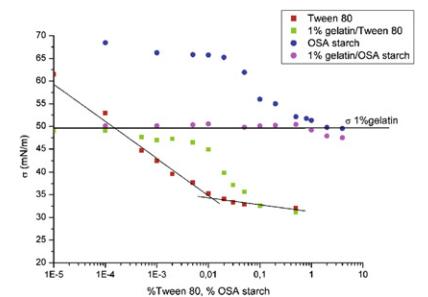


Viscosimetric and tensiometric investigations of interactions between gelatin and surface active molecules of various structures

Verica Sovilj, Jadranka Milanović*, Lidija Petrović

University of Novi Sad, Faculty of Technology, Bulevar Cara Lazara 1, 21000 Novi Sad, Serbia

Food Hydrocolloids 2013, 32, 20–27



Protein recovery by ultrafiltration during isolation of chitin from shrimp shells *Parapenaeus longirostris*

M.S. Benhabiles^a, N. Abdi^a, N. Drouiche^{a,c,*}, H. Lounici^a, A. Pauss^b, M.F.A. Goosen^d, N. Mameri^b

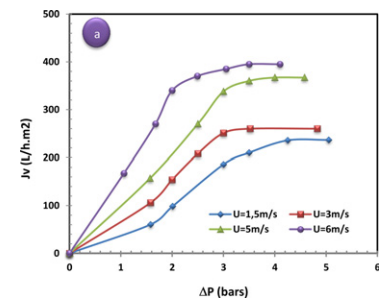
^aNational Polytechnic School of Algiers, B.P. 182-16200, El Harrach, Algiers, Algeria

^bUniversity of Technology of Compiègne, Département Génie chimique, B.P. 20.509, 60205 Compiègne Cedex, France

^cCentre de Recherche en Technologie des Semi-conducteurs pour l'Energétique, 2 Bd Frantz Fanon, BP140, Alger, 7 Merveilles, 16000 Algeria

^dAlfaisal University, Riyadh, Saudi Arabia

Food Hydrocolloids 2013, 32, 28–34

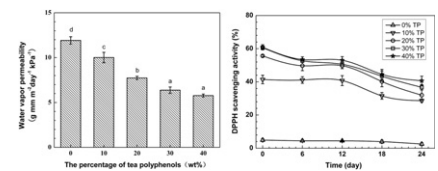


Preparation and characterization of active films based on chitosan incorporated tea polyphenols

Liyan Wang, Yan Dong, Haitao Men, Jin Tong, Jiang Zhou*

Key Laboratory of Bionic Engineering (Ministry of Education), College of Biological and Agricultural Engineering, Jilin University, 5988 Renmin Street, Changchun 130022, China

Food Hydrocolloids 2013, 32, 35–41

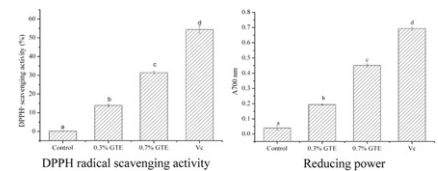


Preparation, properties and antioxidant activity of an active film from silver carp (*Hypophthalmichthys molitrix*) skin gelatin incorporated with green tea extract

Jiulin Wu*, Shanfei Chen, Shangying Ge, Jing Miao, Jianhua Li, Qiqing Zhang*

Institute of Biomedical and Pharmaceutical Technology & College of Chemistry and Chemical Engineering, Fuzhou University, Fuzhou 350002, China

Food Hydrocolloids 2013, 32, 42–51



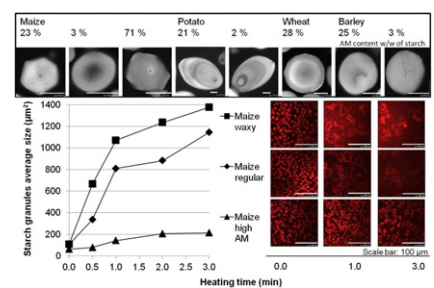
Physicochemical and morphological characterization of different starches with variable amylose/amylopectin ratio

M. Schirmer^{a,*}, A. Höchstätter^a, M. Jekle^a, E. Arendt^b, T. Becker^a

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^bDepartment of Food Science Technology and Nutrition, National University of Ireland, Cork, Ireland

Food Hydrocolloids 2013, 32, 52–63

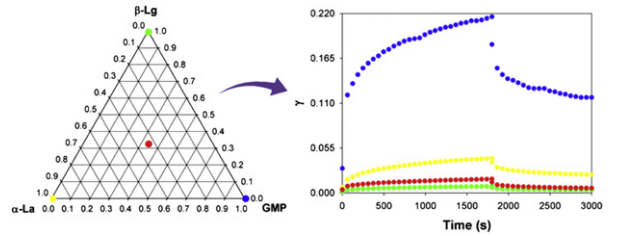


Evaluating the effect of protein composition on gelation and viscoelastic characteristics of acid-induced whey protein gels

Food Hydrocolloids 2013, 32, 64–71

Janaína Teles de Faria, Valeria Paula Rodrigues Minim, Luis Antonio Minim*

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The effect of polymer–surfactant emulsifying agent on the formation and stability of α -lipoic acid loaded nanostructured lipid carriers (NLC)

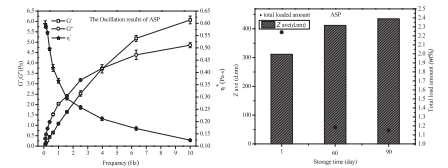
Food Hydrocolloids 2013, 32, 72–78

Kai Zheng^{a,d}, Aihua Zou^{a,*}, Xiaomin Yang^a, Fang Liu^a, Qiang Xia^{b,c,**}, Ruqiang Ye^a, Bozhong Mu^a

^aState Key Laboratory of Bioreactor Engineering and Institute of Applied Chemistry, East China University of Science and Technology, Shanghai 200237, China

^bSchool of Biological Science & Medical Engineering, Southeast University, Sipai Lou, Nanjing 210096, China

^cSuzhou Key Laboratory of Biomedical Materials and Technology, Southeast University, 150 Renai Road, Suzhou 215123, China



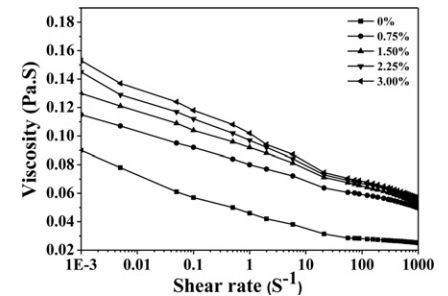
The oscillation results of ASP, and its size and total load amount changes during 3 months of storage.

Effects of maltose on stability and rheological properties of orange oil-in-water emulsion formed by OSA modified starch

Food Hydrocolloids 2013, 32, 79–86

Chao Li, Xiong Fu*, Faxing Luo, Qiang Huang*

Carbohydrate Lab, College of Food Sciences, South China University of Technology, 381 Wushan Road, Guangzhou 510640, PR China



Thermal aggregation properties of whey protein glycosylated with various saccharides

Food Hydrocolloids 2013, 32, 87–96

Gang Liu, Qixin Zhong*

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Reducing saccharide	# of saccharide per protein	T _d (°C) at pH 5.0	After heating at pH 5.0
None (WPI control)	None	79.1	Gel
Glucose	10.0	89.2	Particles > 200 nm
Lactose	7.9	92.3	Particles = 14 nm
Maltodextrin	4.9	89.2	Particles = 14 nm

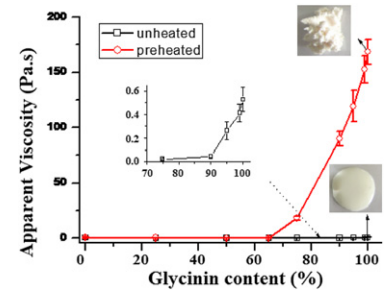
The role of glycinin in the formation of gel-like soy protein-stabilized emulsions

Li-Jun Luo^a, Fu Liu^a, Chuan-He Tang^{a,b,*}

^aDepartment of Food Science and Technology and KLGPNPS, South China University of Technology, Guangzhou 510640, PR China

^bState Key Laboratory of Pulp and Paper Engineering, South China University of Technology, Guangzhou 510640, PR China

Food Hydrocolloids 2013, 32, 97–105

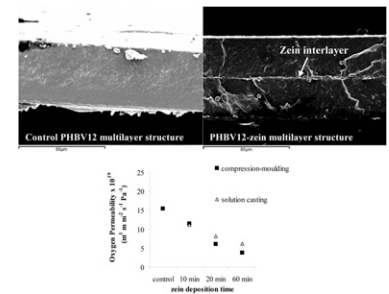


High barrier polyhydroxyalcanoate food packaging film by means of nanostructured electrospun interlayers of zein

María José Fabra, Amparo Lopez-Rubio, Jose M. Lagaron*

Novel Materials and Nanotechnology Group, IATA-CSIC, Avda. Agustín Escardino 7, 46980 Paterna, Valencia, Spain

Food Hydrocolloids 2013, 32, 106–114

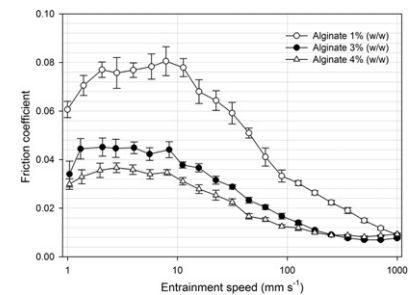


Rheology and tribological properties of Ca-alginate fluid gels produced by diffusion-controlled method

I. Fernández Farrés*, M. Douaire, I.T. Norton

Centre for Formulation Engineering, Department of Chemical Engineering, University of Birmingham, Edgbaston, Birmingham B15 2TT, UK

Food Hydrocolloids 2013, 32, 115–122



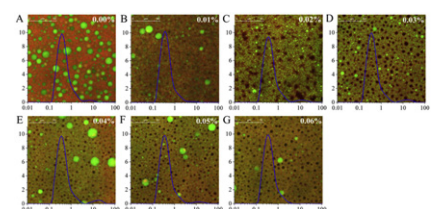
Influence of xanthan gum on physical characteristics of sodium caseinate solutions and emulsions

Zhao Long, Qiangzhong Zhao*, Tongxun Liu, Wanmei Kuang, Jucai Xu, Mouming Zhao*

College of Light Industry and Food Sciences, South China University of Technology, Guangzhou 510640, PR China

Confocal micrographs of whipping cream (36 wt% anhydrous milk fat, 3 wt% CN, and pH 6.8) with selected XG concentrations. Scale bar represents 50 μm. Particle size distribution of emulsions determined by light scattering (Mastersizer 2000) is superimposed on the micrographs, with horizontal scale numbers indicate particle size (μm) and vertical scale numbers indicate volume (%).

Food Hydrocolloids 2013, 32, 123–129

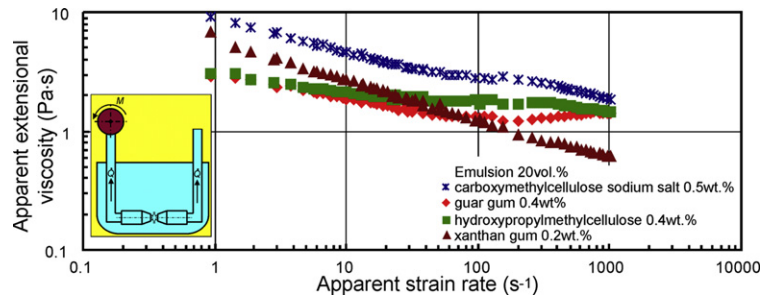


Extensional viscosity of o/w emulsion stabilized by polysaccharides measured on the opposed-nozzle device

Food Hydrocolloids **2013**, 32, 130–142

Sylwia Róžańska*, Lubomira Broniarz-Press, Jacek Róžański,
Piotr Tomasz Mitkowski, Marek Ochowiak,
Szymon Woziwodzki

Department of Chemical Engineering and Equipment,
Faculty of Chemical Technology, Poznan University of Technology,
pl. M. Skłodowskiej-Curie 2, PL 60-965 Poznan, Poland

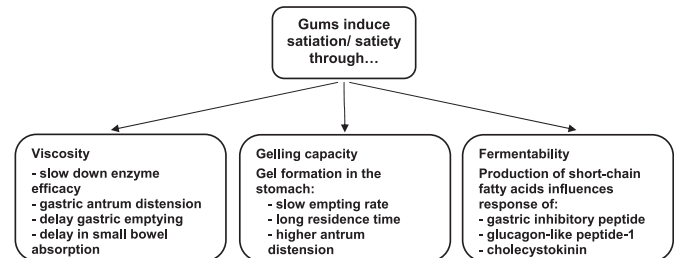


The role of gums in satiety/satiation. A review

Food Hydrocolloids **2013**, 32, 147–154

Susana Fiszman*, Paula Varela

Instituto de Agroquímica y Tecnología de Alimentos (IATA-CSIC),
Agustín Escardino 7, 46980 Paterna (Valencia), Spain



Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of *Artemisia sphaerocephala* Krasch

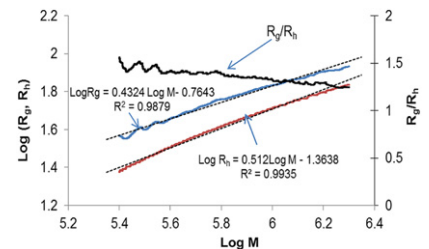
Food Hydrocolloids **2013**, 32, 155–161

Qingbin Guo^{a,b}, Qi Wang^{a,*}, Steve W. Cui^{a,b}, Ji Kang^a, Xinzhong Hu^{c,**}, Xiaohui Xing^{a,b},
Rickey Y. Yada^b

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^bFood Science Departments, University of Guelph, Guelph, Ontario N1G 2W1, Canada

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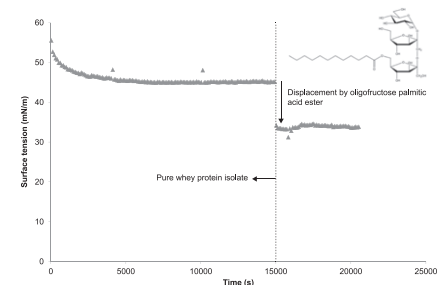
Interfacial properties of air/water interfaces stabilized by oligofructose palmitic acid esters in the presence of whey protein isolate

Food Hydrocolloids **2013**, 32, 162–171

Silvia E.H. J. van Kempen^a, Karlijn Maas^a, Henk A. Schols^b, Erik van der Linden^a,
Leonard M.C. Sagis^{a,*}

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^bLaboratory of Food Chemistry, Wageningen University and Research Center, Bomenweg 2,
6703 HD Wageningen, The Netherlands



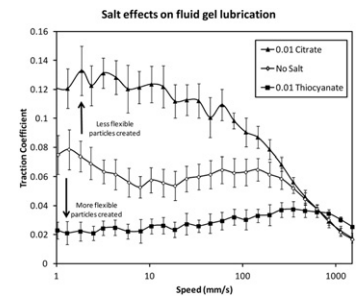
Fluid gel lubrication as a function of solvent quality

Tom Mills^{a,*}, Adeline Koay^b, Ian T. Norton^a

^aDepartment of Chemical Engineering, The University of Birmingham, Edgbaston, Birmingham B15 2TT, UK

^bDiageo Innovation, Hertfordshire, UK

Food Hydrocolloids 2013, 32, 172–177

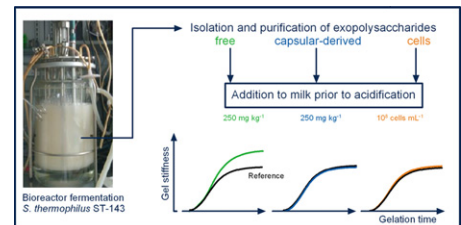


Addition of purified exopolysaccharide isolates from *S. thermophilus* to milk and their impact on the rheology of acid gels

Susann Mende, Michaela Peter, Karin Bartels, Harald Rohm, Doris Jaros^{*}

Institute of Food Technology and Bioprocess Engineering, Bergstrasse 120, Technische Universität Dresden, 01062 Dresden, Germany

Food Hydrocolloids 2013, 32, 178–185



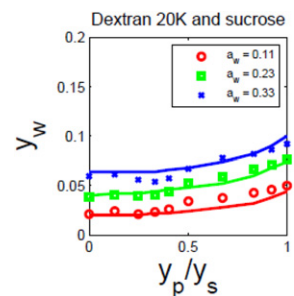
Moisture sorption in mixtures of biopolymer, disaccharides and water

R.G.M. van der Sman

Food Process Engineering, Agrotechnology and Food Sciences Group, Wageningen University & Research, Wageningen, The Netherlands

Moisture sorption in mixtures of polysaccharide/sugar/water.

Food Hydrocolloids 2013, 32, 186–194

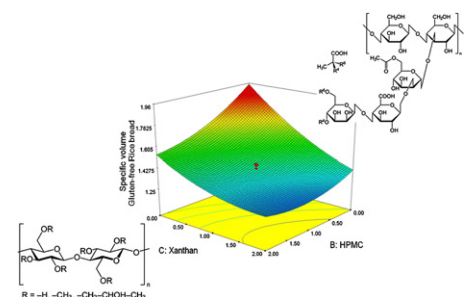


Influence of hydroxypropylmethylcellulose (HPMC), xanthan gum and their combination on loaf specific volume, crumb hardness and crumb grain characteristics of gluten-free breads based on rice, maize, teff and buckwheat

Anna-Sophie Hager, Elke K. Arendt^{*}

School of Food and Nutritional Sciences, University College Cork, Cork, Ireland

Food Hydrocolloids 2013, 32, 195–203



Does dextran molecular weight affect the mechanical properties of whey protein/dextran conjugate gels?

María Julia Spotti^{a,*}, Martina J. Perduca^b, Andrea Piagentini^a,
Liliana G. Santiago^a, Amelia C. Rubiolo^a, Carlos R. Carrara^a

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