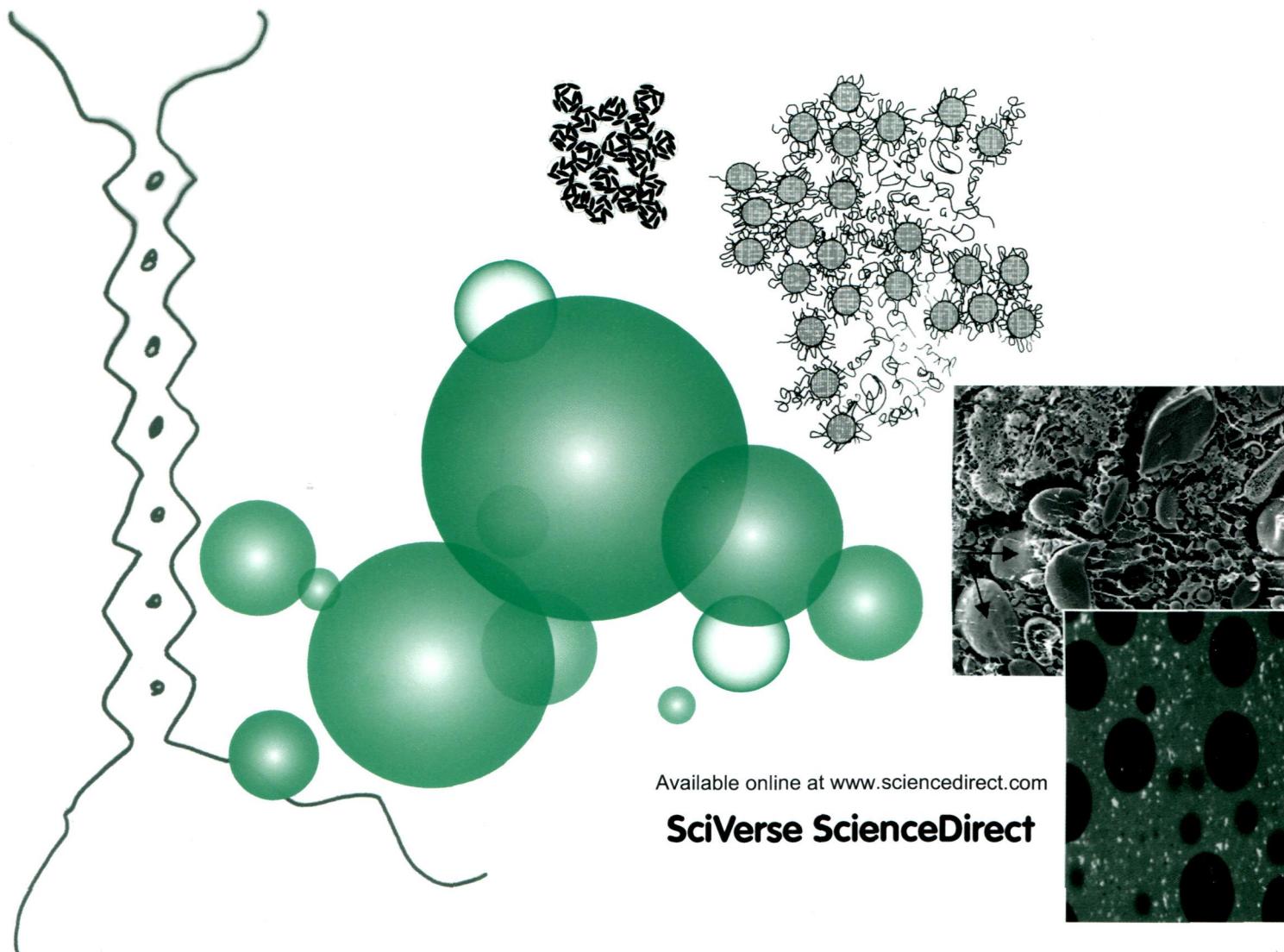


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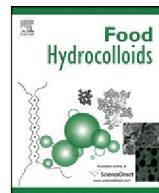


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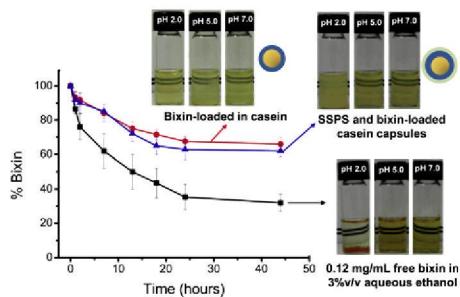
Graphical abstracts

Encapsulation of bixin in sodium caseinate to deliver the colorant in transparent dispersions

Yue Zhang, Qixin Zhong*

Department of Food Science and Technology, The University of Tennessee, 2605 River Drive, Knoxville, TN 37996, USA

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Spray-drying encapsulation of mangiferin using natural polymers

José Roberto R. de Souza^{a,c,*}, Judith P.A. Feitosa^a, Nágila M.P.S. Ricardo^a, Maria Teresa S. Trevisan^a, Haroldo Cesar B. de Paula^b, Cornelia M. Ulrich^c, Robert W. Owen^c^aDepartament of Organic and Inorganic Chemistry, Federal University of Ceará, P.O. Box 6.021, 60455-760 Fortaleza, Ceará, Brazil^bDepartament of Analytical and Physical Chemistry, Federal University of Ceará, P.O. Box 6.021, 60451-970 Fortaleza, Ceará, Brazil^cDivision of Preventive Oncology, National Center for Tumor Diseases, Im Neuenheimer Feld 460/German Cancer Research Center, Im Neuenheimer Feld 581, Heidelberg, Germany

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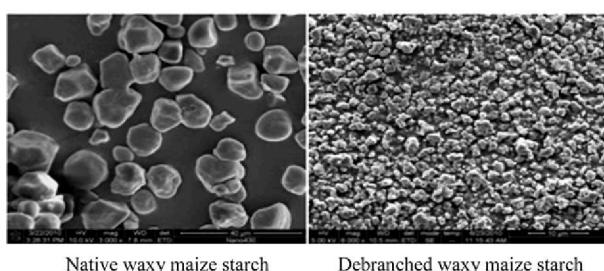


Preparation and properties of RS III from waxy maize starch with pullulanase

Miaomiao Shi, Yun Chen, Shujuan Yu, Qunyu Gao*

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

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Effect of cassava starch gel, fish gel and mixed gels and thermal treatment on structure development and various quality parameters in microwave vacuum-dried gel slices

Yingqiang Wang^a, Min Zhang^{a,*}, Arun S. Mujumdar^{b,c}

^aState Key Laboratory of Food Science and Technology, School of Food Science and Technology, Jiangnan University, 214122 Wuxi, Jiangsu, China

^bDepartment of Mechanical Engineering, National University of Singapore, 9 Engineering Drive 1, Singapore 117576

^cInstitute of Chemical Technology, Matunga Road, Mumbai 400057, India

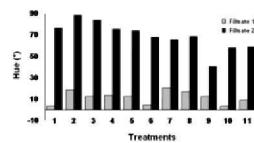


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Response surface methodology for optimization of the mucilage extraction process from *Pereskia aculeata* Miller

Fausto Alves Lima Junior, Márcia Cavalcante Conceição, Jaime Vilela de Resende*, Luciana Affonso Junqueira, Cristina Guimarães Pereira, Mônica Elisabeth Torres Prado

Department of Food Science, Laboratory of Food Refrigeration, Federal University of Lavras, P.O. Box 3037, 37200-000 Lavras, Minas Gerais, Brazil



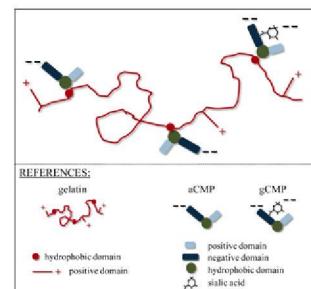
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Foaming and surface properties of casein glycomacropeptide–gelatin mixtures as affected by their interactions in the aqueous phase

María J. Martínez^a, Víctor M. Pizones Ruiz-Henestrosa^a, Cecilio Carrera Sánchez^b, Juan M. Rodríguez Patino^b, Ana M.R. Pilosof^{a,*}

^aDepartamento de Industrias, Facultad de Ciencias Exactas y Naturales, Universidad de Buenos Aires, Ciudad Universitaria, 1428 Buenos Aires, Argentina

^bDepartamento de Ingeniería Química, Facultad de Química, Universidad de Sevilla, C/Prof. García González, 1, 41012 Sevilla, Spain



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Highly acetylated pectin from cacao pod husks (*Theobroma cacao* L.) forms gel

Lúcia C. Vriesmann, Carmen L.O. Petkowicz*

Universidade Federal do Paraná, Departamento de Bioquímica e Biologia Molecular, CP 19046, 81531-980 Curitiba-PR, Brazil



HIGHLY ACETYLATED HM PECTINS (OP fraction)

Gel formation: - low pH
- high sucrose content



Whey protein/alginate beads as carriers of a bioactive component

S. Wichchukit^{a,b}, M.H. Oztop^e, M.J. McCarthy^{c,d}, K.L. McCarthy^{c,d,*}

^aDepartment of Food Engineering, Faculty of Engineering at Kamphaeng Saen, Kasetsart University, Kamphaeng Saen Campus, Nakorn, Pathom 73140, Thailand

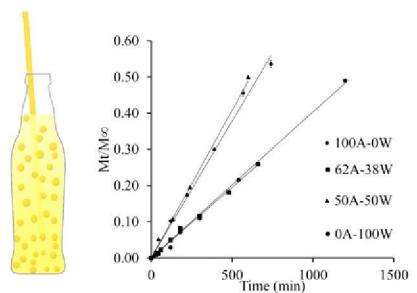
^bCenter of Excellence in Agricultural and Food Machinery, Kasetsart University, Thailand

^cDepartment of Biological & Agricultural Engineering, University of California, Davis, CA 95616, USA

^dDepartment of Food Science & Technology, University of California, Davis, CA 95616, USA

^eDepartment of Food Engineering, Middle East Technical University, Ankara 06351, Turkey

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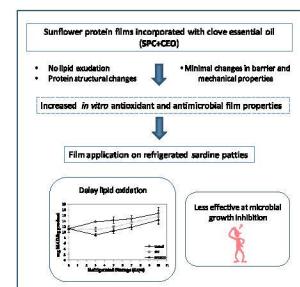
Sunflower protein films incorporated with clove essential oil have potential application for the preservation of fish patties

Pablo R. Salgado^a, M. Elvira López-Caballero^b, M. Carmen Gómez-Guillén^b, Adriana N. Mauri^{a,*}, M. Pilar Montero^b

^aCentro de Investigación y Desarrollo en Criotecnología de Alimentos (CIDCA-CCT La Plata- CONICET), Facultad de Ciencias Exactas, Universidad Nacional de La Plata (UNLP), Calle 47 y 116 S/N°, B1900AJJ La Plata, Buenos Aires, Argentina

^bInstituto de Ciencia y Tecnología de Alimentos y Nutrición (ICTAN-CSIC), Calle José Antonio Novais 10, 28040 Madrid, Spain

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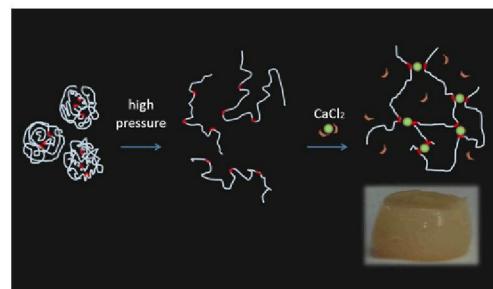


Cold-set gelation of high pressure-treated soybean proteins

F. Speroni*, M.C. Añón

Centro de Investigación y Desarrollo en Criotecnología 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

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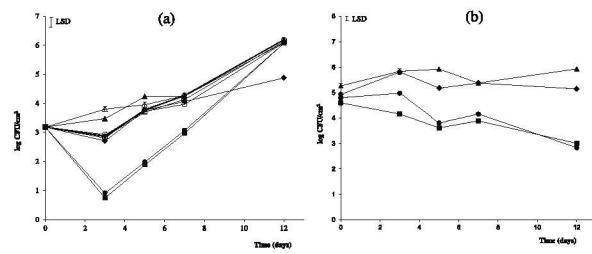
Physical properties and antilisterial activity of bioactive edible films containing *Lactobacillus plantarum*

Laura Sánchez-González, Jorge Iván Quintero Saavedra, Amparo Chiralt*

Departamento de Tecnología de Alimentos, Instituto Universitario de Ingeniería de Alimentos para el Desarrollo, Universitat Politècnica de València, Camino de Vera s/n, 46022 Valencia, Spain

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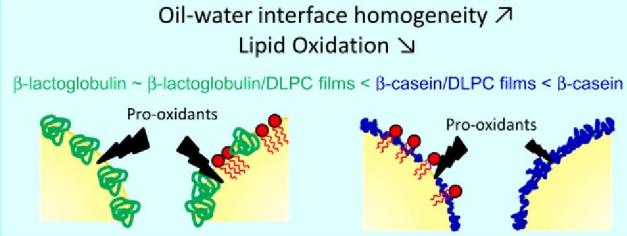
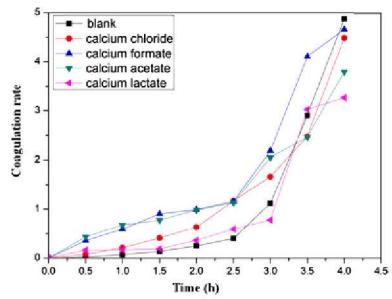
Effect of bioactive films on the growth of *Listeria innocua* (a) on TSA medium, stored at 5 °C and survival of *Lactobacillus plantarum* in the film in contact with the culture medium (b). Mean values and 95% LSD intervals. (▲ PP + LAB, ◆ NaCas + LAB, ● MC + LAB, ■ HPMC + LAB, △ PP, ▽ NaCas, ^MC, □ HPMC and control in solid line).



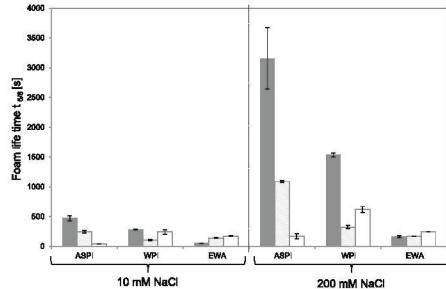
Design of interfacial films to control lipid oxidation in oil-in-water emulsions

C. Berton-Carabin, C. Genot, C. Gaillard, D. Guibert, M.H. Ropers*

INRA, UR1268 Biopolymères Interactions Assemblages, F-44300 Nantes, France

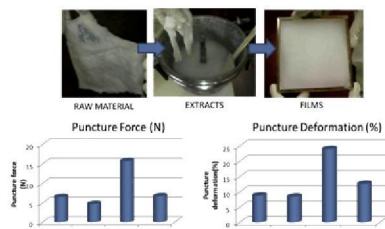
**Effects of different coagulants on coagulation behavior of acid-induced soymilk**Qi Zhang^a, Wei Li^a, Meiqin Feng^{a,b}, Mingsheng Dong^{a,*}^aCollege of Food Science and Technology, Nanjing Agricultural University, 1 Weigang Road, Nanjing, Jiangsu 210095, PR China^bCollege of Animal Science and Technology, Jinling Inst. of Technology, Nanjing 210038, PR ChinaNapierian logarithm plot of coagulation rate ($\ln \frac{1}{1-X_p}$) at different coagulation time (t, h) using various coagulants.**Foam properties of algae soluble protein isolate: Effect of pH and ionic strength**Anja Schwenzeier^a, Frederik Lech^a, Peter A. Wierenga^a, Michel H.M. Eppink^b, Harry Gruppen^{a,*}^aLaboratory of Food Chemistry, Wageningen University, The Netherlands
^bBioprocess Engineering, Wageningen University, The Netherlands

Foam stabilities of foams stabilized with algae soluble protein isolate (ASPI), whey protein isolate (WPI) and egg white albumin (EWA).

**Effect of different protein extracts from *Dosidicus gigas* muscle co-products on edible films development**

N. Blanco-Pascual, F. Fernández-Martín, M.P. Montero*

Instituto de Ciencia y Tecnología de Alimentos y Nutrición (ICTAN-CSIC), C/ José Antonio Novais, 28040 Madrid, Spain



Nanostructural modification of a model homogalacturonan with a novel pectin methylesterase: Effects of pH on nanostructure, enzyme mode of action and substrate functionality

Yang Kim^a, Martin A.K. Williams^{b,c,d}, Ashley L. Galant^a, Gary A. Luzio^a, Brett J. Savary^e, Prasanna Vasu^{e,f}, Randall G. Cameron^{a,*}

^aCitrus Subtropical and Other Products Unit, US Horticultural Research Laboratory, US Department of Agriculture, Agricultural Research Service, 2001 South Rock Road, Fort Pierce, FL 34945, USA

^bInstitute of Fundamental Sciences, Massey University, Science Tower C4.09, Turitea Site, Palmerston North Campus, Private Bag 11222, Palmerston North 4442, New Zealand

^cThe Riddet Institute, Palmerston North, New Zealand

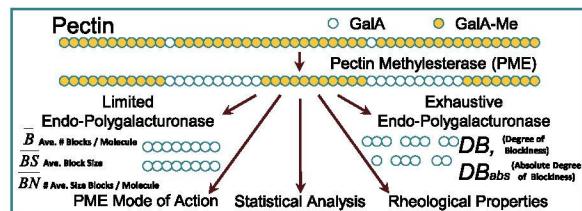
^dThe MacDiarmid Institute for Advanced Materials and Nanotechnology, New Zealand

^eArkansas Biosciences Institute, Arkansas State University, Jonesboro, AR 72401, USA

^fFood Safety & Analytical Quality Control Laboratory, Central Food Technological

Research Institute, CSIR, Mysore 570 020, India

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Rheological characterisation of selected food hydrocolloids by traditional and simplified techniques

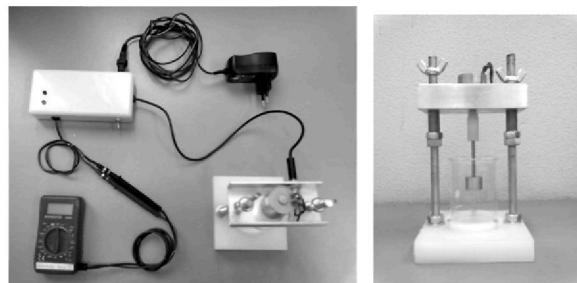
Chiara Cevoli^{a,*}, Federica Balestra^b, Luigi Ragni^a, Angelo Fabbri^a

^aAgricultural Economics and Engineering Department, University of Bologna, Piazza G. Goianich 60, 47521 Cesena (FC), Italy

^bCIRI-Interdepartamental Centre of Agri-Food Industrial Research, University of Bologna, Piazza G. Goianich 60, 47521 Cesena (FC), Italy

The peculiarity of the prototype is the capability to measure a voltage, correlated with the absorbed current, instead of a torque and rotation speed of the cylinder probe.

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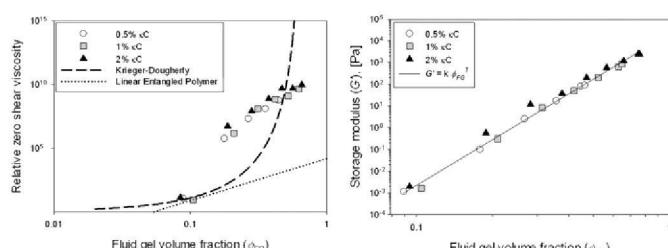
Kappa carrageenan fluid gel material properties. Part 1: Rheology

David A. Garrec^{a,b,*}, Brian Guthrie^a, Ian T. Norton^b

^aCargill Global Food Research, 2301 Crosby Road, Wayzata, MN 55391, USA

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

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Kappa carrageenan fluid gel material properties. Part 2: Tribology

David A. Garrec*, Ian T. Norton

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

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