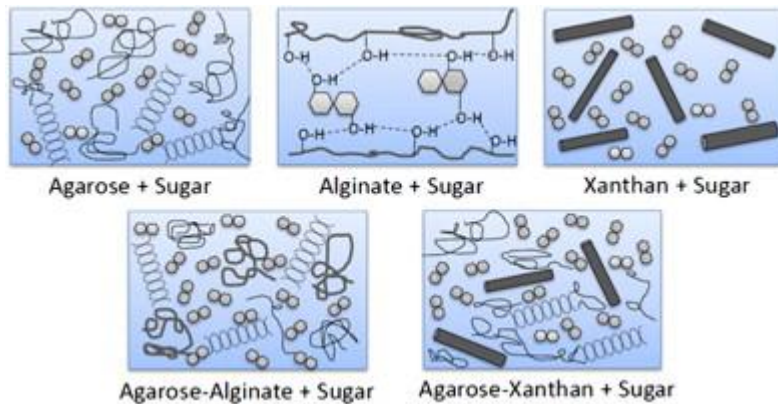


Food Hydrocolloids
New Articles in Press, 25 March-31 March 2014
(13 Judul)

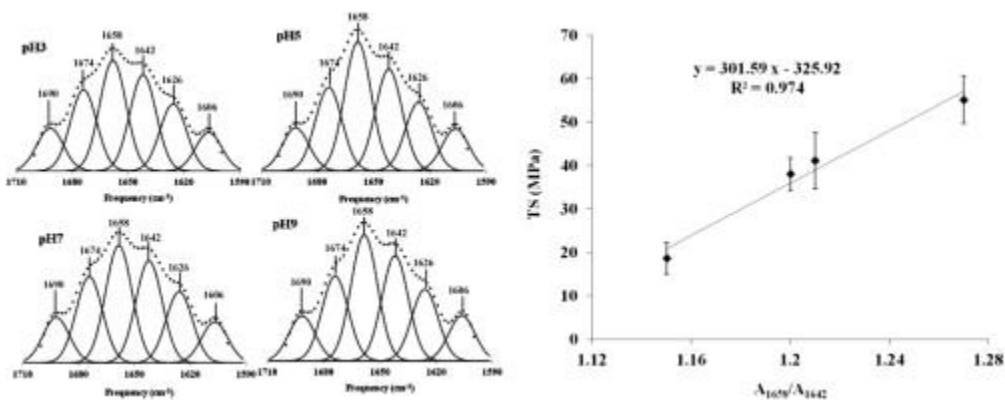
- Impact of sucrose and trehalose on different agarose-hydrocolloid systems Original Research Article
 Available online 29 March 2014
 Natalie Russ, Birgitta I. Zielbauer, Thomas A. Vilgis

Graphical Abstract



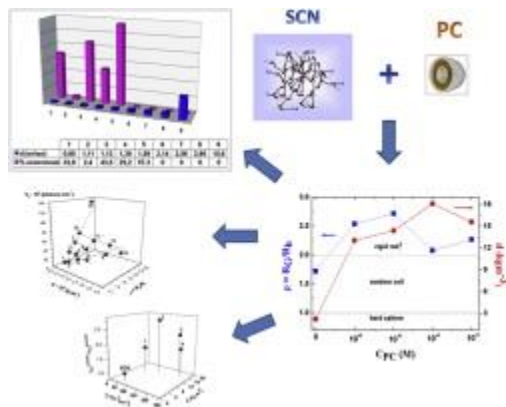
- Characterization of edible films based on tilapia (*Tilapia zillii*) scale gelatin with different extraction pH Original Research Article
 Available online 28 March 2014
 Wuyin Weng, Huibin Zheng, Wenjin Su

Graphical Abstract



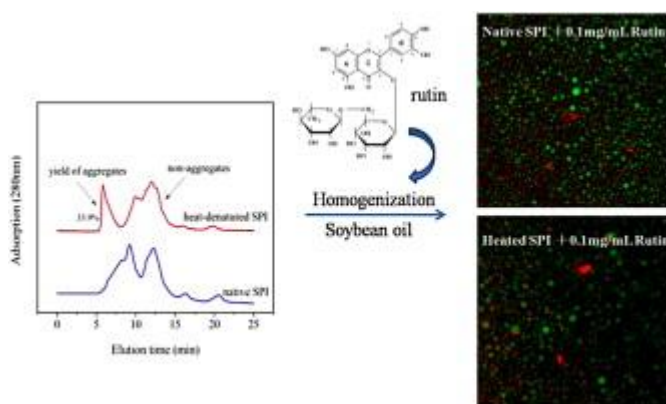
- Structural and thermodynamic properties underlying the novel functionality of sodium caseinate as delivery nanovehicle for biologically active lipids Original Research Article Available online 27 March 2014
M.G. Semenova, A.S. Antipova, L.E. Belyakova, Yu. N. Polikarpov, M.S. Anokhina, N.V. Grigorovich, D.V. Moiseenko

Graphical Abstract



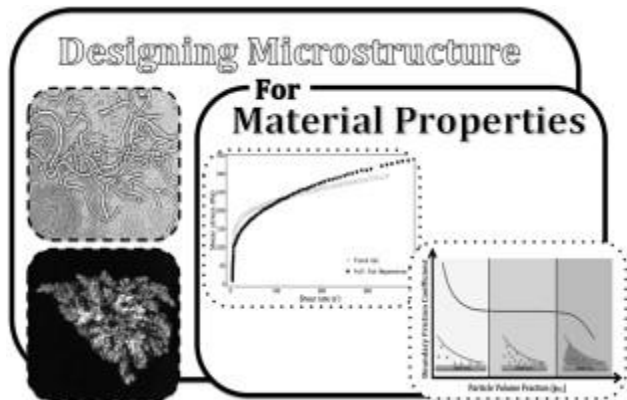
- Emulsions stabilized by soybean protein and rutin Original Research Article Available online 27 March 2014
Zhumei Cui, Xiangzhen Kong, Yeming Chen, Caimeng Zhang, Yufei Hua

Graphical Abstract



- Designing biopolymer fluid gels: A microstructural approach Original Research Article Available online 27 March 2014
I. Fernández Farrés, R.J.A. Moakes, I.T. Norton

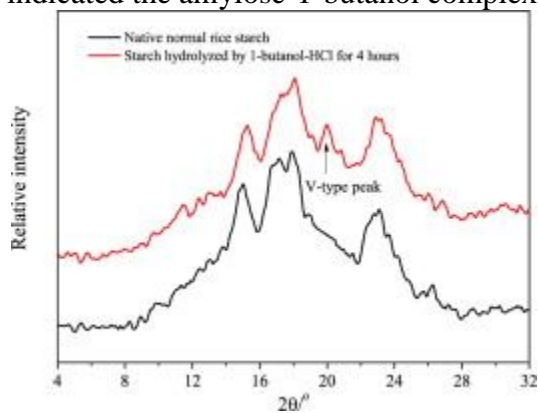
Graphical Abstract



6. Hydrolysis process of normal rice starch by 1-butanol-hydrochloric acid Original Research Article
Available online 27 March 2014
Xiuting Hu, Hongyan Li, Benxi Wei, Xueming Xu, Zhengyu Jin, Yaoqi Tian

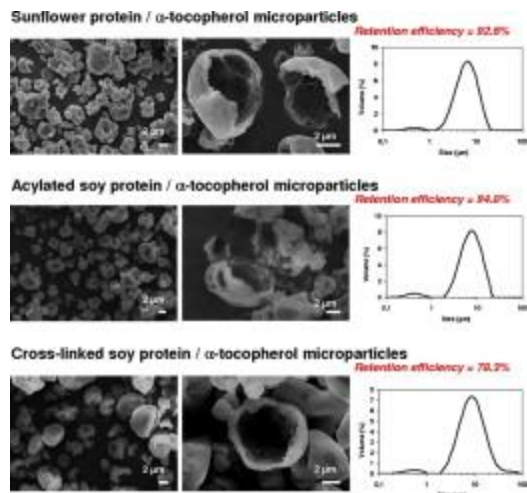
Graphical Abstract

The XRD pattern and relative crystallinity of normal rice starch showed no significant difference but a V-type peak at $2\theta=20^\circ$ was detected, after hydrolysis by 1-butanol-HCl for 4 hours. This indicated the amylose-1-butanol complex formed during the 1-butanol-HCl hydrolysis.



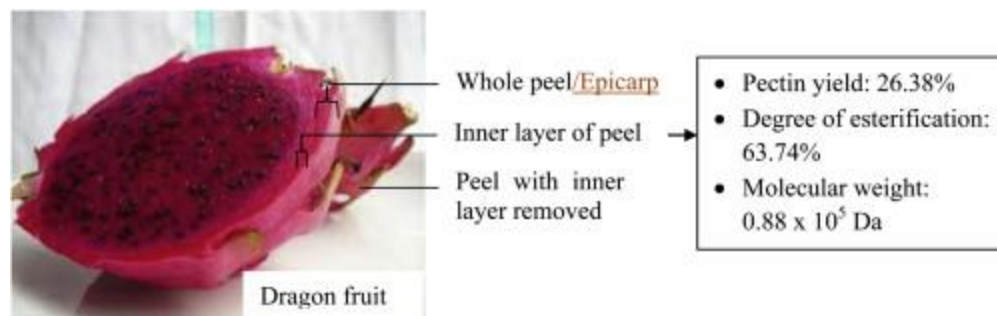
7. The effect of vegetable protein modifications on the microencapsulation process Original Research Article
Available online 27 March 2014
A. Nesterenko, I. Alric, F. Violleau, F. Silvestre, V. Durrieu

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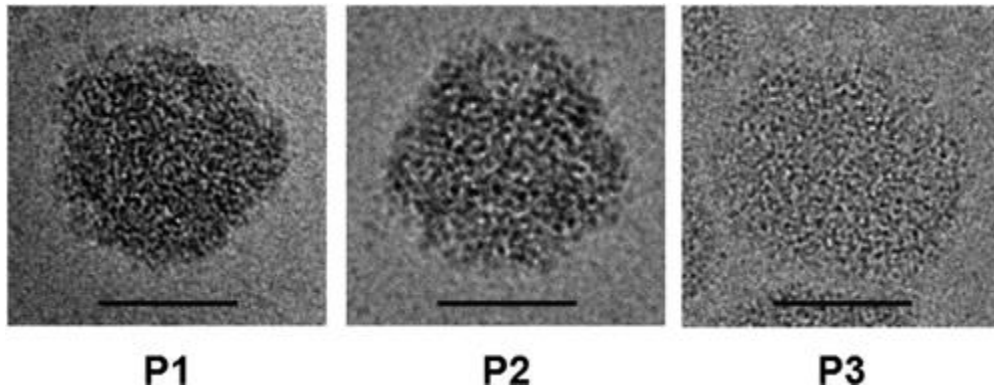
8. High methoxyl pectin from dragon fruit (*Hylocereus polyrhizus*) peel Original Research Article
Available online 26 March 2014
Kharidah Muhammad, Nur Izalin Mohd. Zahari, Sri Puvanesvari Gannasin, Noranizan Mohd. Adzahan, Jamilah Bakar

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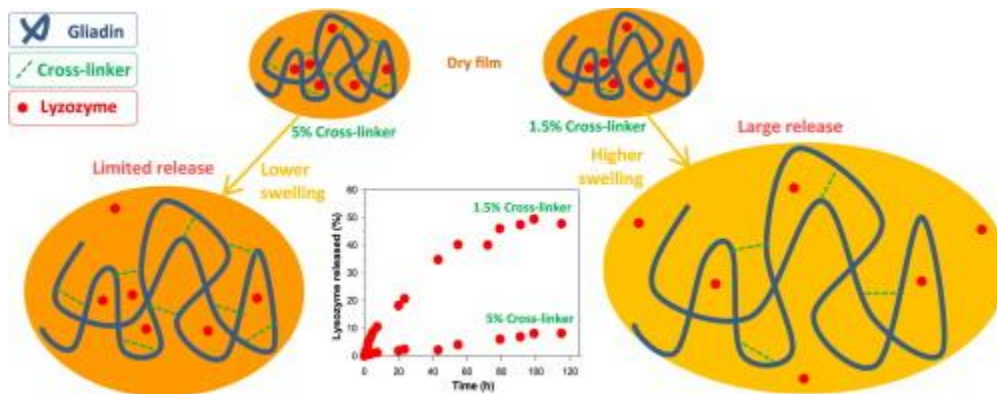
9. Studying the Structure of β -Casein-Depleted Bovine Casein Micelles using Electron Microscopy and Fluorescent Polyphenols Original Research Article
Available online 26 March 2014
Saeed Yahimi Yazdi, Milena Corredig, Douglas G. Dalgleish

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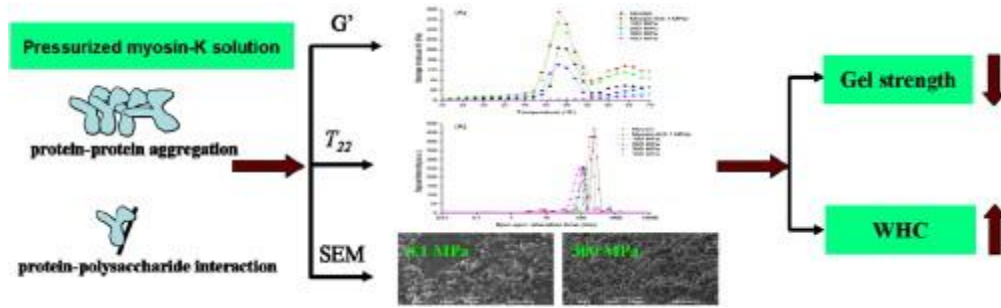
10. Chemically Modified Gliadins as Sustained Release Systems for Lysozyme Original Research Article
 Available online 25 March 2014
 Paula Fajardo, Mari Pau Balaguer, Joaquin Gomez-Estaca, Rafael Gavara, Pilar Hernandez-Munoz

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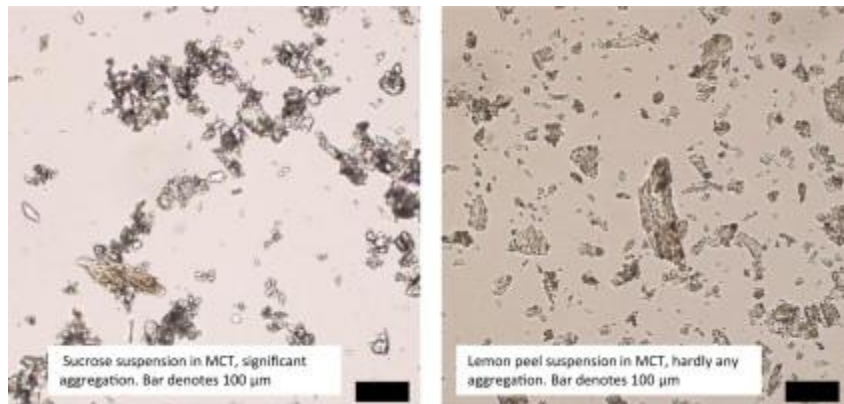
11. Effects of high pressure processing on the thermal gelling properties of chicken breast myosin containing κ -carrageenan Original Research Article
 Available online 25 March 2014
 Chen Xing, Chen Cong-gui, Zhou Yan-zi, Li Pei-jun, Ma Fei, Tadayuki Nishiumi, Atsushi Suzuki

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12. Rheological behaviour of fibre-rich plant materials in fat-based food systems Original Research Article
 Available online 25 March 2014
 Gijsbert A. Bonarius, Josélio B. Vieira, Atze Jan van der Goot, Igor Bodnár

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13. Structural, morphological and thermal behaviour characterisations of fish gelatin film incorporated with basil and citronella essential oils as affected by surfactants Original Research Article
 Available online 24 March 2014
 Phakawat Tongnuanchan, Soottawat Benjakul, Thummanoon Prodpran

Graphical Abstract

