

Contents

Structure and Characterisation

Pectic oligosaccharides <i>M. -C. Ralet, INRA, Nantes France</i>	3
Tailoring pectin with specific shape, composition and esterification pattern <i>C. Rolin, I.B. Chrestensen, K.M. Hansen, J. Staunstrup, S. Sorensen, CP Kelco ApS, Novozymes A/S and University of Copenhagen, Denmark</i>	13
Flaxseed gum from flaxseed hulls: Extraction, fractionation, physicochemical and functional characterisation <i>K.Y. Qian, S.W. Cui, Y. Wu and H.D. Goff, University of Guelph and Agriculture and Agri-Food Canada, Canada</i>	26
Thermal characterisation of fish gelatine extracted from surimi processing by-products <i>M.H. Norziah, A.B. Khairulnizam and M.M. Mordi, Universiti Sains Malaysia, Malaysia</i>	37
Production of succinoglycan biogum from date syrup by <i>Agrobacterium radiobacter</i> and investigation of its rheological properties <i>M. Moosavi-Nasab, A. Farahnaky, H. Askari, B. Bakhtiyari, Shiraz University, Iran</i>	51
Effects of L-ascorbic acid and L-cysteine on the physicochemical characteristics of wheat starch <i>M. Majzoobi, M. Radi, A. Farahnaky, J. Jamalian, T. Tongdang, Shiraz University, Iran and Prince of Songkla University, Thailand</i>	61
Freezing bound water restrained by gum Arabic <i>T. Hatakeyama, T. Uetake, Y. Inue, H. Hatakeyama, Lignocel research and Fukui University of Technology, Fukui, Japan</i>	69
Polysaccharide ultrasonication – beyond depolymerisation <i>S.S. Wong, Y. Sun, Z.J. Ngiam, S. Kasapis, D. Huang, National University of Singapore, Singapore and RMIT University, Australia</i>	77
Application of the coupling model to the relaxation dynamics of polysaccharide/co-solute systems <i>B. Jiang, S. Kasapis, National University of Singapore, Singapore and RMIT University, Australia</i>	84

Numerical computation of relaxation spectra from mechanical measurements in biopolymers 93

V. Kontogiorgos, S. Kasapis, University of Huddersfield, UK and RMIT University, Australia

Technofunctionality

Technofunctionality of hydrocolloids and their impact on food structure 103

T.J. Foster, University of Nottingham, UK

Microbubbles with protein coats for healthy food: Air filled emulsions 113

F.L. Tchuengbou-Magaia, I.T. Norton, P.W. Cox, University of Birmingham, UK

Viscosity development during competitive hydration of starch and hydrocolloids 126

M.D. Lad, S. Samanci, J.R. Mitchell, T.J. Foster, University of Nottingham, UK

Evidence of interactions between whey proteins and mucin: their implication on the astringency mechanism of whey proteins at low pH 137

B. Vardhanabhuti, E.A. Foegeding, North Carolina State University, USA

Rheological properties of ozonated pectin dispersions 147

B.K. Tiwari, C.P. O'Donnell, K. Muthukumarappan, P.J. Cullen, University College Dublin, Ireland, South Dakota State University, USA and Dublin Institute of Technology, Ireland

Production and rheological properties of low-acyl gellan gum fluid gels induced by sodium and calcium ions 153

J. Munoz, M.C. Garcia, L.M. Perez, M.C. Alfaro, Universidad de Sevilla, Spain

Effect of sugars on low acyl gellan gels 161

V. Evageliou, M. Mazioti, G. Tseliou, I. Mandala, M. Komaitis, Agricultural University of Athens, Greece

The effect of K^+ , Ca^{2+} and their mixtures on low acyl gellan gels 167

V. Evageliou, M. Karantoni, I. Mandala, M. Komaitis, Agricultural University of Athens, Greece

Rheological properties of *Plantago Ovata* L. as a function of concentration, temperature and pH 173

A. Farahnaky, H. Askari, M. Majzoobi, G.R. Mesbahi, M. Aminlari, Shiraz University, Iran

Effect of NaCl, $CaCl_2$ and Na_2HPO_4 on rheological properties of seed husk of *Plantago ovata* L. 181

A. Farahnaky, H. Askari, M. Majzoobi, G.R. Mesbahi, M. Aminlari, Shiraz University, Iran

<i>Contents</i>	xi
Rheology of Balangu Sharazi (<i>Lallemantia royleana</i>) seed gum: a high viscosity thickening agent	190
<i>A. Farahnaky, H. Askari, M. Bakhtiyari, Shiraz University, Iran</i>	

Formation of “weak gel “ networks by konjac glucomannan in mixtures with sucrose, glucose or fructose	201
<i>A. Sweetnam, A. Sullo, E.R. Morris, University College Cork, Ireland</i>	

Mixed Hydrocolloid Systems

Protein-polysaccharide complexes: from basics to food applications	211
<i>C. Schmitt, E. Kolodziejczyk, Nestle Research Centre, Switzerland</i>	

Milk proteins and pectins – compatibility and conjugation	223
<i>U. Einhorn-Stoll, C. Guyot, C. Rittweger, Technische Universitaet Berlin, and Technische Universitat Munchen, Germany</i>	

Effect of whey protein type and xanthan gum on the rheological properties and emulsion stability of the final mixtures	230
<i>G. Panaras, G. Moatsou, I. Mandala, Agricultural University of Athens, Greece</i>	

Phase equilibria and rheological behaviour of polysaccharide aqueous solutions with sugar	239
<i>A. Portscht, F. Spyropoulos, I.T. Norton, University of Birmingham, UK</i>	

Influence of preparation method on the quality of xanthan-locust bean gum mixed gels	247
<i>G. Sworn, E. Kerdauid, Danisco France SAS, France</i>	

Food Applications

Industry requirements for hydrocolloids in beverage emulsions	257
<i>M. Schultz, Givaudan Schwein AG, Switzerland</i>	

Dynamic rheological study on O/W emulsions as affected by polysaccharide interactions using a mixture design approach	267
<i>I.N. Hayati, Y.B. Man, I.N. Aini, C.P. Tan, Universiti Malaysia Terengganu, Universiti Putra Malaysia amnd Malaysian Palm Oil Board, Malaysia</i>	

Impact of water on flavour delivery systems	275
<i>P.E. Bouquerand, V. Normand, Firmenich S.A., Switzerland and Firmenich Inc. Princeton, USA</i>	

Stability of low fat starch-based dairy desserts with inulin addition: viscoelasticity and particle size distribution	282
<i>A. Tarrega, J.D. Torres, E. Costell, Instituto de Agroquimica y Tecnologia, de Alimentos (CSIC), Spain</i>	

Physical and antimicrobial properties of enzyme-modified starch-based films incorporated with garlic oil	290
<i>M.H. Norziah, L.L. Fang, A.S. Ruri, Universiti Sains Malaysia, Malaysia</i>	
Effects of ultraviolet treatment on the mechanical and physical properties of edible film from sago and mung bean flour	301
<i>M.S. U. Shafiquah, A. Fazilah, A.A. Karim, Universiti Sains Malaysia, Malaysia</i>	
Application of sugar beet pulp as dough and bread improver (Barbari bread)	309
<i>M.Majzooobi, A. Farahnaky, J.Jamalian, G. Mesbahi, F. Sairi, Shiraz University, Iran</i>	
Improving the quality of pasta using hydroxypropylmethyl cellulose, gluten and blended wheat flour	317
<i>M. Majzooobi, R. Ostovan, A. Farahnaky, G. Mesbahi, M. Eskandari, Shiraz University, Iran</i>	
An investigation on the functional properties of carboxymethyl cellulose (CMC) produced from sugar beet pulp	323
<i>G. Mesbahi, M. Niakoosari, S. Savadkoohi, A. Farahnaky, Shiraz University, Iran</i>	

Hydrocolloids and Health

Dietary fibre and satiety – not all fibre is alike	333
<i>J.L. Slavin, University of Minnesota, USA</i>	
Physico-chemical properties of hydrocolloids determine its appetite effects	341
<i>A. Strom, H.M. Boers, R. Koppert, S.M. Melnikov, S. Wiseman, H.P.F. Peters, Unilever R & D, The Netherlands</i>	
The impact of prebiotic fructans on health with a focus on appetite and body weight	356
<i>H. Alexiou, BENEEO-Orafti, Belgium</i>	
Engineering interfacial structures to moderate satiety	367
<i>N.C. Woodwood, A.P. Gunning, P.J. Wilde, B-S, Chu and V.J. Morris, Institute of Food Research, UK</i>	
Modelling of physical processes in the small intestine	377
<i>S. Bakalis, A. Tharakan, M.R. Jaime-Fonseca, P.J. Fryer, I.T. Norton, University of Birmingham, UK</i>	
Characterising the effects on interfacial structures during simulated human digestion of emulsions	384
<i>J. Maldonado-Valderrama, A.P. Gunning, M.J. Ridout, N.C. Woodward, P.J. Wilde, V.J. Morris, Institute of Food Research, UK</i>	
Pectin-galectin 3 interactions: molecular origins of bioactivity	395
<i>V.J. Morris, R.J.M. Bongaerts, A.P. Gunning, Institute of Food Research, UK</i>	

Hydrogels for Medical Applications

A comparative study of iota carrageenan, kappa carrageenan and alginate as tissue engineering scaffolds <i>N. Mehrban, N. Hunt, A.M. Smith, L.M. Grover, University of Birmingham, UK</i>	407
Structural properties of non aqueous ethyl cellulose systems used in topical drug delivery <i>L. Bruno, J. Bin, K.T. Chow, S. Kasapis, P.W.S. Heng, National University of Singapore, Singapore, RMIT University, Australia</i>	414
Physically cross-linked hydrogel from carboxymethylated curdlan prepared by freeze-thaw techniques <i>J. Wu, H. Zhang, Shanghai Jiao Tong University, China</i>	420
Preparation of CMC acid gel and its applications <i>M. Takigami, N. Nagasawa, Y. Maehara, S. Takigami, M. Tamada, Japan Atomic Energy Agency, Tomioka General Hospital and Gunma University, Japan</i>	427
Subject Index	435