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In particular, Food Hydrocolloids covers: the full scope of hydrocolloid behaviour, including isolation procedures, chemical and physicochemical characterization, through to end use and analysis in finished food products; structural characterization of established food hydrocolloids and new ones ultimately seeking food approval; gelling mechanisms, syneresis and polymer synergism in the gelation process; rheological investigations where these can be correlated with hydrocolloids ...

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One of the key functional roles of food hydrocolloids is in the preparation of emulsions and in the control of emulsion shelf-life. Product applications include carbonated soft drinks , ice-cream , and sauces and dressings (Sikora, Badrie, Deisingh, & Kowalski, 2008). Most hydrocolloids can act as stabilizers (stabilizing agents) of oil-in ...

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Food consumption patterns are affected by factors of convenience in current fast-paced lifestyles and consumer demand for healthy natural food products. This development had triggered a lot of research on resistant starch, its health implications, and methods of analysis as a dietary fiber for appropriate food labeling purposes.

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Journal of Agriculture and Food Chemistry 44, 1314-1320. Accepted for oral presentation in CAFEi2014 (December 1-3, 2014 86<sup>th</sup> Kuala Lumpur, Malaysia) as paper 206. Scheme (Q.J130000.2544.06H39) and Fundamental Research Grant Scheme (R.J130000.7844.4F447) .

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