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Chapter 11. Rheological properties and microstructure of monodispersed O/W emulsion agar gelPART 3: Polysaccharides; Chapter 12. Viewing biopolymer networks, their formation and breakdown by AFM; Chapter 13. Thermally induced gels obtained with some amphiphilic polysaccharide derivatives: synthesis, mechanism and properties; Chapter 14. Industrial production of new emulsifying polysaccharide by plant cell culture; Chapter 15. Production and applications of novel plant cell culture polysaccharides; Chapter 16. Structural features of polysaccharide of Hericium erinaceum
Chapter 17. Structural and physical features of polysaccharide of Tremella aurantiaChapter 18. Dynamic light scattering of dilute and semi-dilute xanthan solutions and comparison with rheological characteristics; Chapter 19. Relationships between structural features, molecular weight and rheologicd properties ofcereal b -D-glucans; Chapter 20. New biopolymers produced by nitrogen fixing microorganisms for use in foods; Chapter 21. Studies on production and rheology of a polysaccharide synthesized by Beijerinckia sp strain 7070
Chapter 22. Heteropolysaccharides produced by Xanthomonas campestris pv pruni C24Chapter 23. Rheological properties of guar galactomannan solutions filled with PARTiculate inclusions; Chapter 24. Characterization of chitosan film and structure in solution; Chapter 25. Elsinan , a potential food hydrocolloid produced by elsinoe species: properties and enzymatic degradation; Chapter 26. Effects of alkali metal salts on the viscoelasticity of hnoran and y -carrageenan; Chapter 27. Texture and structure of high-pressure -frozen konjac
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