

Contents

<i>List of Contributors</i>	<i>vii</i>
<i>Preface</i>	<i>xi</i>

Chapter 1	Spinodal Decomposition in a Food Colloid–Biopolymer Mixture: Evidence for a Linear Regime	1
	Suresh Bhat, Remco Tuinier, and Peter Schurtenberger	
Chapter 2	Planning and Implementing Food Fortification Programs to Combat Micronutrient Malnutrition: Iron	15
	Maria N. García-Casal	
Chapter 3	Polysaccharide-Protein Interactions and Their Relevance in Food Colloids	33
	Amit K. Ghosh and Prasun Bandyopadhyay	
Chapter 4	Biodegradation of Melanoidin from Distillery Effluent: Role of Microbes and Their Potential Enzymes	53
	Anita Rani Santal and Nater Pal Singh	
Chapter 5	Hydrocolloids in Food Industry	97
	Jafar Milani and Gisoo Maleki	
Chapter 6	Techniques to Quantify the Size of Protein Colloids in Amyloid Fiber Formation	133
	Jonathan R. Anson, Chia-Hung Lu, Lingwen Cui, Xiaojing Yang, and Shaohua Xu	
Chapter 7	Compositional and Physicochemical Factors Governing the Viability of Lactobacillus Rhamnosus Gg Embedded in Starch-Protein Based Edible Films	163
	Christos Soukoulis, Poonam Singh, William Macnaughtan, and Christopher Parmenter, Ian D. Fisk	

Chapter 8	Label-Free Nir-Sers Discrimination and Detection of Foodborne Bacteria by in Situ Synthesis of Ag Colloids.....	201
	Longyan Chen, Nawfal Mungroo, Luciana Daikuara, and Suresh Neethirajan	
	Citations.....	223
	Index.....	225