

PUBLICATION LIST - MILENA CORREDIG

Book Chapters

1. Arranz, E., Gülseren, I., Corredig, M., Guri, A. 2019 *Food nanotechnology applications in the beverage industry*. G. Molina (Ed.) Taylor and Francis, under review.
2. Kristo, E., Corredig, M. 2015. *Functional properties of food proteins*. In: Applied Food Protein Chemistry. Z. Ustinol (Ed.). J. Wiley & Sons, Ltd.
3. Salvatore, E., Corredig, M., 2016. *Enzymatic gelation of milk*. In: Advanced Dairy Chemistry, P. Fox and M. McSweeney (eds.) pp.287-307.
4. Guri, A., Corredig, M. 2014. *Dairy materials as delivery tools for bioactive components in dairy platforms*. In: Food Structures, digestion and health. By H. Sing, M. Boland, M. Golding (eds.). Elsevier. P. 465-483.
5. Alexander, M., Corredig, M. 2014 *The use of advanced spectroscopic techniques to understand texture in dairy foods*, In: Food Texture design and optimization. By Y. Dar and J. Light (eds.) p. 378
6. Singh, H., Thompson, A., Lin W., Corredig M. 2012 *Liposomes: formation structures and potential applications in foods*. In Encapsulation technologies and delivery systems for food ingredients and nutraceuticals. Eds. Garti and McClements, Chapter 11, 287-318. Woodhead Publishing, India.
7. Zanabria Eyzaguirre, R., Corredig, M. 2011 *Milk lipids: buttermilk and MFGM fractions*. In: Fuquay, JW, Fox PF, McSweeney PLH (eds.) Encyclopedia of dairy science, second edition. Volume 3, pp. 691-697. San Diego: Academic Press.
8. Farhang, B., Corredig, M. 2011. *Milk phospholipids: a nanocarrier system for delivery of bioactive compounds*. In lipids in nanotechnology, Ahmad, M., ed. AOCS, pp. 53-68
9. Keerati-u-rai, M., Corredig, M. 2011 *Soyprotein functionality: emulsions and gels*. Comprehensive biotechnology, 2nd edition. Elsevier. In press.
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11. Corredig, M. 2009. *Molecular understanding of the interaction of dairy proteins with other food biopolymers*. In Dairy-derived ingredients. Corredig, M. Ed., Woodhead, publishing, Oxford. Pg 371-388

Refereed manuscripts

1. Brodkorb, A., Egger, L., Alming, M., Alvito, P., Assunção, R., Balance, S., Bohn, T., Bourlieu-Lacanal, C., Boutrou, R., Carrière, F., Clemente, A., Corredig, M., Dupont, D., Dufour, C., Edwards, C., Golding, M., Karakaya, S., Kirkhus, B., Le Feunteun, S., Lesmes, U., Macierzanka, A., Mackie, A.R., Matins, C., Marze, S., McClements, D.J., Ménard, O., Minekus, M., Portmann, R., Santos, C.N., Souchon,

- I., Singh, R.P., Vegarud, G., Wickham, M.S.J., Weitschies, W., Recio, I. 2019. *INFOGEST static in vitro simulation of gastrointestinal food digestion*. Nature Protocols. In press.
2. Andrade, J., Wright, A.J., Corredig, M. 2018. *In vitro digestion behavior of water-in-oil-in-water emulsions with gelled oil water inner phases*. Food Research International. 105:41-51.
 3. Fleming, A., Schenkel, F.S., Ali, R.A., Corredig, M., Carta, S., Gregu, C.M., Malchiodi, F., Macciotta, N.P.P., Miglior, F. 2018. *Phenotypic investigation of fine milk components in bovine milk and their prediction using mid-infrared spectroscopy*. Journal of Dairy Science. In press.
 4. Guri, A., Gulseren I, Arranz, E., Corredig, M. 2018. *Delivery of curcumin using skim milk or oil in water emulsions: effect of the matrices on cellular uptake*. Journal of Oleo Science. 67:641-649
 5. Rafiee Tari, N., Fan, M.Z., Archbold, T., Kristo, E., Guri, A., Arranz, E., Corredig, M. 2018. *Effect of milk protein composition of a model infant formula on the physicochemical properties of in vivo gastric digestates*. Journal of Dairy Science. 101:2851-2861.
 6. Renhe, I.R.T., Indris, L.M., Corredig, M. 2018. *Effect of calcium chelators on heat stability and heat-induced changes of milk microfiltered concentrates*. International Dairy Journal. 82:4-10.
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 9. Eshpari, H., Jimenez Flores, R., Tong, P.S., Corredig, M. 2017. *Thermal stability of reconstituted milk protein concentrates: effect of partial calcium depletion during membrane filtration*. Food Research International. 102:409-418.
 10. Fleming, A., Schenkel, F.S., Koeck, A., Malchiodi, F., Ali, R.A., Corredig, M., Mallard, B., Sargolzaei, M., Miglior, F. 2017. *Heritabilities of measured and mid-infrared predicted milk fat globule size, milk fat and protein percentages, and their genetic correlations*. Journal of Dairy Science. 100:3735-3741.
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15. Andrade, J., Corredig, M. 2016 *Vitamin D3 and phytosterols affect the interfacial properties of polyclycerol polyricinoleate (PGPR) and protein mixed interfaces*. Food Hydrocolloids, 54:278-283.
16. Arranz, E., Corredig, M., Guri, A. 2016. *Designing food delivery systems: challenges related to the in vitro methods employed to determine the fate of bioactives in the gut*. Food and Function. 7:3319-3336.
17. Eshpari, H., Jimenez-Flores, R., Tong, P.S., Corredig, M. 2016. *Changes in particle size, calcium solubilization and microstructure of rehydrated milk protein concentrate from partially acidified milk*. Dairy Science and Technology, 1-15.
18. Fernandez-Avila, C. Arranz, E., Guri, A., Trujillo, A.J., Corredig, M. 2016. *Vegetable protein isolate-stabilized emulsions for enhanced delivery of conjugated linoleic acid in Caco-2 cells*, Food Hydrocolloids, 55:144-154.
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25. Zhao, Z. Corredig, M. 2016. *Serum composition of milk subjected to re-equilibration by dialysis at different temperatures, after pH adjustments. Short communications*. Journal of Dairy Science, 99:2588-2593.
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