Concise description

Sodium alginate (SA) inhibited the leach of molecules, reduced MW of adhesive layer (AL), decreased starch content of escaping substances (ES) and AL, decreased shear viscosity of rice analogues (RA), and enhanced hydrogen bonding interactions. The Ca^{2+} in the solution increased the dry matter content of cooked rice analogues (CRA) and AL, enhanced hydrogen bonding interactions of ES and CRA, and decreased MW of ES. The gelatinous properties of RA were enhanced after SA was added. The Ca^{2+} in the solution increased the adhesiveness of RA, and while decreased their elasticity.

Graphical Abstract