

Reviews

- 1 Chemical composition and quality loss during technological treatment in coho salmon (*Oncorhynchus kisutch*)
J. Vinagre, A. Rodríguez, M.A. Larraín (Chile), S.P. Aubourg (Spain)
- 14 How natural dietary antioxidants in fruits, vegetables and legumes promote vascular health
S. Wang, J.P. Melnyk, R. Tsao, M.F. Marcone (Canada)

Articles

- 23 Transformation of stacked π - π -stabilized malvidin-3-O-glucoside – Catechin complexes towards polymeric structures followed by anisotropy decay study
S. Kunsági-Máté (Hungary), B. May, C. Tschiersch, D. Fetzer (Germany), I. Horváth, L. Kollár (Hungary), M.P. Nikfardjam (Germany)
- 28 Effect of heating on the distribution of transforming growth factor- β 2 in bovine milk
A. Akbache, A. Rocafi, M. Saffon, É. Lamiot, O. Moroni, S. Turgeon, C. Richard, S.F. Gauthier, Y. Pouliot (Canada)
- 33 Binding of proanthocyanidins to soybean (*Glycine max*) seed ferritin inhibiting protein degradation by protease *in vitro*
J. Deng, M. Li, T. Zhang, B. Chen, X. Leng, G. Leng (PR China)
- 39 Egg-shell like structure in dried milk powders
N. Yazdanpanah, T.A.G. Langrish (Australia)
- 46 Texture variation in apricot: Intra-fruit heterogeneity, impact of thinning and relation with the texture after cooking
C.E. Missang, J.F. Maingonnat, C.M.G.C. Renard, J.-M. Audergon (France)
- 54 Contribution to aroma potential of Andean blackberry (*Rubus glaucus* Benth.)
M. Meret, P. Brat, C. Mertz, M. Lebrun, Z. Günata (France)
- 61 Aroma characterization of red wines from cv. Bobal grape variety grown in La Mancha region
E.G. García-Carpintero, E. Sánchez-Palomo, M.A. González-Viñas (Spain)
- 71 Evolution of 5-hydroxymethylfurfural (HMF) and furfural (F) in fortified wines submitted to overheating conditions
V. Pereira, F.M. Albuquerque, A.C. Ferreira (Portugal), J. Cacho (Spain), J.C. Marques (Portugal)
- 77 Phenolic compounds present in natural haze protein of Sauvignon white wine
M. Esteruelas, N. Kontoudakis, M. Gil, M.F. Fort, J.M. Canals, F. Zamora (Spain)
- 84 Effect of the presence of lysated lees on polysaccharides, color and main phenolic compounds of red wine during barrel ageing
O. Fernández, O. Martínez, Z. Hernández, Z. Guadalupe, B. Ayestarán (Spain)
- 92 Electrochemical immunosensor based on polyaniline/poly (acrylic acid) and Au-hybrid graphene nanocomposite for sensitivity enhanced detection of salbutamol
J. Huang, Q. Lin, X. Zhang, X. He, X. Xing, W. Lian, M. Zuo, Q. Zhang (PR China)

- 98** Protective effect of areca inflorescence extract on hydrogen peroxide-induced oxidative damage to human serum albumin
F. Cheng, W. Chen, Y. Huang, C. Zhang, Y. Shen, H. Hai, Y. Zheng, M. Tang, S. Zhao, J. Liu (China)
- 103** Classification of extra virgin olive oils according to their genetic variety using linear discriminant analysis of sterol profiles established by ultra-performance liquid chromatography with mass spectrometry detection
M.J. Lerma-García, E.F. Simó-Alfonso, A. Méndez, J.L. Lliberia, J.M. Herrero-Martínez (Spain)
- 109** Plant flavonol quercetin and isoflavone biochanin A differentially induce protection against oxidative stress and inflammation in ARPE-19 cells
N.M.M. Saviranta, L. Veeroos, L.J. Granlund, V.H. Hassinen, K. Kaarniranta, R.O. Karjalainen (Finland)
- 114** A DFT study on the radical scavenging potential of selected natural 3',4'-dihydroxy aurones
N. Nenadis, M.P. Sigalas (Greece)
- 121** Anti-obesity effects of highly polymeric proanthocyanidins from seed shells of Japanese horse chestnut (*Aesculus turbinata* Blume)
H. Kimura, S. Ogawa, A. Sugiyama, M. Jisaka, T. Takeuchi, K. Yokota (Japan)
- 127** Antidiabetic effects of three Korean sorghum phenolic extracts in normal and streptozotocin-induced diabetic rats
I.-M. Chung, E.-H. Kim, M.-A. Yeo, S.-J. Kim (South Korea), M.-C. Seo (Korea), H.-I. Moon (South Korea)
- 133** Characterization and in vitro antioxidation of papain hydrolysate from black-bone silky fowl (*Gallus gallus domesticus* Brisson) muscle and its fractions
J.-H. Liu, Y.-G. Tian, Y. Wang, S.-P. Nie, M.-Y. Xie, S. Zhu, C.-Y. Wang, P. Zhang (China)
- 139** Fluorescence imaging and spectroscopy for real-time, in-situ characterization of interactions of free radicals with oil-in-water emulsions
R.V. Tikekar, A. Johnson, N. Nitin (United States)
- 146** Ultrasonic monitoring of lard crystallization during storage
J.V. Santacatalina, J.V. Garcia-Perez, E. Corona, J. Benedito (Spain)
- 156** Modelling heat-disinfestation of dried fruits on "biological model" larvae *Ephestia kuehniella* (Zeller)
A. Ben-Lalli, J.-M. Méot, A. Collignan, P. Bohuon (France)
- 167** Compositional changes in whole grain flours as a result of solvent washing and their effect on starch amylolysis
A. Kandil, J. Li, T. Vasanthan, D.C. Bressler, R.T. Tyler (Canada)
- 174** *In vitro* binding of bile salts by lentil flours, lentil protein concentrates and lentil protein hydrolysates
C. Barbana (Canada), A.C. Boucher (France, Italy), J.I. Boye (Canada)
- 181** Feasibility study on the use of attenuated total reflectance mid-infrared for analysis of compositional parameters in wine
D. Cozzolino, W. Cynkar, N. Shah, P. Smith (Australia)
- 187** The effect of genotype and roasting on the fatty acid composition of peanuts
A.C. Rodrigues, G.L. Ströher, A.R. Freitas, J.V. Visentainer, C.C. Oliveira, N.E. de Souza (Brazil)
- 193** Prevalence of *Salmonella* in pig ear pet treats
C. Adley, C. Dillon, C.P. Morris, N. Delappe, M. Cormican (Ireland)
- 198** Development of edible bioactive coating based on modified chitosan for increasing the shelf life of strawberries
K.D. Vu (Canada), R.G. Hollingsworth (Hawaii), E. Leroux, S. Salmieri, M. Lacroix (Canada)
- 204** Determination of the CO₂ mass diffusivity of egg components by finite element model inversion
A. Fabbri, C. Cevoli, E. Cocci, P. Rocculi (Italy)
- 209** Effects of brown rice, rice bran, and polished rice on colon carcinogenesis in rats
S.-C. Li, T.-C. Chou, C.-K. Shih (Taiwan)
- 217** Stability of the total antioxidant capacity and total polyphenol content of 23 commercially available vegetable juices before and after *in vitro* digestion measured by FRAP, DPPH, ABTS and Folin-Ciocalteu methods
P.C. Wootton-Beard, A. Moran, L. Ryan (UK)
- 225** Anti-homogalacturonan antibodies: A way to explore the effect of processing on pectin in fruits and vegetables?
S. Christiaens, S. Van Buggenhout, E.D. Ngouémazong, E. Vandevenne, I. Fraeye, T. Duvetter, A.M. Van Loey, M.E. Hendrickx (Belgium)
- 235** Effect of sand roasting and microwave cooking on antioxidant activity of barley
P. Sharma, H.S. Gujral (India)

- 241** Low field Nuclear Magnetic Resonance on the effect of salt and modified atmosphere packaging on cod (*Gadus morhua*) during superchilled storage
M. Gudjónsdóttir, H.L. Lauzon, H. Magnússon, K. Sveinsdóttir, S. Arason, E. Martinsdóttir (Iceland), T. Rustad (Norway)
- 250** Dynamics of volatile and non-volatile compounds in cocoa (*Theobroma cacao* L.) during fermentation and drying processes using principal components analysis
J. Rodríguez-Campos, H.B. Escalona-Buendía, I. Orozco-Avila, E. Lugo-Cervantes, M.E. Jaramillo-Flores (Mexico)
- 259** Determination of major volatile compounds during the production of fruit vinegars by static headspace gas chromatography–mass spectrometry method
C. Ubeda, R.M. Callejón, C. Hidalgo, M.J. Torija, A. Mas, A.M. Troncoso, M.L. Morales (Spain)
- 269** Efficiency and capacity of antioxidant rich foods in trapping peroxy radicals: A full evaluation of radical scavenging activity
P. Vanzani, M. Rossetto, V. De Marco, A. Rigo, M. Scarpa (Italy)
- 276** A molecularly imprinted electrochemical sensor based on multiwalled carbon nanotube-gold nanoparticle composites and chitosan for the detection of tyramine
J. Huang, X. Xing, X. Zhang, X. He, Q. Lin, W. Lian, H. Zhu (PR China)
- 282** Influence of emulsion composition and inlet air temperature on the microencapsulation of flaxseed oil by spray drying
R.V. Tonon, C.R.F. Grosso, M.D. Hubinger (Brazil)
- 290** Antioxidant and angiotensin converting enzyme (ACE) inhibitory activities of cocoa (*Theobroma cacao* L.) autolysates
B. Sarmadi, A. Ismail, M. Hamid (Malaysia)
- 297** Antioxidant activities of *Sideritis congesta* Davis et Huber-Morath and *Sideritis arguta* Boiss et Heldr: Identification of free flavonoids and cinnamic acid derivatives
N. Erkan, H. Cetin, E. Ayranci (Turkey)
- 304** Toxigenic microorganisms in medicinal plants used for ritual protection of infants
S. Delgado, F. Núñez, B. Sánchez, E. Bermúdez, J.M. Rodríguez (Spain)
- 310** Multifactorial analysis of acetaldehyde kinetics during alcoholic fermentation by *Saccharomyces cerevisiae*
J.N. Jackowitz, S. Dierschke, R. Mira de Orduña (USA)
- 317** Antioxidative properties of aqueous and aroma extracts of squid *miso* prepared with *Aspergillus oryzae*-inoculated *koji*
A. Giri, K. Osako, A. Okamoto, E. Okazaki, T. Ohshima (Japan)
- 326** Liposome encapsulation protects bacteriocin-like substance P34 against inhibition by Maillard reaction products
V. Sant'Anna, P.D.S. Malheiros, A. Brandelli (Brazil)
- 331** Nondestructive assessment of freshness in packaged sliced chicken breasts using SW-NIR spectroscopy
R. Grau, A.J. Sánchez, J. Girón, E. Iborra, A. Fuentes, J.M. Barat (Spain)
- 338** Distribution and genetic diversity of lactic acid bacteria from traditional fermented sausage
K.T.M. Tran (Australia, Vietnam), B.K. May, P.M. Smooker, T.T.H. Van, P.J. Coloe (Australia)
- 345** Antioxidant stability of small fruits in postharvest storage at room and refrigerator temperatures
J. Piljac-Žegarac, D. Šamec (Croatia)
- 351** Influence of malt on the xanthohumol and isoxanthohumol behavior in pale and dark beers: A micro-scale approach
P.J. Magalhães, S.M. Almeida, A.M. Carvalho, L.M. Gonçalves, J.G. Pacheco, J.M. Cruz, L.F. Guido, A.A. Barros (Portugal)
- 360** Infrared spectroscopic analysis of structural features and interactions in olive oil-in-water emulsions stabilized with soy protein
A.M. Herrero, P. Carmona, T. Pintado, F. Jiménez-Colmenero, C. Ruíz-Capillas (Spain)
- 367** Biochemical characterization of a proteoglycan complex from an edible mushroom *Ganoderma lucidum* fruiting bodies and its immunoregulatory activity
L. Ye, X. Zheng, J. Zhang, Q. Tang, Y. Yang, X. Wang, J. Li, Y. Liu, Y. Pan (China)
- 373** Characterization of marama bean (*Tylosema esculentum*) by comparative spectroscopy: NMR, FT-Raman, FT-IR and NIR
M. Holse, F.H. Larsen, Å. Hansen, S.B. Engelsen (Denmark)
- 385** Efficacy of chemically characterized *Ocimum gratissimum* L. essential oil as an antioxidant and a safe plant based antimicrobial against fungal and aflatoxin B₁ contamination of spices
B. Prakash, R. Shukla, P. Singh, P.K. Mishra, N.K. Dubey, R.N. Kharwar (India)

(Continued from previous page)

- 391** Total phenolic content and antioxidant capacity of extracts obtained from six important fruit residues
N. Babbar, H.S. Oberoi, D.S. Uppal, R.T. Patil (India)
- 397** Application of new fungicides under good agricultural practices and their effects on the volatile profile of white wines
R.M. González-Rodríguez, R. Noguerol-Pato, C. González-Barreiro, B. Cancho-Grande, J. Simal-Gándara (Spain)
- 404** Hypolipidemic and antioxidant effects of total flavonoids of *Perilla Frutescens* leaves in hyperlipidemia rats induced by high-fat diet
L.-J. Feng, C.-H. Yu, K.-J. Ying, J. Hua, X.-Y. Dai (China)
- 410** Quality of *attieke* (a fermented cassava product) from the three main processing zones in Côte d'Ivoire
N.T. Djeni, K.F. N'Guessan, D.M. Toka, K.A. Kouame, K.M. Dje (Côte d'Ivoire)
- 417** Static headspace analysis of volatile compounds released from β -lactoglobulin-stabilized emulsions determined by the phase ratio variation method
O. Benjamin, M. Leus, D.W. Everett (New Zealand)
- 425** Crystallization kinetics of palm oil in blends with palm-based diacylglycerol
A.H. Saberi (Malaysia), O.-M. Lai (Malaysia), J.F. Toro-Vázquez (Mexico)
- 436** Phenolics and antioxidant activity of lentil and pea hulls
B.D. Oomah (Canada), F. Caspar (France), L.J. Malcolmson, A.-S. Bellido (Canada)
- 442** Deep-fat fried battered snacks prepared using super heated steam (SHS): Crispness and low oil content
C. Primo-Martín, H. van Deventer (The Netherlands)
- 449** Impact of selected additives on acrylamide formation in asparagine/sugar Maillard model systems
Y. Yuan, C. Shu, B. Zhou, X. Qi, J. Xiang (China)
- 456** The Chardonnay wine olfactory concept revisited: A stable core of volatile compounds, and fuzzy boundaries
J. Jaffré, D. Valentin, J.-M. Meunier (France), A. Siliani, M. Bertuccioli (Italy), Y. Le Fur (France)
- 465** Protective effect of whey cheese matrix on probiotic strains exposed to simulated gastrointestinal conditions
A.R. Madureira, M. Amorim, A.M. Gomes, M.E. Pintado, F.X. Malcata (Portugal)
- 471** Synchronous front-face fluorescence spectroscopy as a promising tool for the rapid determination of spoilage bacteria on chicken breast fillet
A. Sahar, T. Boubellouta, É. Dufour (France)
- 481** Rhamnolipid and surfactin inhibit *Listeria monocytogenes* adhesion
L.V. de Araujo, F. Abreu, U. Lins, L.M.d.M.S. Anna, M. Nitschke, D.M.G. Freire (Brazil)
- 489** Isolation, characterization and immunological activity of a polysaccharide from the fruit bodies of an edible mushroom, *Sarcodon aspratus* (Berk.) S. Ito.
X.-Q. Han, X.-M. Wu, X.-Y. Chai, D. Chen, H. Dai, H.-L. Dong, Z.-Z. Ma, X.-M. Gao, P.-F. Tu (PR China)

Short Communication

- 494** Effect of polyphenolic ingredients on physical characteristics of cheese
J. Han (Republic of Korea), M. Britten, D. St-Gelais, C.P. Champagne, P. Fustier, S. Salmieri, M. Lacroix (Canada)