

CONTENTS

Reviews

- 499** Non-thermal stabilization mechanisms of anthocyanins in model and food systems—An overview
R.N. CAVALCANTI, D.T. SANTOS, M.A.A. MEIRELES (Brazil)
- 510** New tools to assess toxicity, bioaccessibility and uptake of chemical contaminants in meat and seafood
A. MARQUES, H.M. LOURENÇO, M.L. NUNES, C. ROSEIRO, C. SANTOS (Portugal), A. BARRANCO, S. RAINIERI (Spain), T. LANGERHOLC, A. CENCIC (Slovenia)
- 523** Marine food-derived functional ingredients as potential antioxidants in the food industry: An overview
D.-H. NGO, I. WIJESEKARA, T.-S. VO, Q. VAN TA, S.-K. KIM (Republic of Korea)

Articles

- 530** Antioxidant capacity and major phenolic compounds of spices commonly consumed in China
M. LU, B. YUAN, M. ZENG, J. CHEN (China)
- 537** A salt substitute with low sodium content from plant aqueous extracts
G.-H. LEE (Republic of Korea)
- 544** Confirmation of brand identity in foods by near infrared transreflectance spectroscopy using classification and class-modelling chemometric techniques – The example of a Belgian beer
V. DI EGIDIO, P. OLIVERI (Italy), T. WOODCOCK, G. DOWNEY (Ireland)
- 550** Incorporating phenolic compounds opens a new perspective to use zein films as flexible bioactive packaging materials
I. ARCAN, A. YEMENICIOĞLU (Turkey)
- 557** Application of near infrared spectral fingerprinting and pattern recognition techniques for fast identification of *Eleutherococcus senticosus*
J.R. LUCIO-GUTIÉRREZ, J. COELLO, S. MASPOCH (Spain)
- 566** Experimental and theoretical study of LDPE versus different concentrations of Irganox 1076 and different thickness
M.J. GALOTTO, A. TORRES, A. GUARDA, N. MORAGA, J. ROMERO (Chile)
- 575** Modulation of the superoxide anion production and MMP-9 expression in PMA stimulated THP-1 cells by olive oil minor components: Tyrosol and hydroxytyrosol
A. NAKBI, S. DABBOU (Tunisia), S. CHAMPION, F. FOUCHIER (France), S. MEHRI, N. ATTIA (Tunisia), C. LEGER (France), M. HAMMAMI (Tunisia)
- 582** Oxidative stress may affect meat quality by interfering with collagen turnover by muscle fibroblasts
A.C. ARCHILE-CONTRERAS (Canada, Venezuela), P.P. PURSLOW (Canada)
- 589** Reducing salt in imitation cheese: Effects on manufacture and functional properties
M. EL-BAKRY, F. BENINATI, E. DUGGAN, E.D. O'RIORDAN, M. O'SULLIVAN (Ireland)
- 597** ¹H NMR-based metabolomic characterization during green tea (*Camellia sinensis*) fermentation
J.-E. LEE, B.-J. LEE, J.-O. CHUNG, H.-J. SHIN, S.-J. LEE, C.-H. LEE, Y.-S. HONG (Republic of Korea)

(Contents continued from outside back cover)

- 605** Potential use of niosomes for encapsulation of nisin and EDTA and their antibacterial activity enhancement
P. KOPERMSUB, V. MAYEN, C. WARIN (Thailand)
- 613** Antioxidant properties of polymeric proanthocyanidins from fruit stones and pericarps of *Litchi chinensis* Sonn
H.-C. ZHOU, Y.-M. LIN, Y.-Y. LI, M. LI, S.-D. WEI, W.-M. CHAI, N.F.-Y. TAM (China)
- 621** Levels of nutritional constituents and antinutritional factors in black gram (*Vigna mungo* L. Hepper)
Y. SUNEJA, S. KAUR, A.K. GUPTA, N. KAUR (India)
- 629** Role of polyphenol oxidase and peroxidase in shaping the phenolic profile of virgin olive oil
R. GARCÍA-RODRÍGUEZ, C. ROMERO-SEGURA, C. SANZ, A. SÁNCHEZ-ORTIZ, A.G. PÉREZ (Spain)
- 636** Increasing the fat content of pancakes augments the digestibility of starch *in-vitro*
M.E. CLEGG, P.S. THONDRE, C.J.K. HENRY (UK)

I Conference Calendar