

CONTENTS

- 483** Monovarietal Extra Virgin Olive Oils from the Marche Region, Italy: Analytical and Sensory Characterization **Teresa Cecchi, Paolo Passamonti, Barbara Alfei, and Patrizio Cecchi**
- 496** Determination of the Phenolic Compounds and Antioxidative Capacity in Red Algae *Gracilaria bursa-pastoris* **Gamze Yildiz, Özgür Vatan, Serap Çelikler, and Şükran Dere**
- 503** Production and Characterization of Microbial Carotenoids as an Alternative to Synthetic Colors: a Review **Gurpreet Kaur Chandi and Balmeet Singh Gill**
- 514** UPLC and Spectrophotometric Analysis of Polyphenols in Wines Available in the Polish Market **Joanna Raczowska, Grzegorz Mielcarz, Alan Howard, and Michał Raczowski**
- 523** Measurement of the Water-Diffusion Coefficient, Apparent Density Changes and Shrinkage During the Drying of Eggplant (*Solanum Melongena*) **Maria Aversa, Stefano Curcio, Vincenza Calabrò, and Gabriele Iorio**
- 538** Color Changes of Tamarind (*Tamarindus indica* L.) Pulp During Fruit Development, Ripening, and Storage **M. Obulesu and Sila Bhattacharya**
- 550** Heavy Metals Bounding Ability of Pomegranate (*Punica granatum*) Peel in Model System **Mehmet Musa Ozcan, Nesim Dursun, and Coşkun Sağlam**
- 557** Simultaneous Estimation of the Thermophysical Properties of Selected Liquid Dairy Products by a Transient Heat Flow Probe Method **Yoshiki Muramatsu, Eiichiro Sakaguchi, Takahiro Oriksa, and Akio Tagawa**

(Continued on inside back cover)

(Continued from back cover)

- 570** Selected Mechanical Properties of Pomegranate Peel and Fruit **Nader Ekrami-Rad, Javad Khazaei, and Mohammad-Hadi Khoshtaghaza**
- 583** Effect of Mixing Time on Structural and Rheological Properties of Wheat Flour Dough for Breadmaking **A. Gómez, C. Ferrero, A. Calvelo, M.C. Añón, and M.C. Puppo**
- 599** Antioxidant Properties of Indigenous Raw and Fermented Salad Plants **Arash Rafat, Koshy Philip and Sekaran Muniandy**
- 609** Measurement and Modeling of Respiration Rate of Guava (CV. Baruipur) for Modified Atmosphere Packaging **S. Mangaraj and T. K. Goswami**
- 629** Transformation of Isoflavones During Sufu (A Traditional Chinese Fermented Soybean Curd) Production by Fermentation With *Mucor flavus* at Low Temperature **Yong-Qiang Cheng, Yun-Ping Zhu, Qing Hu, Li-Te Li, Masayoshi Saito, Shi-Xiang Zhang, and Li-Jun Yin**
- 640** Physicochemical Properties and Eating Qualities of Milled Rice from Different Korean Elite Rice Varieties **Mi-Young Kang, Catherine W. Rico, Chae-Eun Kim, and Sang-Chul Lee**
- 654** Reducing, Radical Scavenging, and Chelation Properties of Fermented Soy Protein Meal Hydrolysate by *Lactobacillus plantarum* LP6 **Issoufou Amadou, Guo-Wei Le, Yong-Hui Shi, and Sun Jin**
- 666** Effect of Fat Content on the Thermal Effusivity of Foods: An Inverse Photopyroelectric Study **G. Szafner, D. Bicanic, and O. Dóka**
- 675** Influence of Moisture Content and Temperature on Thermal Conductivity and Thermal Diffusivity of Rice Flours **A.K. Mahapatra, Y. Lan, and D.L. Harris**