

## Research Papers

- Release and antilisterial properties of nisin from zein capsules spray-dried at different temperatures**  
*D. Xiao, P.M. Davidson and Q. Zhong* 1977
- Enzymatic production of human milk fat substitutes containing palmitic and docosahexaenoic acids at *sn*-2 position and oleic acid at *sn*-1,3 positions**  
*A. Robles, M.J. Jiménez, L. Esteban, P.A. González, L. Martín, A. Rodríguez and E. Molina* 1986
- Characteristics and application of enzyme-modified carboxymethyl starch in sausages**  
*Z. Luo and Z. Xu* 1993
- Properties of hydrolysed saithe protein isolates prepared via pH shift process with and without dewatering**  
*S.M. Halldórsdóttir, P.Y. Hamaguchi, H. Sveinsdóttir, H.G. Kristinsson, A.B. Bergsson and G. Thorkelsson* 1999
- Antioxidative activities and chemical characterization of polysaccharides extracted from the basidiomycete *Schizophyllum commune***  
*A. Klaus, M. Kozarski, M. Niksic, D. Jakovljevic, N. Todorovic and L.J.L.D. Van Griensven* 2005
- Effect of cation, sodium or potassium, on casein hydration and fat emulsification during imitation cheese manufacture and post-manufacture functionality**  
*M. El-Bakry, E. Duggan, E.D. O'Riordan and M. O'Sullivan* 2012
- Effects of different milk substitutes on pasting, rheological and textural properties of puddings**  
*C. Alamprese and M. Mariotti* 2019
- Kiwifruit protease extract injection reduces toughness of pork loin muscle induced by freeze-thaw abuse**  
*C. Liu, Y.L. Xiong and G.K. Renthrow* 2026
- Essential oil extracted from peach (*Prunus persica*) kernel and its physicochemical and antioxidant properties**  
*H. Wu, J. Shi, S. Xue, Y. Kakuda, D. Wang, Y. Jiang, X. Ye, Y. Li and Jayasankar Subramanian* 2032
- Application of vacuum and exogenous ethylene on Ataulfo mango ripening**  
*B. Tovar, E. Montalvo, B.M. Damián, H.S. García and M. Mata* 2040
- Composition and biological activities of the essential oil from *Schisandra chinensis* obtained by solvent-free microwave extraction**  
*X. Chen, Y. Zhang, Y. Zu, Y. Fu and W. Wang* 2047
- Application of linear/non-linear classification algorithms in discrimination of pork storage time using Fourier transform near infrared (FT-NIR) spectroscopy**  
*Q. Chen, J. Cai, X. Wan and J. Zhao* 2053
- Physicochemical properties of konjac glucomannan extracted from konjac flour by a simple centrifugation process**  
*O. Tatirat and S. Charoenrein* 2059
- Preparation of spherical aggregates of taro starch granules**  
*R.A. Gonzalez-Soto, B. de la Vega, F.J. García-Suarez, E. Agama-Acevedo and L.A. Bello-Pérez* 2064
- Physical and nutritional evaluation of wheat cookies supplemented with pulse flours of different particle sizes**  
*F. Zucco, Y. Borsuk and S.D. Arntfield* 2070
- Influence of pH and ethanol on malolactic fermentation and volatile aroma compound composition in white wines**  
*C. Knoll, S. Fritsch, S. Schnell, M. Grossmann, D. Rauhut and M. du Toit* 2077

<b>Effect of postmortem deboning time on sensory descriptive flavor and texture profiles of cooked boneless skinless broiler thighs</b> <i>H. Zhuang and E.M. Savage</i>	2087
<b>Phenolic compounds from <i>Canna edulis</i> Ker residue and their antioxidant activity</b> <i>J. Zhang, Z.-W. Wang and Q. Mi</i>	2091
<b>Optimization of purification conditions of radish (<i>Raphanus sativus</i> L.) anthocyanin-rich extracts using chitosan</b> <i>P. Jing, S.-Y. Ruan, Y. Dong, X.-G. Zhang, J. Yue, J.-Q. Kan, M. Slavin and L.(Lucy) Yu</i>	2097
<b>Association of genotype and preparation methods on the antioxidant activity, and antinutrients in common beans (<i>Phaseolus vulgaris</i> L.)</b> <i>S.T. Valdés, C.M.M. Coelho, D.J. Michelluti and V.L.C.G. Tramonte</i>	2104
<b>Influence of hot-air temperature on drying kinetics, functional properties, colour, phycobiliproteins, antioxidant capacity, texture and agar yield of alga <i>Gracilaria chilensis</i></b> <i>C. Tello-Ireland, R. Lemus-Mondaca, A. Vega-Gálvez, J. López and K. Di Scala</i>	2112
<b>Physico-chemical and sensory properties of pomegranate juices with pomegranate albedo and carpellar membranes homogenate</b> <i>L. Vázquez-Araújo, E. Chambers, K. Adhikari and A.A. Carbonell-Barrachina</i>	2119
<b>Evaluation of the functional quality of cowpea-fortified traditional African sorghum foods using instrumental and descriptive sensory analysis</b> <i>J.O. Anyango, H.L. de Kock and J.R.N. Taylor</i>	2126
<b>Structural properties of stirred yoghurt as influenced by whey proteins</b> <i>A. Krzeminski, K. Großhable and J. Hinrichs</i>	2134
<b>Combined pressure-temperature effects on the chemical marker (4-hydroxy-5-methyl- 3(2H)-furanone) formation in whey protein gels</b> <i>R. Gupta, G. Mikhaylenko, V.M. Balasubramaniam and J. Tang</i>	2141
<b>Effects of fiber addition on antioxidant capacity and nutritional quality of wheat bread</b> <i>S. Ragae, I. Guzar, N. Dhull and K. Seetharaman</i>	2147
<b>Effect of NaCl on physical characteristics and qualities of chicken breast surimi prepared by acid and alkaline processing</b> <i>S.-K. Jin, Y.-J. Choi, J.-Y. Jeong and G.-D. Kim</i>	2154
<b>Physicochemical properties and sensory attributes of resistant starch-supplemented granola bars and cereals</b> <i>A. Aigster, S.E. Duncan, F.D. Conforti and W.E. Barbeau</i>	2159
<b>Beta casein-micelle as a nano vehicle for solubility enhancement of curcumin; food industry application</b> <i>M. Esmaili, S.M. Ghaffari, Z. Moosavi-Movahedi, M.S. Atri, A. Sharifzadeh, M. Farhadi, R. Yousefi, J.-M. Chobert, T. Haertlé and A.A. Moosavi-Movahedi</i>	2166
<b>Effect of pulsed ultraviolet light on quality of sliced ham</b> <i>P. Wambura and M. Verghese</i>	2173
<b>Status of dietary fiber contents in pigmented and non-pigmented rice varieties before and after parboiling</b> <i>Y.S. Savitha and V. Singh</i>	2180
<b>Evolution of sensory aroma attributes from coffee beans to brewed coffee</b> <i>N. Bhumiratana, K. Adhikari and E. Chambers</i>	2185
<b>Carbon dioxide flavour taint in modified atmosphere packed beef steaks</b> <i>M.G. O'Sullivan, M. Cruz-Romero and J.P. Kerry</i>	2193
<b>Effect of heat treatment of sorghum grains on storage stability of flour</b> <i>M.S. Meera, M.K. Bhashyam and S.Z. Ali</i>	2199
<b>Effects of glutaminase deamidation on the structure and solubility of rice glutelin</b> <i>Y. Liu, X. Li, X. Zhou, J. Yu, F. Wang and J. Wang</i>	2205

<b>Concentration of phenolic compounds in aqueous mate (<i>Ilex paraguariensis</i> A. St. Hil) extract through nanofiltration</b>	
<i>A.N. Negrão Murakami, R.D. de Mello Castanho Amboni, E.S. Prudêncio, E.R. Amante, L. de Moraes Zanotta, M. Maraschin, J.C. Cunha Petrus and R.F. Teófilo</i>	2211
<b>Clarification of fruit juices by fungal pectinases</b>	
<i>I.G. Sandri, R.C. Fontana, D.M. Barfknecht and M.M. da Silveira</i>	2217
<b>Effect of sand roasting on beta glucan extractability, physicochemical and antioxidant properties of oats</b>	
<i>H.S. Gujral, P. Sharma and S. Rachna</i>	2223
<b>Effect of extruded wheat bran on dough rheology and bread quality</b>	
<i>M. Gómez, S. Jiménez, E. Ruiz and B. Oliete</i>	2231
<b>Effect of two different red grape pomace extracts obtained under different extraction systems on meat quality of pork burgers</b>	
<i>M.D. Garrido, M. Auqui, N. Martí and M.B. Linares</i>	2238
<b>Microbiological, rheological and sensory characterization of Portuguese model cheeses manufactured from several milk sources</b>	
<i>C.I. Pereira, M.I. Franco, A.M.P. Gomes and F.X. Malcata</i>	2244
<b>Development of a quality index method (QIM) sensory scheme and study of shelf-life of ice-stored blackspot seabream (<i>Pagellus bogaraveo</i>)</b>	
<i>L.S. Sant'Ana, S. Soares and P. Vaz-Pires</i>	2253
<b>The effect of nisin and garlic (<i>Allium sativum</i> L.) essential oil separately and in combination on the growth of <i>Listeria monocytogenes</i></b>	
<i>S.M. Razavi Rohani, M. Moradi, T. Mehdizadeh, S.S. Saei-Dehkordi and M.W. Griffiths</i>	2260
<b>The use of spectroscopic measurements from full scale industrial production to achieve stable end product quality</b>	
<i>E.M. Fargestad, J. Øyaas, A. Kohler, T. Berg and T. Næs</i>	2266
<b>Effectiveness of antibrowning agents applied by vacuum impregnation on minimally processed pear</b>	
<i>L. Perez-Cabrera, M. Chafer, A. Chiralt and C. Gonzalez-Martinez</i>	2273
<b>Research Notes</b>	
<b>Chemical pretreatments and partial dehydration of ash gourd (<i>Benincasa hispida</i>) pieces for preservation of its quality attributes</b>	
<i>K.M. Sreenivas, R.S. Singhal and S.S. Lele</i>	2281
<b>Treating lamb's lettuce with a cold plasma – Influence of atmospheric pressure Ar plasma immanent species on the phenolic profile of <i>Valerianella locusta</i></b>	
<i>F. Grzegorzewski, J. Ehlbeck, O. Schlüter, L.W. Kroh and S. Rohn</i>	2285
<b>Special Section: Films for Packaging and Coating</b>	
<b>Water interactions and microstructure of chitosan-methylcellulose composite films as affected by ionic concentration</b>	
<i>M. Vargas, A. Albors, A. Chiralt and C. González-Martínez</i>	2290
<b>Effects of ingredient composition on optical and mechanical properties of pullulan film for food-packaging applications</b>	
<i>V. Trinetta, C.N. Cutter and J.D. Floros</i>	2296
<b>Development of mono and multilayer antimicrobial food packaging materials for controlled release of potassium sorbate</b>	
<i>M. Uz and S.A. Altinkaya</i>	2302
<b>Physical and antimicrobial properties of banana flour/chitosan biodegradable and self sealing films used for preserving Fresh-cut vegetables</b>	
<i>N. Pitak and S.K. Rakshit</i>	2310
<b>Antimicrobial, water vapour permeability, mechanical and thermal properties of casein based Zataria multiflora Boiss. Extract containing film</b>	
<i>A. Broumand, Z. Emam-Djomeh, M. Hamedi and S.H. Razavi</i>	2316
<b>Chitosan/whey protein film as active coating to extend Ricotta cheese shelf-life</b>	
<i>P. Di Pierro, A. Sorrentino, L. Mariniello, C.V.L. Giosafatto and R. Porta</i>	2324
<b>Effect of beeswax content on hydroxypropyl methylcellulose-based edible film properties and postharvest quality of coated plums (Cv. <i>Angeleno</i>)</b>	
<i>M.L. Navarro-Tarazaga, A. Massa and M.B. Pérez-Gago</i>	2328

<b>Effectiveness of chitosan edible coatings to improve microbiological and sensory quality of fresh cut broccoli</b> <i>M.d.R. Moreira, S.I. Roura and A. Ponce</i>	<b>2335</b>
<b>Performance of hydroxypropyl methylcellulose (HPMC)-lipid edible coatings with antifungal food additives during cold storage of 'Clemenules' mandarins</b> <i>S.A. Valencia-Chamorro, L. Palou, M.Á. del Río and M.B. Pérez-Gago</i>	<b>2342</b>
<b>Chitosan-soybean oil emulsion coating affects physico-functional and sensory quality of eggs during storage</b> <i>W. Wardy, D.D. Torrico, W. Jirangrat, H.K. No, F.K. Saalia and W. Prinyawiwatkul</i>	<b>2349</b>
<b>Calendar</b>	<b>I</b>