

Critical Reviews in Food Science and Nutrition

TABLE OF CONTENTS

Volume 52, Issue 1 (2012)

Functional Properties, Nutritional Value, and Industrial Applications of Niger Oilseeds (<i>Guizotia abyssinica</i> Cass.) <i>Mohamed Fawzy Ramadan</i>	1
Health Based Pasta: Redefining the Concept of the Next Generation Convenience Food <i>Murali Krishnan and P. Prabhasankar</i>	9
Undesirable Sulphur and Carbonyl Flavor Compounds in UHT Milk: A Review <i>Alex Zabbia, Elna M. Buys, and Henriette L. De Kock</i>	21
Wine Features Related to Safety and Consumer Health: An Integrated Perspective <i>M. Ángeles Pozo-Bayón, María Monagas, Begoña Bartolomé, and M. Victoria Moreno-Arribas</i>	31
Nanotech: Propensity in Foods and Bioactives <i>Chiu-Yin Kuan, Wai Yee-Fung, Kah-Hay Yuen, and Min-Tze Liong</i>	55
Low-Sodium Meat Products: Retaining Salty Taste for Sweet Health <i>Arun Kumar Verma and Rituparna Banerjee</i>	72
A Review of Dietary Polyphenol-Plasma Protein Interactions: Characterization, Influence on the Bioactivity, and Structure-Affinity Relationship <i>Jianbo Xiao and Guoyin Kai</i>	85

Volume 52, Issue 2 (2012)

Vitamin D and Metabolic Syndrome Risk Factors: Evidence and Mechanisms <i>Atif B. Awad, Lini Alappat, and Michael Valerio</i>	103
Substitution of Saturated Fat in Processed Meat Products: A Review <i>J. C. Ospina-E, A. Sierra-C, O. Ochoa, J. A. Pérez-Álvarez, and J. Fernández-López</i>	113
Application of Ultra High Pressure (UHP) in Starch Chemistry <i>Hyun-Seok Kim, Byung-Yong Kim, and Moo-Yeol Baik</i>	123
The Stability and Degradation of Dietary DNA in the Gastrointestinal Tract of Mammals: Implications for Horizontal Gene Transfer and the Biosafety of GMOs <i>Aurora Rizzi, Noura Raddadi, Claudia Sorlini, Lise Nordgård, Kaare Magne Nielsen, and Daniele Daffonchio</i>	142
Antioxidants in Food: Mere Myth or Magic Medicine? <i>R. G. Berger, S. Lunkenbein, A. Ströhle, and A. Hahn</i>	162
Nutritional Modulation of Insulin Resistance in the True Carnivorous Cat: A Review <i>Adronie Verbrugghe, Myriam Hesta, Sylvie Daminet, and Geert P. J. Janssens</i>	172
Probiotic Fermentation of Plant Based Products: Possibilities and Opportunities <i>Shilpi Gupta and Nissreen Abu-Ghannam</i>	183

Volume 52, Issue 3 (2012)

Beta Glucan: A Valuable Functional Ingredient in Foods	201
<i>Asif Ahmad, Faqir Muhammad Anjum, Tahir Zahoor, Haq Nawaz, and Syed Muhammad Raihan Dilshad</i>	
Interactions between Polyphenols and Macromolecules: Quantification Methods and Mechanisms	213
<i>C. Le Bourvellec and C.M.G.C. Renard</i>	
Date Fruits (<i>Phoenix dactylifera</i> Linn): An Emerging Medicinal Food	249
<i>Praveen K. Vayalil</i>	
Fruit Quality: New Insights for Biotechnology	272
<i>Andrés Cruz-Hernández and Octavio Paredes-López</i>	
Corrigendum	290