

Research Papers

- Rheological and microstructural characterization of WPI-stabilized O/W emulsions exhibiting time-dependent flow behavior**
P. Bellalta, E. Troncoso, R.N. Zúñiga and J.M. Aguilera 375
- Evaluating potential alternatives to potassium caseinate for white wine fining: Effects on physicochemical and sensory characteristics**
F. Cosme, I. Capão, L. Filipe-Ribeiro, R.N. Bennett and A. Mendes-Faia 382
- Bioactive components in forced sweet cherry fruit (*Prunus avium* L.), antioxidative capacity and allergenic potential as dependent on cultivation under cover**
M.A. Schmitz-Eiberger and M.M. Blanke 388
- Antioxidant activity of carotenoids against the oxidative destabilization of sunflower oil-in-water emulsions**
C. Dimakou and V. Oreopoulou 393
- Using near infrared spectroscopy to determine haloanisoles and halophenols in barrel aged red wines**
T. Garde-Cerdán, C. Lorenzo, A. Zalacain, G.L. Alonso and M.R. Salinas 401
- Yeast diversity investigation of wine-related samples from two different Slovakian wine-producing areas through a multistep procedure**
L. Kraková, K. Chovanová, K. Ženišová, V. Turcovská, B. Brežná, T. Kuchta and D. Pangallo 406
- Effects of hemopexin on hemin and hemoglobin-mediated lipid oxidation in washed fish muscle**
E.W. Grunwald and M.P. Richards 412
- Optimization of trypsin-assisted extraction, physico-chemical characterization, nutritional qualities and functionalities of palm kernel cake protein**
K.L. Chee, H.K. Ling and M.K. Ayob 419
- Antibacterial potential of *Enterococcus faecium* strains isolated from ewes' milk and cheese**
F.P. Rivas, M.P. Castro, M. Vallejo, E. Marguet and C.A. Campos 428
- Influence of selected packaging materials on some quality aspects of pressure-assisted thermally processed carrots during storage**
H. Ayvaz, S. Schirmer, Y. Parulekar, V.M. Balasubramaniam, J.A. Somerville and H. Daryaei 437
- Comparison of Peleg and Azuara et al. models in the modeling mass transfer during pile salting of goat sheets**
O. Corzo, N. Bracho and J. Rodríguez 448
- Effects of limited enzymatic hydrolysis with pepsin and high-pressure homogenization on the functional properties of soybean protein isolate**
B. Yuan, J. Ren, M. Zhao, D. Luo and L. Gu 453
- Heat-unstable protein removal by different bentonite labels in white wines**
M. Lambri, R. Dordoni, M. Giribaldi, M.R. Violetta and M.G. Giuffrida 460
- LC-DAD-ESIMS/MS characterization of antioxidant and anticholinesterase constituents present in the active fraction from *Persicaria hydropiper***
N.H. Noor Hashim, F. Abas, K. Shaari and N.H. Lajis 468

Characterization of antioxidant chitosan film incorporated with <i>Zataria multiflora</i> Boiss essential oil and grape seed extract	
<i>M. Moradi, H. Tajik, S.M. Razavi Rohani, A.R. Oromiehie, H. Malekinejad, J. Aliakbarlu and M. Hadian</i>	477
Effects of Chinese domestic cooking methods on the carotenoid composition of vegetables in Taiwan	
<i>F.J. Kao, Y.S. Chiu, M.J. Tsou and W.D. Chiang</i>	485
Bioactives of fruiting bodies and submerged culture mycelia of <i>Agaricus brasiliensis</i> (<i>A. blazei</i>) and their antioxidant properties	
<i>A.E.S.S. Carvajal, E.A. Koehnlein, A.A. Soares, G.J. Eler, A.T.A. Nakashima, A. Bracht and R.M. Peralta</i>	493
Assessment of Indigo (<i>Polygonum tinctorium</i> Ait.) water extracts' bioactive compounds, and their antioxidant and antiproliferative activities	
<i>K.-s. Kim, W.-G. Hwang, H.-G. Jang, B.-G. Heo, M. Suhaj, H. Leontowicz, M. Leontowicz, Z. Jastrzebski, Z. Tashma and S. Gorinstein</i>	500
Influence of the cultivation system in the aroma of the volatile compounds and total antioxidant activity of passion fruit	
<i>N.S. Janzanti, M.S. Macoris, D.S. Garruti and M. Monteiro</i>	511
Mechanical and thermal characteristics of amaranth starch isolated by acid wet-milling procedure	
<i>M.A. Loubes, A.N. Calzetta Resio, M.P. Tolaba and C. Suarez</i>	519
Screening of macro- and bioactive microconstituents of commercial finfish and sea urchin eggs	
<i>N. Kalogeropoulos, A. Mikellidi, T. Nomikos and A. Chiou</i>	525
A comparative study of the different analytical methods for analysis of S-allyl cysteine in black garlic by HPLC	
<i>S.E. Bae, S.Y. Cho, Y.D. Won, S.H. Lee and H.J. Park</i>	532
Headspace solid-phase microextraction gas chromatography–mass spectrometry (HS-SPME-GC–MS) determination of volatile compounds in roasted plantains (<i>French sombre</i> and <i>Dwarf Kalapua</i>)	
<i>O. Lasekan</i>	536
Bioconversion of brewer's spent grains by reactive extrusion and their application in bread-making	
<i>N.C. Steinmacher, F.A. Honna, A.V. Gasparetto, D. Anibal and M.V.E. Grossmann</i>	542
Total phenolic and total flavonoid content, antioxidant activity and sensory evaluation of pseudocereal breads	
<i>J. Chlopicka, P. Pasko, S. Gorinstein, A. Jedryas and P. Zagrodzki</i>	548
Effects of <i>radix puerariae</i> extracts on physicochemical and sensory quality of precooked pork sausage during cold storage	
<i>E.-Y. Jung, I.-R. Yun, G.-w. Go, G.-D. Kim, H.-W. Seo, S.-T. Joo and H.-S. Yang</i>	556
Optimization of deacidification of low-calorie cocoa butter by molecular distillation	
<i>W. Wu, C. Wang and J. Zheng</i>	563
Crystallisation kinetics of palm stearin, palm kernel olein and their blends	
<i>N. Abd. Rashid, C. Chiew Let, C. Chong Seng and Z. Omar</i>	571
Purification of soluble rice bran fiber using ultrafiltration technology	
<i>Y. Wan, A. Prudente and S. Sathivel</i>	574
Research Note	
Determination of the degree of substitution of hydrolysed octenylsuccinate-derivatised starch	
<i>S. Plate, S. Diekmann, U. Steinhäuser and S. Drusch</i>	580
Calendar	I