

Contents Digest	75
REVIEWS	
Recent developments on umami ingredients of edible mushrooms – A review by Yin Zhang, Chandrasekar Venkitasamy, Zhongli Pan and Wei Wang	78
Current perspectives on antifungal lactic acid bacteria as natural bio-preservatives by Sarah Crowley, Jennifer Mahony and Douwe van Sinderen	93
Antimicrobial agents for food packaging applications by Suet-Yen Sung, Lee Tin Sin, Tiam-Ting Tee, Soo-Tueen Bee, A.R. Rahmat, W.A.W.A. Rahman, Ann-Chen Tan and M. Vikhraman	110
VIEWPOINTS	
Ranking the microbiological safety of foods: A new tool and its application to composite products by Pietro Stella, Olivier Cerf, Marta Hugas, Kostas P. Koutsoumanis, Christophe Nguyen-The, John N. Sofos, Antonio Valero and Marcel H. Zwietering	124
Studying consumer behaviour related to the quality of food: A case on vegetable preparation affecting sensory and health attributes by R. Bongoni, L.P.A. Steenbekkers, R. Verkerk, M.A.J.S. van Boekel and M. Dekker	139
BOOK REVIEW	
Nanotechnology in the food, beverage and nutraceutical industries. Edited by Q.Huang, Woodhead by M. Corredig	146