

Table of Contents.....	i	Visco-Elastic and Flow Properties of Gelatin from the Bone of Freshwater Fish (<i>Cirrhinus mrigala</i>)— <i>M. V. Chandra, B. A. Shamasundar, and P. Ramesh Kumar</i>	E1009
Industrial Application Briefs.....	iii		
C: FOOD CHEMISTRY			
Effect of Pretreatment with Dehulling and Microwaving on the Flavor Characteristics of Cold-Pressed Rapeseed Oil by GC-MS-PCA and Electronic Nose Discrimination— <i>Qi Zhou, Mei Yang, Fenghong Huang, Chang Zheng, and Qianchun Deng</i>	C961	Effects of Sugars on the Formation of Nanometer-Sized Droplets of Vegetable Oil by an Isothermal Low-Energy Emulsification Method— <i>Shinya Ikeda, Michitaka Miyanoshita, and Shoichi Gohtani</i>	E1017
Rapid Heating of Alaska Pollock and Chicken Breast Myofibrillar Proteins as Affecting Gel Rheological Properties— <i>Wenjie Liu, Clint D. Stevenson, and Tyre C. Lanier</i>	C971	Indirect Color Prediction of Amorphous Carbohydrate Melts as a Function of Thermal History— <i>Rutger M. T. van Sleetwen, Anaick J. Gosse, and Valery Normand</i>	E1022
Effect of the Addition of Basil Essential Oil on the Degradation of Palm Olein during Repeated Deep Frying of French Fries— <i>Gabriel Abraham Cardoso-Ugarte, C. Christian Morlán-Palmas, and María Elena Sosa-Morales</i>	C978	M: FOOD MICROBIOLOGY AND SAFETY	
Color, Phenolics, and Antioxidant Activity of Blackberry (<i>Rubus glaucus</i> Benth.), Blueberry (<i>Vaccinium floribundum</i> Kunth.), and Apple Wines from Ecuador— <i>Jacqueline Ortiz, María-Remedios Marín-Arroyo, María-José Noriega-Domínguez, Montserrat Navarro, and Iñigo Arozarena</i>	C985	Inhibition of Bacterial and Filamentous Fungal Growth in High Moisture, Nonsterile Corn with Intermittent Pumping of <i>Trans</i> -2-Hexenal Vapor— <i>Anthony J. De Lucca, Carol H. Carter-Wientjes, Stephen M. Boué, Mary P. Lovisa, and Deepak Bhatnagar</i>	M1029
Furosine as a Pasta Quality Marker: Evaluation by an Innovative and Fast Chromatographic Approach— <i>Vanessa Giannetti, Maurizio Boccacci Mariani, and Paola Mannino</i>	C994	Inhibitory Activity of <i>Paenibacillus polymyxa</i> on the Biofilm Formation of <i>Cronobacter</i> spp. on Stainless Steel Surfaces— <i>Soonwook Yang, Seonhwa Kim, Jee-Hoon Ryu, and Hoikyung Kim</i>	M1036
E: FOOD ENGINEERING AND PHYSICAL PROPERTIES			
Solid Lipid Dispersions: Potential Delivery System for Functional Ingredients in Foods— <i>Aboagyewa Asumadu-Mensah, Kevin W. Smith, and Henelyta S. Ribeiro</i>	E1000	The Applications of Polysaccharides from Various Mushroom Wastes as Prebiotics in Different Systems— <i>Wei-Ting Chou, I-Chuan Sheih, and Tony J. Fang</i>	M1041
		Efficacy of Integrated Treatment of UV light and Low-Dose Gamma Irradiation on Inactivation of <i>Escherichia coli</i> O157:H7 and <i>Salmonella enterica</i> on Grape Tomatoes— <i>S. Mukhopadhyay, D. Ukuku, X. Fan, and V. K. Juneja</i>	M1049

S: SENSORY AND FOOD QUALITY

Nondestructive and Continuous Monitoring of Oxygen Levels in Modified Atmosphere Packaged Ready-to-Eat Mixed Salad Products Using Optical Oxygen Sensors, and Its Effects on Sensory and Microbiological Counts during Storage—*A. Hempel, M. G. O'Sullivan, D. B. Papkovsky, and J. P. Kerry*.....S1057

Quality Properties, Fatty Acids, and Biogenic Amines Profile of Fresh Tilapia Stored in Ice—*Piotr Kulawik, Fatih Özoğul, and Robert H. Glew*.....S1063

Evaluation of Poultry Protein Isolate as a Food Ingredient: Physicochemical Properties and Sensory Characteristics of Marinated Chicken Breasts—*Zied Khiari, Dileep A. Omana, Zeb Pietrasik, and Mirko Betti*.....S1069

H: HEALTH, NUTRITION, AND FOOD

Effects of Cooking Methods and Starch Structures on Starch Hydrolysis Rates of Rice—*Michael O. Reed, Yongfeng Ai, Josh L. Leutcher, and Jay-lin Jane*.....H1076

T: TOXICOLOGY AND CHEMICAL FOOD SAFETY

Concentration and Exposure Assessment of Mercury in Commercial Fish and Other Seafood Marketed in Oman—*Sabra Al-Mughairi, Poulouse Yesudhasan, Moza Al-Busaidi, Aaliah Al-Waili, Waleed A. K. Al-Rahbi, Nashwa Al-Mazrooei, and Saoud H. Al-Habsi*..... T1082

False Positive Detection of Peanut Residue in Liquid Caramel Coloring Using Commercial ELISA Kits—*T. Stelk, L. Niemann, D. M. Lambrecht, J. L. Baumert, and S. L. Taylor*..... T1091