

Research Papers

Removal of phenylalanine from aqueous solutions with thermo-chemically modified corn cobs as adsorbents <i>C.C.O. Alves, A.S. Franca and L.S. Oliveira</i>	1
Improved multilayered antimicrobial alginate-based edible coating extends the shelf life of fresh-cut watermelon (<i>Citrullus lanatus</i>) <i>R.E. Sipahi, M.E. Castell-Perez, R.G. Moreira, C. Gomes and A. Castillo</i>	9
Structuring lipids by aggregation of acidic protein microspheres in W/O emulsions <i>S. Iqbal, G. Hameed, M.K. Baloch and D.J. McClements</i>	16
Strengthening soy protein hydrogels filled with protein-coated montmorillonite nanoclay by glutaraldehyde crosslinking <i>M. Jin, S. Ikeda and Q. Zhong</i>	23
Effects of inulin and polydextrose on physicochemical and sensory properties of low-fat set yoghurt with probiotic-cultured banana purée <i>N. Srisuvor, N. Chinprahast, C. Prakitchaiwattana and S. Subhimaros</i>	30
Multilayered antimicrobial edible coating and its effect on quality and shelf-life of fresh-cut pineapple (<i>Ananas comosus</i>) <i>N. Mantilla, M.E. Castell-Perez, C. Gomes and R.G. Moreira</i>	37
Effect of natural and synthetic antioxidants on the oxidative stability of walnut oil under different storage conditions <i>M.L. Martínez, M.C. Penci, V. Ixtaina, P.D. Ribotta and D. Maestri</i>	44
Chemical characterization of liquid residues from aqueous enzymatic extraction of soybean oil <i>Á.A. Rovaris, G.M. Balsamo, A.C. de Oliveira Costa, A.C. Maisonnave Arisi, G.A. Micke, M. Piovezan, C.L.O. Petkowicz and E.R. Amante</i>	51
UV-vis irradiation: An alternative to reduce SO₂ in white wines? <i>V. Falguera, M. Forns and A. Ibarz</i>	59
Headspace delivery of limonene from the serum and non-serum fractions of orange juice <i>in-vitro</i> and <i>in-vivo</i> <i>R. Fernández-Vázquez, R. Linforth, J. Hort, L. Hewson, D.H. Vila, F.J. Heredia Mira, I.M. Vicario and I. Fisk</i>	65
Postharvest biology, quality and shelf life of buckwheat microgreens <i>L. Kou, Y. Luo, T. Yang, Z. Xiao, E.R. Turner, G.E. Lester, Q. Wang and M.J. Camp</i>	73
Effects of ohmic and conventional heating on anthocyanin degradation during the processing of blueberry pulp <i>J.R. Sarkis, D.P. Jaeschke, I.C. Tessaro and L.D.F. Marczak</i>	79
Characterization of beta-cyclodextrin inclusion complexes containing essential oils (<i>trans</i>-cinnamaldehyde, eugenol, cinnamon bark, and clove bud extracts) for antimicrobial delivery applications <i>L.E. Hill, C. Gomes and T.M. Taylor</i>	86
Optimization of process parameters for continuous <i>kheer</i>-making machine <i>S. Kadam, T. Gulati and A.K. Datta</i>	94

Properties of gelatin-based films with added ethanol-propolis extract <i>R.B. Bodini, P.J.A. Sobral, C.S. Favaro-Trindade and R.A. Carvalho</i>	104
Deodorization by instant controlled pressure drop autovaporization of rosemary leaves prior to solvent extraction of antioxidants <i>T. Allaf, V. Tomao, K. Ruiz, K. Bachari, M. ElMaataoui and F. Chemat</i>	111
Stirring greatly improves transglutaminase-induced gelation of soy protein-stabilized emulsions <i>C.-h. Tang, M. Yang, F. Liu and Z. Chen</i>	120
Antioxidant activity of the mangiferin inclusion complex with β-cyclodextrin <i>F.R. Ferreira, I.B. Valentim, E.L.C. Ramones, M.T.S. Trevisan, C. Olea-Azar, F. Perez-Cruz, F.C. de Abreu and M.O.F. Goulart</i>	129
The diversity of lactic acid bacteria in a traditional Taiwanese millet alcoholic beverage during fermentation <i>S.-H. Chao, H.-Y. Huang, Y.-H. Kang, K. Watanabe and Y.-C. Tsai</i>	135
Rheological characterization of the hydrocolloid from <i>Gleditsia amorphoides</i> seeds <i>M.J. Perduca, M.J. Spotti, L.G. Santiago, M.A. Judis, A.C. Rubiolo and C.R. Carrara</i>	143
Nutritional and anti-nutritional components of four cowpea varieties under thermal treatments: Principal component analysis <i>M. Avanza, B. Acevedo, M. Chaves and M. Añón</i>	148
Healthy oil combination stabilized in a konjac matrix as pork fat replacement in low-fat, PUFA-enriched, dry fermented sausages <i>F. Jiménez-Colmenero, M. Triki, A.M. Herrero, L. Rodríguez-Salas and C. Ruiz-Capillas</i>	158
Effect of encapsulation of D-limonene on the moisture adsorption property of β-cyclodextrin <i>Z. Fang, P.R. Comino and B. Bhandari</i>	164
Antioxidant potential of 'Conference' pears during cold storage and shelf life in response to 1-methylcyclopropene <i>M.-A. Chiriboga, J. Giné Bordonaba, W.C. Schotmans, C. Larrigaudière and I. Recasens</i>	170
Inhibition of angiotensin converting enzyme, human LDL cholesterol and DNA oxidation by hydrolysates from blacktip shark gelatin <i>P. Kittiphattanabawon, S. Benjakul, W. Visessanguan and F. Shahidi</i>	177
Manufacture of a functional fermented milk enriched of Angiotensin-I Converting Enzyme (ACE)-inhibitory peptides and γ-amino butyric acid (GABA) <i>F. Nejati, C.G. Rizzello, R. Di Cagno, M. Sheikh-Zeinoddin, A. Diviccaro, F. Minervini and M. Gobbetti</i>	183
Effect of hypobaric storage on flesh lignification, active oxygen metabolism and related enzyme activities in bamboo shoots <i>H. Chen, J. Ling, F. Wu, L. Zhang, Z. Sun and H. Yang</i>	190
Quick cooking rice by high hydrostatic pressure processing <i>M. Boluda-Aguilar, A. Taboada-Rodríguez, A. López-Gómez, F. Marín-Iniesta and G.V. Barbosa-Cánovas</i>	196
Consumer acceptability of differently processed bacons using raw materials from entire males <i>L. Kathrine, S. Ellen, L. Gunilla, H. Margrethe and E. Bjørg</i>	205
Relationship of gliadin and glutenin proteins with dough rheology, flour pasting and bread making performance of wheat varieties <i>S. Barak, D. Mudgil and B.S. Khatkar</i>	211
Development of a new salmon salting-smoking method and process monitoring by impedance spectroscopy <i>A. Rizo, A. Fuentes, I. Fernández-Segovia, R. Masot, M. Alcañiz and J.M. Barat</i>	218
Investigation of the influence of processing parameters on physicochemical properties of puff pastry margarines using surface response methodology <i>É. Lefébure, S. Ronkart, Y. Brostaux, F. Béra, C. Blecker and S. Danthine</i>	225
Physicochemical, rheological and stability characterization of a caramel flavored yogurt <i>M.O. Ramírez-Sucre and J.F. Vélez-Ruiz</i>	233
Selective enrichment of symmetric monounsaturated triacylglycerols from palm stearin by double solvent fractionation <i>K.K. Kang, S. Kim, I.H. Kim, C. Lee and B.H. Kim</i>	242
Effect of osmotic pretreatment on quality of mango chips by explosion puffing drying <i>K. Zou, J. Teng, L. Huang, X. Dai and B. Wei</i>	253
<i>In vitro</i> gastrointestinal digestion of <i>Hibiscus sabdariffa</i> L.: The use of its natural matrix to improve the concentration of phenolic compounds in gut <i>A. Villanueva-Carvajal, L.R. Bernal-Martínez, M.T. García-Gasca and A. Domínguez-López</i>	260

Effect of final cooked temperature on tenderness, protein solubility and microstructure of duck breast muscle C. Li, D. Wang, W. Xu, F. Gao and G. Zhou	266
Estimation of NaCl diffusivity by computed tomography in the <i>Semimembranosus</i> muscle during salting of fresh and frozen/thawed hams P.A. Picouet, P. Gou, E. Fulladosa, E. Santos-Garcés and J. Arnau	275
Preparation and evaluation of antioxidant peptide from papain hydrolysate of <i>Sphyrna lewini</i> muscle protein H.-Y. Luo, B. Wang, Z.-R. Li, C.-F. Chi, Q.-H. Zhang and G.-y. He	281
Effect of ultrasound on bioconversion of isoflavones and probiotic properties of parent organisms and subsequent passages of <i>Lactobacillus</i> S.-K. Yeo and M.-T. Liang	289
Effect of boiling on nutritional, antioxidant and physicochemical characteristics in cladodes (<i>Opuntia ficus indica</i>) E. Ramírez-Moreno, D. Córdoba-Díaz, M. de Cortes Sánchez-Mata, C. Díez-Marqués and I. Goñi	296
Influence of the parameters of the Rancimat test on the determination of the oxidative stability index of cod liver oil P.J. García-Moreno, R. Pérez-Gálvez, A. Guadix and E.M. Guadix	303
Thermal processing effects on the chemical constituent and antioxidant activity of s-alk(en)ylcysteine s-oxides (alliin) extract M. Zhang, N. Lei, T. Zhu and Z. Zhang	309
Quality characteristics and antioxidant activity of hickory-black soybean yogurt M. Ye, L. Ren, Y. Wu, Y. Wang and Y. Liu	314
Solvent and supercritical carbon dioxide extraction of color from eggplants: Characterization and food applications D. Chatterjee, N.T. Jadhav and P. Bhattacharjee	319
The effect of heat treatment on γ-glutamyl transferase activity in non-bovine and bovine milk – A comparative kinetic and thermodynamic investigation L. Dumitraşcu, N. Stănciu and S. Stanciu	325
High hydrostatic pressure influences antinutritional factors and <i>in vitro</i> protein digestibility of split peas and whole white beans G. Linsberger-Martin, K. Weiglhofer, T.P. Thi Phuong and E. Berghofer	331
Mucilage removal from cactus cladodes (<i>Opuntia humifusa</i> Raf.) by enzymatic treatment to improve extraction efficiency and radical scavenging activity J.H. Kim, H.-J. Lee, Y. Park, K.S. Ra, K.-S. Shin, K.-W. Yu and H.J. Suh	337
Extraction optimization by response surface methodology, purification and principal antioxidant metabolites of red pigments extracted from bayberry (<i>Myrica rubra</i>) pomace Y.-l. Zhang, L.-c. Kong, C.-p. Yin, D.-h. Jiang, J.-q. Jiang, J. He and W.-x. Xiao	343
Effect of carriers on physicochemical properties, antioxidant activities and biological components of spray-dried purple sweet potato flours Z. Peng, J. Li, Y. Guan and G. Zhao	348
PTR-MS monitoring of volatiles fingerprint evolution during grape must cooking G. Dimitri, S.M. van Ruth, G. Sacchetti, A. Piva, M. Alewijn and G. Arfelli	356
Optimisation of bread quality produced from wheat and proso millet (<i>Panicum miliaceum</i> L.) by adding emulsifiers, transglutaminase and xylanase R. Schoenlechner, M. Szatmari, A. Bagdi and S. Tömösközi	361
Effect of delactosed whey permeate treatment on physico-chemical, sensorial, nutritional and microbial properties of whole tomatoes during postharvest storage L. Ahmed, A.B. Martin-Diana, D. Rico and C. Barry-Ryan	367
Extraction of protein from the macroalga <i>Palmaria palmata</i> P.A. Harnedy and R.J. FitzGerald	375
Effect of blanching methods and frozen storage on some quality parameters of turnip greens (“grelos”) S. Martínez, N. Pérez, J. Carballo and I. Franco	383
Research Note	
Inhibitory effect of soy protein coating formulations on walnut (<i>Juglans regia</i> L.) kernels against lipid oxidation H.-J. Kang, S.-J. Kim, Y.-S. You, M. Lacroix and J. Han	393