Research Papers	
Characteristics and functional properties of buckwheat protein-sugar Schiff base complexes X. Guo and Y.L. Xiong	397
aug-MIA-QSPR on the modeling of sweetness values of disaccharide derivatives C.A. Nunes and M.P. Freitas	405
Rheological properties of water insoluble date fiber incorporated wheat flour dough I. Ahmed, A.S. Almusallam, F. Al-Salman, M.H. AbdulRahman and E. Al-Salem	409
Phenolic compounds and antioxidant properties of gooseberry as affected by <i>in vitro</i> digestion CJ. Chiang, H. Kadouh and K. Zhou	417
Significant amino acids in aroma compound profiling during yeast fermentation analyzed by PLS regression S. Procopio, D. Krause, T. Hofmann and T. Becker	423
Effect of modifier on the composition and antioxidant activity of carotenoid extracts from pumpkin (Cucurbita maxima) by supercritical CO ₂ X. Shi, H. Wu, J. Shi, S.J. Xue, D. Wang, W. Wang, A. Cheng, Z. Gong, X. Chen and C. Wang	433
Comparing methods for extracting amaranthus starch and the properties of the isolated starches M.E. Villarreal, P.D. Ribotta and L.B. Iturriaga	441
Preparation and characterization of water-in-oil emulsions loaded with high concentration of L-ascorbic acid N. Khalid, I. Kobayashi, M.A. Neves, K. Uemura and M. Nakajima	448
Effect of processing on antinutrients and <i>in vitro</i> protein digestibility of the underutilized legume, Vigna unguiculata (L.) Walp subsp. unguiculata V. Kalpanadevi and V.R. Mohan	455
Antibrowning effect of antioxidants on extract, precipitate, and fresh-cut tissue of artichokes C. Ghidelli, M. Mateos, C. Rojas-Argudo and M.B. Pérez-Gago	462
Use of pectinases produced by a new strain of Aspergillus niger for the enzymatic treatment of apple and blueberry juice	460
I.G. Sandri, C.M.T. Lorenzoni, R.C. Fontana and M.M. da Silveira Valencia Late orange juice preserved by pulp reduction and high pressure homogenization: Sensory quality	469
and gas chromatography–mass spectrometry analysis of volatiles M. Cerdán-Calero, L. Izquierdo and E. Sentandreu	476
Formation, rheology and susceptibility to lipid oxidation of multiple emulsions (O/W/O) in table spreads containing omega-3 rich oils S.P. O'Dwyer, D. O'Beirne, D. Ní Eidhin, A.A. Hennessy and B.T. O'Kennedy	484
Development of a pilot-scale process to sequester aflatoxin and release bioactive peptides from highly contaminated peanut meal	
B.L. White, A.J. Oakes, X. Shi, K.M. Price, M.C. Lamb, V.S. Sobolev, T.H. Sanders and J.P. Davis Influence of alkali and temperature on glucomannan gels at high concentration	492
B. Herranz, C.A. Tovar, B. Solo-de-Zaldívar and A.J. Borderias	500
Optimizing the texture and color of sous-vide and cook-vide green bean pods C. Iborra-Bernad, D. Philippon, P. García-Segovia and J. Martínez-Monzó	507

[Contents continued from outside back cover]

Textural and thermal properties of low-lipid meat emulsions formulated with fish oil and different binders L. Marchetti, S.C. Andrés and A.N. Califano	514
Modification of stevioside using transglucosylation activity of <i>Bacillus amyloliquefaciens</i> α -amylase to reduce its bitter aftertaste <i>F. Ye, R. Yang, X. Hua, Q. Shen, W. Zhao and W. Zhang</i>	524
Increase in gloss of coated red peppers by different brushing procedures T. Marmur, Y. Elkind and A. Nussinovitch	531
The use of fruit powders in extruded snacks suitable for Children's diets R. Potter, V. Stojceska and A. Plunkett	537
Impact of the shape on sensory properties of individual dark chocolate pieces F. Lenfant, C. Hartmann, B. Watzke, O. Breton, C. Loret and N. Martin	545
Effect of sugar addition (torrefacto) during roasting process on antioxidant capacity and phenolics of coffee I.A. Ludwig, J. Bravo, M.P. De Peña and C. Cid	553
Calendar	I