

Research Papers

- Effect of grape seeds on the polyphenol bioactive content and elemental composition by ICP-MS of grape juices from *Vitis labrusca* L.**
I.M. Toaldo, O. Fogolari, G.C. Pimentel, J.S. de Gois, D.L.G. Borges, V. Caliari and M. Bordignon-Luiz 1
- Dietary fiber from orange byproducts as a potential fat replacer**
T. de Moraes Crizel, A. Jablonski, A. de Oliveira Rios, R. Rech and S.H. Flôres 9
- A novel process to efficiently form transglutaminase-set soy protein isolate-stabilized emulsion gels**
C.-h. Tang, M. Yang, F. Liu and Z. Chen 15
- Antioxidants in volatile Maillard reaction products: Identification and interaction**
X. Yu, M. Zhao, F. Liu, S. Zeng and J. Hu 22
- Influence of the concentration of polyols on the rheological and spectral characteristics of guar gum**
P. Moser, M.L. Cornelio and V.R. Nicoletti Telis 29
- The effect of organic acids on gelation characteristics of protein gels made from silver carp (*Hypophthalmichthys molitrix*) protein recovered by isoelectric solubilization and precipitation**
I. Paker, S. Beamer, J. Jaczynski and K.E. Matak 37
- Characterization of glycated lysozyme with galactose, galactooligosaccharides and galactan: Effect of glycation on structural and functional properties of conjugates**
S. Seo, S. Karboune, L. L'Hocine and V. Yaylayan 44
- Evolution of phenolics and glutathione in Verdicchio wine obtained with maceration under reductive conditions**
G. Di Lecce, E. Boselli, G. D'Ignazi and N.G. Frega 54
- The influence of emulsifiers on the rheological properties of wheat flour dough and quality of fried instant noodles**
S. Ding and J. Yang 61
- The effect of temperature and time on the quality of naturally fermented marula (*Sclerocarya birrea* subsp. *Caffra*) juice**
P. Hiwilepo-van Hal, P.G. Bille, R. Verkerk and M. Dekker 70
- Effect of soaking process on nutrient bio-accessibility and phytic acid content of brown rice cultivar**
M. Albarracín, R.J. González and S.R. Drago 76
- Physicochemical, morphological, and pasting properties of nixtamalized flours from quality protein maize and its particle distribution**
M.I. Ángeles Cornejo-Villegas, E. Gutiérrez-Cortez, I. Rojas-Molina, A. Del Real-López, M.I. Luz Zambrano-Zaragoza, V. Martínez-Vega and M.E. Rodríguez-García 81
- Utilization of preharvest-dropped apple powder as an oil barrier for instant fried noodles**
Y. Kim, Y. Kim, I.Y. Bae, H.G. Lee, G.G. Hou and S. Lee 88

Combined effect of N,O-carboxymethyl chitosan and oregano essential oil to extend shelf life and control <i>Listeria monocytogenes</i> in raw chicken meat fillets <i>A. Khanjari, I.K. Karabagias and M.G. Kontominas</i>	94
Effect of high-pressure treatments applied before freezing and frozen storage on the functional and sensory properties of Atlantic mackerel (<i>Scomber scombrus</i>) <i>S.P. Aubourg, J.A. Torres, J.A. Saraiva, E. Guerra-Rodríguez and M. Vázquez</i>	100
Modeling the inactivation kinetics of <i>Bacillus coagulans</i> spores in tomato pulp from the combined effect of high pressure and moderate temperature <i>M. Zimmermann, D.W. Schaffner and G.M.F. Aragão</i>	107
Evaluating the efficacy of brine acidification as implemented by the Greek table olive industry on the fermentation profile of <i>Conservolea</i> green olives <i>J.V. Vergara, V. Blana, A. Mallouchos, A. Stamatiou and E.Z. Panagou</i>	113
Application of a digital image procedure to evaluate microstructure of caseinate and soy protein acid gels <i>R. Ingrassia, J.P. Costa, M.E. Hidalgo, M. Mancilla Canales, H. Castellini, B. Riquelme and P. Risso</i>	120
Adsorption of the bacteriocins produced by <i>Lactobacillus curvatus</i> CRL705 on a multilayer-LLDPE film for food-packaging applications <i>M.B. Massani, G.M. Vignolo, P. Eisenberg and P.J. Morando</i>	128
Descriptive analysis and consumer acceptance of black walnut cultivars in a sugar cookie base <i>A.E. Miller and D.H. Chambers</i>	139
A mechanistic model for baking of unleavened aerated food <i>G. Narsimhan</i>	146
Antioxidant properties, total phenolics, and quality of fresh-cut ‘Tommy Atkins’ mangoes as affected by different pre-treatments <i>M. Siddiq, D.S. Sogi and K.D. Dolan</i>	156
Carrier systems for yerba mate extract (<i>Ilex paraguariensis</i>) to enrich instant soups. Release mechanisms under different pH conditions <i>L. Deladino, A.S. Navarro and M.N. Martino</i>	163
Potential of flaxseed in the development of omega-3 rice paper with antioxidant activity <i>S.J. Cameron and F. Hosseinian</i>	170
Physico-chemical, thermal and rheological properties of starches isolated from newly released rice cultivars grown in Indian temperate climates <i>A.A. Wani, P. Singh, M.A. Shah, I.A. Wani, A. Götz, M. Schott and C. Zacherl</i>	176
Effects of fish sarcoplasmic proteins on the properties of myofibrillar protein gels mediated by microbial transglutaminase <i>B.-O. Hemung and K.B. Chin</i>	184
Effect of commercial proteases on shelf-life extension of Iberian dry-cured sausage <i>M.J. Petró, J.M. Broncano, J. Otte, L. Martín and M.L. Timón</i>	191
Effect of 1-MCP treatment on the apple (<i>Malus domestica</i> L. Borkh.) allergen Mal d 1 during long-term storage <i>D. Kiewning, G. Baab and M. Schmitz-Eiberger</i>	198
Fuzzy logic (similarity analysis) approach for sensory evaluation of <i>chhana podo</i> <i>S. Mukhopadhyay, G.C. Majumdar, T.K. Goswami and H.N. Mishra</i>	204
Hydrothermal modification of Indian water chestnut starch: Influence of heat-moisture treatment and annealing on the physicochemical, gelatinization and pasting characteristics <i>B.S. Yadav, P. Guleria and R.B. Yadav</i>	211
Chemometry as applied to the production of omega-3 microcapsules by complex coacervation with soy protein isolate and gum Arabic <i>L.C. de Conto, C.R.F. Grosso and L.A.G. Gonçalves</i>	218
Detection of minced beef adulteration with turkey meat by UV-vis, NIR and MIR spectroscopy <i>C. Alamprese, M. Casale, N. Sinelli, S. Lanteri and E. Casiraghi</i>	225
Effect of chestnut flour supplementation on physico-chemical properties and volatiles in bread making <i>C. Dall’Asta, M. Cirlini, E. Morini, M. Rinaldi, T. Ganino and E. Chiavaro</i>	233

Characterization by gas chromatography–olfactometry of the most odor-active compounds in extracts prepared from acacia, chestnut, cherry, ash and oak woods <i>L. Culleré, B. Fernández de Simón, E. Cadahía, V. Ferreira, P. Hernández-Orte and J. Cacho</i>	240
Rheology of potato starch chemically modified with microwave-assisted reactions <i>H. Staroszczyk, M. Fiedorowicz, J. Opalińska-Piskorz and R. Tylingo</i>	249
Textural characterisation of gellan and agar based fabricated gels with carrot juice <i>S. Banerjee, R. Ravi and S. Bhattacharya</i>	255
Dietary fibre sources in frozen part-baked bread: Influence on technological quality <i>E.L. Almeida, Y.K. Chang and C.J. Steel</i>	262
Encapsulation of alimentary bioactive oils of the Baikal Lake area into pH-sensitive micro- and nanoparticles <i>E. Averina and E. Allémann</i>	271
Physico-chemical and functional properties of flours from Indian kidney bean (<i>Phaseolus vulgaris</i> L.) cultivars <i>I.A. Wani, D.S. Sogi, A.A. Wani and B.S. Gill</i>	278
Effect of storage on the content of indole-glucosinolate breakdown products and vitamin C of sauerkrauts treated by high hydrostatic pressure <i>E. Peñas, R.I. Limón, C. Vidal-Valverde and J. Frias</i>	285
Optimization of physical properties of xanthan gum/tapioca starch edible matrices containing potassium sorbate and evaluation of its antimicrobial effectiveness <i>C. Arismendi, S. Chillo, A. Conte, M.A. Del Nobile, S. Flores and L.N. Gerschenson</i>	290
Evaluating the influence of maceration practices on biogenic amine formation in wine <i>A.Y. Smit, W.J. du Toit, M. Stander and M. du Toit</i>	297
Defatted kenaf seed meal (DKSM): Prospective edible flour from agricultural waste with high antioxidant activity <i>K.W. Chan, N.M.H. Khong, S. Iqbal, S.M. Mansor and M. Ismail</i>	308
Characterization of the microflora of industrial Mexican cheeses produced without added chemical preservatives <i>S. Saxer, S.M. Schwenninger and C. Lacroix</i>	314
Effects of chitosan coating on shelf-life of ready-to-cook meat products during chilled storage <i>S.R. Kanatt, M.S. Rao, S.P. Chawla and A. Sharma</i>	321
Effect of time–temperature conditions and clarification on the total phenolics and antioxidant constituents of muscadine grape juice <i>K.G. Martino, M.S. Paul, R.B. Pegg and W.L. Kerr</i>	327
Front face fluorescence spectroscopy and multi-way data analysis for characterization of milk pasteurized using instant infusion <i>A.B. Hougaard, A.J. Lawaetz and R.H. Ipsen</i>	331
Quality evaluation of flaxseed oil obtained by different extraction techniques <i>R.Y. Khattab and M.A. Zeitoun</i>	338
Protein enrichment and its effects on gluten-free bread characteristics <i>C.R. Storck, E. da Rosa Zavareze, M.A. Gularte, M.C. Elias, C.M. Rosell and A.R. Guerra Dias</i>	346
The effect of fruit processing and enzymatic treatments on pomegranate juice composition, antioxidant activity and polyphenols content <i>M. Rinaldi, A. Caligiani, R. Borgese, G. Palla, D. Barbanti and R. Massini</i>	355
The influence of dried fruits enrichment on sensory properties of bitter and milk chocolates and bioactive content of their extracts affected by different solvents <i>D. Komes, A. Belščak-Cvitanović, S. Škrabal, A. Vojvodić and A. Bušić</i>	360
Antioxidant and hypoglycaemic activities and their relationship to phytochemicals in <i>Capsicum annuum</i> cultivars during fruit development <i>R. Tundis, F. Menichini, M. Bonesi, F. Conforti, G. Statti, F. Menichini and M.R. Loizzo</i>	370
Research Notes	
Lutein and β-carotene content of green leafy <i>Brassica</i> species grown under different conditions <i>C. Reif, E. Arrigoni, F. Berger, D. Baumgartner and L. Nyström</i>	378
Effect of industrial and domestic processing on antioxidant properties of pumpkin pulp <i>I. Dini, G.C. Tenore and A. Dini</i>	382
Calendar	I