

TRENDS IN FOOD SCIENCE & TECHNOLOGY

Contents Digest	93
REVIEWS	
Cardioprotective activity of polysaccharides derived from marine algae: An overview by Vijayakumar Mayakrishnan, Priya Kannappan, Noorlidah Abdullah and Abdul Bakrudeen Ali Ahmed	98
Radiation processing of food proteins – A review on the recent developments by Yau-Hoong Kuan, Rajeev Bhat, Ankit Patras and Alias A. Karim	105
Is category 'A' status assigned to soy protein and coronary heart disease risk reduction health claim by the United States Food and Drug Administration still justifiable? by A.T. Girgih, S.B. Myrie, R.E. Aluko and P.J.H. Jones	121
Stability of falcarinol type polyacetylenes during processing of Apiaceae vegetables by Ashish Rawson, Nigel P. Brunton, Dilip K. Rai, Pdraig McLoughlin, Brijesh K. Tiwari and Maria G. Tuohy	133
Public perceptions of agri-food applications of genetic modification – A systematic review and meta-analysis by Lynn J. Frewer, Ivo A. van der Lans, Arnout R.H. Fischer, Machiel J. Reinders, Davide Menozzi, Xiaoyong Zhang, Isabelle van den Berg and Karin L. Zimmermann	142
Pectic oligosaccharides: Manufacture and functional properties by B. Gullón, B. Gómez, M. Martínez-Sabajanes, R. Yáñez, J.C. Parajó and J.L. Alonso	153

Mechanism of discoloration in processed garlic and onion by Jiachen Zang, Dan Wang and Guanghua Zhao 162

VIEWPOINTS

Potential application of machine vision to honey characterization 174
by Sahameh Shafiee, Saeid Minaei, Nasrollah Moghaddam-Charkari, Mahdi Ghasemi-Varnamkhasti and Mohsen Barzegar

A research approach for quality based design of healthy foods: Dried broccoli as a case study by T. Oliviero, R. Verkerk and M. Dekker 178