

Research Papers

- Influence of mono- and divalent salts on water loss and properties of dry salted cod fillets**
O. Martínez-Alvarez and C. Gómez-Guillén 387
- Performance of diffuse reflectance infrared Fourier transform spectroscopy and chemometrics for detection of multiple adulterants in roasted and ground coffee**
N. Reis, A.S. Franca and L.S. Oliveira 395
- NMR study of hydration of navy bean during cooking**
L. Zhang and M.J. McCarthy 402
- Preservation of sensory and chemical properties in flavoured cheese prepared with cream cheese base using oregano and rosemary essential oils**
R.H. Olmedo, V. Nepote and N.R. Grosso 409
- Bio-validation of bi-axial rotary thermal processing**
H.F. Hassan and H.S. Ramaswamy 418
- Single run HPLC separation coupled to evaporative light scattering detection unravels wheat flour endogenous lipid redistribution during bread dough making**
L.R. Gerits, B. Pareyt and J.A. Delcour 426
- Antifungal and anti-aflatoxigenic activity by vapor contact of three essential oils, and effects of environmental factors on their efficacy**
M.A. Passone, N.S. Girardi and M. Etcheverry 434
- Antioxidant properties of green tea extract incorporated to fish gelatin films after simulated gastrointestinal enzymatic digestion**
B. Giménez, S. Moreno, M.E. López-Caballero, P. Montero and M.C. Gómez-Guillén 445
- Flour from wheat cultivars of varying hardness produces semi-sweet biscuits with varying textural and structural properties**
A. Pauly, B. Pareyt, M.A. Lambrecht, E. Fierens and J.A. Delcour 452
- Bioaccessibility, antioxidant activity and colour of carotenoids in ultrafrozen orange juices: Influence of thawing conditions**
C.M. Stinco, R. Fernández-Vázquez, F.J. Heredia, A.J. Meléndez-Martínez and I.M. Vicario 458
- Rheological properties of gels obtained from gluten-free raw materials during a short term aging**
C. Cappa, M. Lucisano and M. Mariotti 464
- Comparison of the FryLess 100 K Radiant Fryer to oil immersion frying**
L.V. Nelson III, K.M. Keener, K.R. Kaczay, P. Banerjee, J.L. Jensen and A. Liceaga 473
- Effect of unmodified starch on viability of alginate-encapsulated *Lactobacillus fermentum* CECT5716**
M.J. Martín, F. Lara-Villoslada, M.A. Ruiz and M.E. Morales 480
- Removal of three kinds of phthalates from sweet orange oil by molecular distillation**
Y. Xiong, Z. Zhao, L. Zhu, Y. Chen, H. Ji and D. Yang 487

Evaluation of α-glucosidase inhibition potential of some flavonoids from <i>Epimedium brevicornum</i> <i>M.A.T. Phan, J. Wang, J. Tang, Y.Z. Lee and K. Ng</i>	492
Antibacterial effect of biodegradable active packaging on the growth of <i>Escherichia coli</i>, <i>Salmonella typhimurium</i> and <i>Listeria monocytogenes</i> in fresh broccoli stored at 4 °C <i>P.N. Takala, K.D. Vu, S. Salmieri, R.A. Khan and M. Lacroix</i>	499
Modelling of the aqueous debittering process of <i>Lupinus mutabilis</i> Sweet <i>F.E. Carvajal-Larenas, M.J.R. Nout, M.A.J.S. van Boekel, M. Koziol and A.R. Linnemann</i>	507
Correlation between refractive index of vegetable oils measured with surface plasmon resonance and acid values determined with the AOCS official method <i>Y.-J. Cho, T.-E. Kim and B. Gil</i>	517
Fortification of yoghurts with grape (<i>Vitis vinifera</i>) seed extracts <i>V. Chouchouli, N. Kalogeropoulos, S.J. Konteles, E. Karvela, D.P. Makris and V.T. Karathanos</i>	522
Chemical characterisation and biological effects of <i>Juniperus foetidissima</i> Willd. 1806 <i>M.M. Lesjak, I.N. Beara, D.Z. Orčić, J.D. Ristić, G.T. Anačkov, B.N. Božin and N.M. Mimica-Dukić</i>	530
The utilization of oat polar lipids produced by supercritical fluid technologies in the encapsulation of probiotics <i>H. Aro, E. Järvenpää, J. Mäkinen, M. Lauraeus, R. Huopalahti and V. Hietaniemi</i>	540
Comparison of two jam making methods to preserve the quality of colored carrots <i>M. Renna, B. Pace, M. Cefola, P. Santamaria, F. Serio and M. Gonnella</i>	547
Effect of carbon monoxide on browning of fresh-cut lotus root slice in relation to phenolic metabolism <i>S. Zhang, Y. Yu, C. Xiao, X. Wang and Y. Tian</i>	555
Formulation optimization of a potentially prebiotic low-in-oil oat-based salad dressing to improve <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> survival and physicochemical characteristics <i>F. Mantzouridou, A. Karousioti and V. Kiosseoglou</i>	560
The effects of ohmic and conventional blanching on the nutritional, bioactive compounds and quality parameters of artichoke heads <i>V. Guida, G. Ferrari, G. Pataro, A. Chambery, A. Di Maro and A. Parente</i>	569
Effect of sub-lethal high pressure homogenization treatments on the <i>in vitro</i> functional and biological properties of lactic acid bacteria <i>G. Tabanelli, F. Patrignani, G. Vinderola, J.A. Reinheimer, F. Gardini and R. Lanciotti</i>	580
Calendar	I