

CONTENTS

Volume 53, issue 1, August 2013

Review

- 426 Effect of prebiotics on the health of the elderly
M.M.A. SCHEID, Y.M.F. MORENO, M.R. MARÓSTICA JUNIOR, G.M. PASTORE (Brazil)

Research Articles

- 1 Effect of extrusion conditions on the structural properties of corn extrudates enriched with dehydrated vegetables
G.I. BISHARAT, V.P. OIKONOMOPOULOU, N.M. PANAGIOTOU, M.K. KROKIDA, Z.B. MAROULIS (Jordan, Greece)
- 15 Aroma of *Aglianico* and *Uva di Troia* grapes by aromatic series
A. GENOVESE, S.A. LAMORTE, A. GAMBUTI, L. MOIO (Italy)
- 24 Prevalence and peculiarities of IgE reactivity to kiwifruit pectin methylesterase and its inhibitor, Act d 7 and Act d 6, in subjects allergic to kiwifruit
P. PALAZZO, L. TUPPO, I. GIANGRIECO, M.L. BERNARDI, C. RAFAIANI, R. CRESCENZO, M. TAMBURRINI, S. ZUZZI, C. ALESSANDRI, A. MARI, M.A. CIARDIELLO (Italy)
- 31 Characterisation of odour active compounds along extraction process from pea flour to pea protein extract
C. MURAT, M.-H. BARD, C. DHALLEINE, N. CAYOT (France)
- 42 Rheological properties of organogels developed by sitosterol and lecithin
L.-J. HAN, L. LI, L. ZHAO, B. LI, G.-Q. LIU, X.-Q. LIU, X.-D. WANG (People's Republic of China)
- 49 Characterization of alcohol-containing dairy emulsions: Pseudo-ternary phase diagrams of sodium caseinate solution-oil-ethanol systems
G.P. ESPINOSA, M.G. SCANLON (Canada)
- 56 *Tirmania pinoyi*: Chemical composition, in vitro antioxidant and antibacterial activities and in situ control of *Staphylococcus aureus* in chicken soup
D. STOJKOVIĆ, F.S. REIS, I.C.F.R. FERREIRA, L. BARROS, J. GLAMOČLIJA, A. ĆIRIĆ, M. NIKOLIĆ, T. STEVIĆ, A. GIVELI, M. SOKOVIĆ (Serbia, Portugal, Libya)
- 63 Diversity in grain, flour, dough and gluten properties amongst Indian wheat cultivars varying in high molecular weight subunits (HMW-GS)
A. KAUR, N. SINGH, A.K. AHLAWAT, S. KAUR, A.M. SINGH, H. CHAUHAN, G.P. SINGH (India)
- 73 Processing high amylose wheat varieties with a capillary rheometer: Structure and thermomechanical properties of products
H. CHANVRIER, I.A.M. APPELQVIST, Z. LI, M.K. MORELL, P.J. LILLFORD (Australia)
- 81 Short-term effect of an aqueous *Fraxinus excelsior* L. seed extract in spontaneously hypertensive rats
N. LÓPEZ-CARRERAS, S. FERNÁNDEZ-VALLINAS, R. HERNÁNDEZ, M. MIGUEL, A. ALEIXANDRE (Spain)
- 88 Preparation of solid lipid nanoparticles containing active compound by electrohydrodynamic spraying
M. ELTAYEB, P.K. BAKHSHI, E. STRIDE, M. EDIRISINGHE (UK)
- 96 Co-encapsulation of *Lactobacillus acidophilus* with inulin or polydextrose in solid lipid microparticles provides protection and improves stability
P.K. OKURO, M. THOMAZINI, J.C.C. BALIEIRO, R.D.C.O. LIBERAL, C.S. FÁVARO-TRINDADE (Brazil)
- 104 Transport of folic acid across Caco-2 cells is more effective than 5-methyltetrahydrofolate following the *in vitro* digestion of fortified bread
M.V. CHANDRA-HIOE, R. ADDEPALLI, S.A. OSBORNE, I. SLAPETOVA, R. WHAN, M.P. BUCKNALL, J. ARCOT (Australia)
- 115 A new way of valorizing biomaterials: The use of sunflower protein for α -tocopherol microencapsulation
A. NESTERENKO, I. ALRIC, F. VIOLLEAU, F. SILVESTRE, V. DURRIEU (France)

(Continued on next page)

(Continued from previous page)

- 125 Degradation kinetic modelling of color, texture, polyphenols and antioxidant capacity of York cabbage after microwave processing
A.K. JAISWAL, N. ABU-GHANNAM (Ireland)
- 134 Formulating biscuits with healthier fats. Consumer profiling of textural and flavour sensations during consumption
P. TARANCÓN, S.M. FISZMAN, A. SALVADOR, A. TÁRREGA (Spain)
- 141 Kinetics of quality changes in whole blue mussel (*Mytilus edulis*) during pasteurization
M. OVISSIPOUR, B. RASCO, J. TANG, S.S. SABLANI (United States)
- 149 Whole grain macaroni: Flavour interactions with sodium-reduced cheese sauce
R. WEST, K. SEETHARAMAN, L.M. DUIZER (Canada)
- 156 Comparison of the physicochemical behavior of model oil-in-water emulsions based on different lauric vegetal fats
P.P. ANIHOUI, S. DANTHINE, Y. KEGELAERS, A. DOMBREE, C. BLECKER (Belgium)
- 164 Brazilian fortified wines: Chemical composition, chromatic properties and antioxidant activity
S.G. ARCARI, E.S. CHAVES, R. VANDERLINDE, J.P. ROSIER, M.T. BORDIGNON-LUIZ (Brazil)
- 174 Effect of edible plants combination on mineral bioaccessibility and bioavailability, using in vitro digestion and liposome-affinity extraction
F.-Y. ZHENG, L.-H. CHEN, S.-X. LI, Y.-Q. QIU (China)
- 180 Raviscanina wild asparagus (*Asparagus acutifolius* L.): A nutritionally valuable crop with antioxidant and antiproliferative properties
A. DI MARO, S. PACIFICO, A. FIORENTINO, S. GALASSO, M. GALLICCHIO, V. GUIDA, V. SEVERINO, P. MONACO, A. PARENTE (Italy)
- 189 Search for potential molecular indices for the fermentation progress of soy sauce through dynamic changes of volatile compounds
Q. WEI, H. WANG, Z. LV, G. HU, Y. LI, Y. LIU, Y. WANG, F. LU (China)
- 195 Assessment of authenticity of sesame oil by modified Villavecchia Test and HPLC-ELSD analysis of triacylglycerol profile
W.-J. LEE, N.-W. SU, M.-H. LEE, J.-T. LIN (Taiwan)
- 203 Dairy yeasts produce milk protein-derived antihypertensive hydrolysates
A. GARCÍA-TEJEDOR, B. PADILLA, J.B. SALOM, C. BELLOCH, P. MANZANARES (Spain)
- 209 Effect of aspartame and other additives on the growth and thermal inactivation of *Zygosaccharomyces bailii* in acidified aqueous systems
M.F. GLIEMMO, L.I. SCHELEGUEDA, L.N. GERSCHENSON, C.A. CAMPOS (Argentina)
- 218 Industrial processing effects on phenolic compounds in sour cherry (*Prunus cerasus* L.) fruit
G. TOYDEMIR, E. CAPANOGLU, M.V. GOMEZ ROLDAN, R.C.H. DE VOS, D. BOYACIOGLU, R.D. HALL, J. BEEKWILDER (Turkey, The Netherlands)
- 226 Browning during biological aging and commercial storage of Cava sparkling wine and the use of 5-HMF as a quality marker
A. SERRA-CAYUELA, M.A. AGUILERA-CURIEL, M. RIU-AUMATELL, S. BUXADERAS, E. LÓPEZ-TAMAMES (Spain)
- 232 Dry fractionation for production of functional pea protein concentrates
P.J.M. PELGROM, A.M. VISSERS, R.M. BOOM, M.A.I. SCHUTYSER (The Netherlands)
- 240 Thermal processing, salt and high pressure treatment effects on molecular structure and antigenicity of sesame protein isolate
A. ACHOURI, J.I. BOYE (Canada)
- 252 Yeast selection as a tool for reducing key oxidation notes in organic wines
T. BALBOA-LAGUNERO, T. ARROYO, J.M. CABELLOS, M. AZNAR (Spain)
- 260 Inhibitions of renin and angiotensin converting enzyme activities by enzymatic chicken skin protein hydrolysates
J.O. ONUH, A.T. GIRGIH, R.E. ALUKO, M. ALIANI (Canada)
- 268 Physical state, molecular mobility and chemical stability of powdered dairy formulations
I. SCHMITZ-SCHUG, A. GIANFRANCESCO, U. KULOZIK, P. FOERST (Germany, Switzerland)
- 278 Pasting properties, texture profile and stress-relaxation behavior of wheat starch/dietary fiber systems
Ö. YILDIZ, B. YURT, A. BAŞTÜRK, Ö.S. TOKER, M.T. YILMAZ, S. KARAMAN, O. DAĞLIOĞLU (Turkey)
- 297 Protective effects of wheat germ protein isolate hydrolysates (WGPIH) against hydrogen peroxide-induced oxidative stress in PC12 cells
K.-X. ZHU, X. GUO, X.-N. GUO, W. PENG, H.-M. ZHOU (PR China)

- 304** Influence of encapsulation and coating materials on the survival of *Lactobacillus plantarum* and *Bifidobacterium longum* in fruit juices
S. NUALKAEKUL, M.T. COOK, V.V. KHUTORYANSKIY, D. CHARALAMPOPOULOS (UK)
- 312** Physical and flow properties of α -limonene-in-water emulsions stabilized with whey protein concentrate and wild sage (*Salvia macrosiphon*) seed gum
H. MOHAMMADZADEH, A. KOOCHEKI, R. KADKHODAEI, S.M.A. RAZAVI (Iran)
- 319** Effects of grape seed procyanidin extract over low-grade chronic inflammation of obese Zucker *fa/fa* rats
V. PALLARÈS, L. CEDÓ, A. CASTELL-AUVÍ, M. PINENT, A. ARDÉVOL, L. AROLA, M. BLAY (Spain)
- 325** Influence of buffer on the preparation of multilayered oil-in-water emulsions stabilized by proteins and polysaccharides
B. ZEEB, H. ZHANG, M. GIBIS, L. FISCHER, J. WEISS (Germany, China)
- 334** Association between textural profiles and surface electromyographic (sEMG) behaviors of microwavable cassava cuttlefish crackers with various expansion ratios
H.-C. CHANG, H.-H. CHEN (Taiwan)
- 342** Effects of emulsifiers on vegetable-fat based aerated emulsions with interfacial rheological contributions
H.-J. KIM, A. BOT, I.C.M. DE VRIES, M. GOLDING, E.G. PELAN (The Netherlands)
- 352** Modification of structure and mixing properties of wheat flour through high-pressure processing
T.H. MCCANN, A. LEDER, R. BUCKOW, L. DAY (Australia)
- 362** Microencapsulation of oil droplets using cold water fish gelatine/gum arabic complex coacervation by membrane emulsification
E. PIACENTINI, L. GIORNO, M.M. DRAGOSAVAC, G.T. VLADISAVLJEVIĆ, R.G. HOLDICH (Italy, UK)
- 373** Metabolic profiling and biological mechanisms of body fat reduction in mice fed the ethanolic extract of black-colored rice
H.-W. KIM, A.-Y. LEE, S.K. YEO, H. CHUNG, J.H. LEE, M.-H. HOANG, Y. JIA, S.-I. HAN, S.-K. OH, S.-J. LEE, Y.-S. KIM (Republic of Korea)
- 391** Lavandin hydrolat applications to Petit Verdot vineyards and their impact on their wine aroma compounds
A.M. MARTÍNEZ-GIL, A.I. PARDO-GARCÍA, A. ZALACAIN, G.L. ALONSO, M.R. SALINAS (Spain)
- 403** Human metabolic fate of glucosinolates from kailan-hybrid broccoli. Differences between raw and microwaved consumption
G.B. MARTÍNEZ-HERNÁNDEZ, P.A. GÓMEZ, N.V. GARCÍA-TALAVERA, F. ARTÉS-HERNÁNDEZ, T. MONEDERO-SAIZ, C. SÁNCHEZ-ÁLVAREZ, F. ARTÉS (Spain)
- 409** Effect of freeze-thaw cycles on the molecular weight and size distribution of gluten
L. ZHAO, L. LI, G.-Q. LIU, L. CHEN, X. LIU, J. ZHU, B. LI (China)
- 417** Assessment of antioxidant and antiproliferative activities and the identification of phenolic compounds of exotic Brazilian fruits
L.G. MALTA, E.P. TESSARO, M. EBERLIN, G.M. PASTORE, R.H. LIU (Brazil, United States)
- 433** Differentiation of specialty coffees by proton transfer reaction-mass spectrometry
Ö. ÖZDESTAN, S.M. VAN RUTH, M. ALEWIJN, A. KOOT, A. ROMANO, L. CAPPELLIN, F. BIASIOLI (The Netherlands, Turkey, Italy)
- 440** Fate of folates during vegetable juice processing – Deglutamylation and interconversion
C. WANG, K.M. RIEDL, S.J. SCHWARTZ (United States)
- 449** Interactions of black and green tea polyphenols with whole milk
J. YE, F. FAN, X. XU, Y. LIANG (China, Australia)
- 456** Multi-scale structural and digestion resistibility changes of high-amylose corn starch after hydrothermal-pressure treatment at different gelatinizing temperatures
H. PU, L. CHEN, L. LI, X. LI (China)
- 464** Association of selected viticultural factors with sensory and chemical characteristics of New Zealand Sauvignon blanc wines
W.V. PARR, P. SCHLICH, J.C. THEOBALD, M.J. HARSCH (New Zealand, France)
- 476** *Suillus luteus* methanolic extract inhibits cell growth and proliferation of a colon cancer cell line
T.D. SANTOS, C. TAVARES, D. SOUSA, J.A. VAZ, R.C. CALHELHA, A. MARTINS, G.M. ALMEIDA, I.C.F.R. FERREIRA, M.H. VASCONCELOS (Portugal)
- 487** Soy isoflavone-phosphate conjugates derived by cultivating *Bacillus subtilis* var. natto BCRC 80517 with isoflavone
C. HSU, H.-W. HO, C.-F. CHANG, S.-T. WANG, T.-F. FANG, M.-H. LEE, N.-W. SU (Taiwan)
- 496** Effect of compositional formulation on texture and microstructural of whey protein foam
D. GAMMARIELLO, J. LAVERSE, V. LAMPIGNANO, A.L. INCORONATO, M.A. DEL NOBILE (Italy)

(Continued from previous page)

- 502** A mechanistic investigation on anticholinesterase and antioxidant effects of rose (*Rosa damascena* Mill.)
F.S. SENOL, I.E. ORHAN, M. KURKCUOGLU, M.T.H. KHAN, A. ALTINTAS, B. SENER, K.H.C. BASER
(Turkey, Cyprus, Norway, Saudi Arabia)
- 510** Proteolysis and partial dephosphorylation of casein are affected by high somatic cell counts in sheep milk
G. PINTO, S. CAIRA, M.A. NICOLAI, R. MAURIELLO, M. CUOLLO, A. PIRISI, G. PIREDDA, L. CHIANESE, F. ADDEO (Italy)
- 522** Immobilization of green tea extract on polypropylene films to control the antioxidant activity in food packaging
C. LÓPEZ DE DICASTILLO, M.D.M. CASTRO-LÓPEZ, J.M. LÓPEZ-VILARIÑO, M.V. GONZÁLEZ-RODRÍGUEZ (Spain)
- 529** Kinetic studies of the thermal degradation of sulforaphane and its hydroxypropyl- β -cyclodextrin inclusion complex
Y. WU, J. MAO, L. MEI, S. LIU (China)
- 534** A cross-cultural study using Napping®: Do Korean and French consumers perceive various green tea products differently?
Y.-K. KIM, L. JOMBART, D. VALENTIN, K.-O. KIM (Republic of Korea, France)
- 543** L-Leucine supplemented whey protein. Dose-response effect on heart mTOR activation of sedentary and trained rats
P.C.B. LOLLO, T.M. BATISTA, C.S. MOURA, P.N. MORATO, A.G. CRUZ, J.A.F. FARIA, E.M. CARNEIRO, J. AMAYA-FARFAN (Brazil)
- 551** Cellular viability and kinetics of osmotic stress associated metabolites of *Saccharomyces cerevisiae* during traditional batch and fed-batch alcoholic fermentations at constant sugar concentrations
C.A. FROHMAN, R. MIRA DE ORDUÑA (USA)

Short Communications

- 110** Complexation efficiency of cyclodextrins for volatile flavor compounds
A. CIOBANU, D. LANDY, S. FOURMENTIN (France, Roumanie)
- 291** Investigating the correlation of constitutive proteins with the growth limits of *Salmonella enterica* isolates from feeds in response to temperature, pH, formic and lactic acid
S. PARAMITHIOTIS, N. GRIVOKOSTOPOULOS, P.N. SKANDAMIS (Greece)
- 482** rDNA-based DGGE analysis and electron microscopic observation of cocoa beans to monitor microbial diversity and distribution during the fermentation process
G.V. DE MELO PEREIRA, K.T. MAGALHÃES-GUEDES, R.F. SCHWAN (Brazil)

I Conference Calendar