

CONTENTS

Review

- 176 Antibiotic resistance among commercially available probiotics
P. SHARMA, S.K. TOMAR, P. GOSWAMI, V. SANGWAN, R. SINGH (India)

Research Articles

- 1 Comparative studies on the physicochemical properties of peanut protein isolate–polysaccharide conjugates prepared by ultrasonic treatment or classical heating
C. LI, H. XUE, Z. CHEN, Q. DING, X. WANG (PR China)
- 8 Isolation and characterization of α -glucosidase inhibitory constituents from *Rhodiola crenulata*
Y.-H. CHU, S.-H. WU, J.-F. HSIEH (Taiwan)
- 15 Comparative studies on *Ophiopogon* and *Liriope*s based on the determination of 11 bioactive components using LC–MS/MS and Hierarchical clustering analysis
Y. WU, Z. DONG, H. WU, W. DING, M. ZHAO, Q. SHI, Q. WANG (PR China)
- 26 Consumers' acceptance of a high-polyphenol yerba mate/black currant beverage: Effect of repeated tasting
J.M. ORJUELA-PALACIO, M.C. ZAMORA, M.C. LANARI (Argentina)
- 34 A mathematical model of the effect of pH and food matrix composition on fluid transport into foods: An application in gastric digestion and cheese brining
A.S. VAN WEY, A.L. COOKSON, N.C. ROY, W.C. MCNABB, T.K. SOBOLEVA, R.J. WIELICZKO, P.R. SHORTEN (New Zealand)
- 44 Adhesion abilities of dairy *Lactobacillus plantarum* strains showing an aggregation phenotype
T. GARCÍA-CAYUELA, A.M. KORANY, I. BUSTOS, L.P. GÓMEZ DE CADIÑANOS, T. REQUENA, C. PELÁEZ, M.C. MARTÍNEZ-CUESTA (Spain, Egypt)
- 51 Screening of phenolic compounds in by-product extracts from mangoes (*Mangifera indica* L.) by HPLC-ESI-QTOF-MS and multivariate analysis for use as a food ingredient
E. DORTA, M. GONZÁLEZ, M.G. LOBO, C. SÁNCHEZ-MORENO, B. DE ANCOS (Spain)
- 61 Characterization of volatile compounds of pu-erh tea using solid-phase microextraction and simultaneous distillation–extraction coupled with gas chromatography–mass spectrometry
L. DU, J. LI, W. LI, Y. LI, T. LI, D. XIAO (China)
- 71 The effect of pectin concentration and degree of methyl-esterification on the *in vitro* bioaccessibility of β -carotene-enriched emulsions
T.A.J. VERRIJSEN, L.G. BALDUYCK, S. CHRISTIAENS, A.M. VAN LOEY, S. VAN BUGGENHOUT, M.E. HENDRICKX (Belgium)
- 79 Caramel odor: Contribution of volatile compounds according to their odor qualities to caramel typicality
L. PARAVISINI, C. SEPTIER, C. MORETTON, H. NIGAY, G. ARVISENET, E. GUICHARD, C. DACREMONT (France)

- 89** Physicochemical properties of dry matter and isolated starch from potatoes grown in different locations in Canada
H.-J. CHUNG, X.-Q. LI, D. KALINGA, S.-T. LIM, R. YADA, Q. LIU (South Korea, Canada)
- 95** Food safety of food services within the destinations of the 2014 FIFA World Cup in Brazil: Development and reliability assessment of the official evaluation instrument
D.T. DA CUNHA, A.B.A. DE OLIVEIRA, A.L.D.F. SACCOL, E.C. TONDO, E.A. SILVA JUNIOR, V.C. GINANI, F.T. MONTESANO, A.K.F. DE CASTRO, E. STEDEFELDT (Brazil)
- 104** Influence of cofermentation by amylolytic *Lactobacillus* strains and probiotic bacteria on the fermentation process, viscosity and microstructure of gruels made of rice, soy milk and passion fruit fiber
A.P.D. ESPIRITO-SANTO, C. MOUQUET-RIVIER, C. HUMBLLOT, C. CAZEVIEILLE, C. ICARD-VERNIÈRE, C.R. SOCCOL, J.-P. GUYOT (France, Brazil)
- 114** Identification and quantification of phenolic compounds in diverse cultivars of eggplant grown in different seasons by high-performance liquid chromatography coupled to diode array detector and electrospray-quadrupole-time of flight-mass spectrometry
P. GARCÍA-SALAS, A.M. GÓMEZ-CARAVACA, A. MORALES-SOTO, A. SEGURA-CARRETERO, A. FERNÁNDEZ-GUTIÉRREZ (Spain)
- 123** Hard surfaces decontamination of enteropathogenic and Shiga toxin-producing *Escherichia coli* using bacteriophages
D. TOMAT, A. QUIBERONI, D. MERCANTI, C. BALAGUÉ (Argentina)
- 130** Allergenic responses of green gram (*Vigna radiata* L. Millsp) proteins can be vitiated by induction of oral tolerance due to single acute dose in BALB/c mice
S. KUMAR, A. SHARMA, NEELABH, G. SINGH, A.K. VERMA, R. ROY, R. GUPTA, A. MISRA, A. TRIPATHI, K.M. ANSARI, M. DAS, R. SHANKER, P.D. DWIVEDI (India)
- 142** Use of quantum nanodot crystals as imaging probes for cereal proteins
N. SOZER, J.L. KOKINI (USA)
- 152** A novel approach to monitor the oxidation process of different types of heated oils by using chemometric tools
C. POYATO, D. ANSORENA, I. NAVARRO-BLASCO, I. ASTIASARÁN (Spain)
- 162** The folic acid/ β -casein complex: Characteristics and physicochemical implications
J. ZHANG, Y. LIU, X. LIU, Y. LI, X. YIN, M. SUBIRADE, P. ZHOU, L. LIANG (China, Canada)
- 168** Evaluation of hemicellulose as a coating material with gum arabic for food microencapsulation
F. TATAR, M.T. TUNÇ, M. DERVISOGLU, D. CEKMECELIOGLU, T. KAHYAOGU (Turkey)
- 196** Assessment of the aroma profiles of low-alcohol beers using HS-SPME-GC-MS
M. RIU-AUMATELL, P. MIRÓ, A. SERRA-CAYUELA, S. BUXADERAS, E. LÓPEZ-TAMAMES (Spain)
- 203** Flow field-flow fractionation for particle size characterization of selenium nanoparticles incubated in gastrointestinal conditions
P. M-M, W. SOMCHUE, J. SHIOWATANA, A. SIRIPINYANOND (Thailand)
- 210** Acrylamide and 5-hydroxymethylfurfural formation during baking of biscuits: NaCl and temperature-time profile effects and kinetics
H.J. VAN DER FELS-KLERX, E. CAPUANO, H.T. NGUYEN, B. ATAÇ MOGOL, T. KOCADAĞLI, N. GÖNCÜOĞLU TAŞ, A. HAMZALIOĞLU, M.A.J.S. VAN BOEKEL, V. GÖKMEN (The Netherlands, Turkey)
- 218** Digestive acid protease from zebra blenny (*Salaria basilisca*): Characteristics and application in gelatin extraction
N. KTARI, I. BKHAIRIA, M. JRIDI, I. HAMZA, B.S. RIADH, M. NASRI (Tunisia)
- 225** Prenylation preserves antioxidant properties and effect on cell viability of the natural dietary phenol curcumin
A. Rosa, A. Atzeri, M. Deiana, M.P. Melis, A. Incani, A. Minassi, B. Cabboi, G. Appendino (Italy)
- 234** Criteria to discriminate between wines aged in oak barrels and macerated with oak fragments
P. HERNÁNDEZ-ORTE, E. FRANCO, C.G. HUERTA, J.M. GARCÍA, M. CABELLOS, J. SUBERVIOLA, I. ORRIOLS, J. CACHO (Spain)
- 242** Temperature and cysteine addition effect on formation of sunflower hydrolysate Maillard reaction products and corresponding influence on sensory characteristics assessed by partial least square regression
K. ERIC, L.V. RAYMOND, S. ABBAS, S. SONG, Y. ZHANG, K. MASAMBA, X. ZHANG (China, Malawi)