

INTERNATIONAL JOURNAL OF FOOD PROPERTIES

An International Journal

Vol. 17 Nos. 7–10
2014

Vol. 17, No. 7

CONTENTS

- 1419** Influence of Pulsed Electric Field and Thermal Treatments on the Quality of Blueberry Juice **Jian Chen, Xiao-Yun Tao, Ai-Dong Sun, Yin Wang, Xiao-Jun Liao, Lu-Ning Li, and Shi Zhang**
- 1428** Influence of Gliadin and Glutenin Fractions on Rheological, Pasting, and Textural Properties of Dough **Sheweta Barak, Deepak Mudgil, and B.S. Khatkar**
- 1439** Effect of Different Starches on Colors and Textural Properties of Surimi-Starch Gels **Haimei Liu, Yana Nie, and Hongxia Chen**
- 1449** Energy Dispersive X-Ray Microanalysis of Elemental Distribution in Raw and Germinated Brown Rice Varieties **Maznah Ismail, Nordiana Abdul Hadi, Rafiuz-Zaman Haroun, Siti Nor Asma Musa, and Mustapha Umar Imam**
- 1460** Prediction of Soluble Solids in Oranges Using Visible/Near-Infrared Spectroscopy: Effect of Peel **Bahareh Jamshidi, Saeid Minaei, Ezzedin Mohajerani, and Hassan Ghassemian**
- 1469** Particle Size Characteristics of Ground Soy and Red Gram **K.H. Vishwanathan and R. Subramanian**
- 1482** Changes in Volatile Compounds of Black Cumin (*Nigella sativa* L.) Seed Oil During Thermal Oxidation **Mustafa Kiralan**
- 1490** Partial Purification and Characterization of Polyphenoloxidase from Turkish Tea Leaf (*Camellia sinensis* L.) **Arzu Altunkaya**

- 1498** Electrical Properties of Garut Citrus Fruits at Low Alternating Current Signal and its Correlation with Physicochemical Properties During Maturation **J. Juansah, I.W. Budiastira, K. Dahlan, and K.B. Seminar**
- 1518** Application of PCA and SLDA Methods for the Classification and Differentiation of Cooked Pork from Chinese Indigenous Pig Breeds and a Hybrid Pig Breed **Junjie Yang, Jian Pan, Shuangjie Zhu, and Yingzi Zou**
- 1529** Pepsin Digestibility and Antioxidant Activity of Egg White Protein in Model Systems with Green Coffee Extract **Grażyna Budryn, Ewa Nebesny, and Danuta Rachwał**
- 1547** Stabilization of Sunflower Oil During Accelerated Storage: Use of Basil Extract as a Potential Alternative to Synthetic Antioxidants **Manel Ben-Ali, Khalil Dhouib, Mohamed Damak, and Nouredine Allouche**
- 1560** Protein Contents in Different Peanut Varieties and Their Relationship to Gel Property **Li Wang, Hongzhi Liu, Li Liu, Qiang Wang, Qizhai Li, Yin Du, and Jianshu Zhang**
- 1577** *In Vitro* Angiotensin I-Converting Enzyme Inhibition of Casein Hydrolysate Responsible for Plastein Reaction in Ethanol-Water Medium, Solvent Fractionation, and Protease Digestion **Yang Zhang and Xin-Huai Zhao**
- 1591** Characterization of Rosehip (*Rosa canina* L.) Seed and Seed Oil **Huri Ilyasoğlu**
- 1599** Oxidative Stability of Ghee Incorporated with Clove Extracts and BHA at Elevated Temperatures **Sneha Shende, Shriyash Patel, Sumit Arora, and Vivek Sharma**
- 1612** Extraction Optimization and Functional Properties of Proteins from Kiwi Fruit (*Actinidia chinensis* Planch.) Seeds **Jianjun Deng, Tran Sun, Wei Cao, Daidi Fan, Ni Cheng, Bini Wang, Hui Gao, and Haixia Yang**
- 1626** Quantitative and Qualitative Portrait of Green Tea Catechins (GTC) Through HPLC **Rabia Shabir Ahmad, Masood Sadiq Butt, Nuzhat Huma, M. Tauseef Sultan, Muhammad Umair Arshad, Zarina Mushtaq, and Farhan Saeed**

- 1637** Nutritional and Phyto-Therapeutic Potential of Papaya (*Carica papaya* Linn.): An Overview **Farhan Saeed, Muhammad Umair Arshad, Imran Pasha, Rabia Naz, Rizwana Batool, Ammar Ahmed Khan, Muhammad Adnan Nasir, and Bilal Shafique**

Vol. 17, No. 8

CONTENTS

- 1655** Rheological and Some Physicochemical Properties of Selected Hydrocolloids and their Interactions with Guar Gum: Characterization Using Principal Component Analysis and Viscous Synergism Index **Safa Karaman, Yusuf Kesler, Meryem Goksel, Mahmut Dogan, and Ahmed Kayacier**
- 1668** Assessment of Glucosinolates in Chinese Kale by Near-Infrared Spectroscopy **Jian Chen, Luning Li, Shanshan Wang, Xiaoyun Tao, Yin Wang, Aidong Sun, and Hongju He**
- 1680** Effect of an Exopolysaccharide-Producing Strain of *Streptococcus Thermophilus* on the Yield and Texture of Mexican Manchego-Type Cheese **Diana Lluís-Arroyo, Angélica Flores-Nájera, Alma Cruz-Guerrero, Francisco Gallardo-Escamilla, Consuelo Lobato-Calleros, Judith Jiménez-Guzmán, and Mariano García-Garibay**
- 1694** Inhibitory Mechanism and Kinetics Study of Apple Polyphenols on the Activity of Tyrosinase **Jian Chen, Hongnan Sun, Xiaoyun Tao, Shanshan Wang, and Aidong Sun**
- 1702** Chemical Interactions and Protein Conformation Changes During Silver Carp (*Hypophthalmichthys Molitrix*) Surimi Gel Formation **Haimei Liu, Linlin Gao, Yunxing Ren, and Qin Zhao**
- 1714** Safety Assessment of Crayfish (*Astacus Leptodactylus* ESCH., 1823) From Microbial Load and Biogenic Amines Signature: Impact of Post-Catch Icing and Frozen Storage **Ali Ehsani and Mohammad Sedigh Jasour**
- 1726** Impact of Milk Derived β -Casomorphins on Physiological Functions and Trends in Research: A Review **Mohammad Raies ul Haq, Rajeev Kapila, Umesh Kumar Shandilya, and Suman Kapila**

- 1742** Stability of Apple Polyphenols as a Function of Temperature and pH **Jian Chen, Hongnan Sun, Yin Wang, Shanshan Wang, Xiaoyun Tao, and Aidong Sun**
- 1750** Emulsifying Properties of Cross-Linking Between Proteins Extracted from Cold/Hot Pressed Peanut Meal and Hydrolysed Fish (*Decapterus Maruadsi*) Proteins **Xiao Hu, Mouming Zhao, Laihao Li, Bao Yang, Xianqing Yang, Haiyan Wang, and Jiaoyan Ren**
- 1763** Evaluation of Antioxidant Activities in Relation to Total Phenolics and Flavonoids Content of Selected Malaysian Wild Edible Plants by Multivariate Analysis **Jin Yi Wong, Patricia Matanjun, Yasmin Beng Houi Ooi, and Kah Fei Chia**
- 1779** Antioxidant Activity and Phenolic Content of Persimmon Peel Extracted with Different Levels of Ethanol **Ju-Hui Choe, Hack-Youn Kim, Yong-Jae Kim, Eui-Joo Yeo, and Cheon-Jei Kim**
- 1791** Rice Dreg Protein as an Alternative to Soy Protein Isolate: Comparison of Nutritional Properties **Qiang Zhao, Cordelia Selomulya, Hua Xiong, Xiao Dong Chen, Xiang Li, Shenqi Wang, Chunqing Bai, Hailong Peng, Qiang Zhou, and Wenjing Sun**
- 1805** Major Polyphenolics in Pineapple Peels and their Antioxidant Interactions **Ti Li, Peiyi Shen, Wei Liu, Chengmei Liu, Ruihong Liang, Na Yan, and Jun Chen**
- 1818** Analysis of Polyphenols in Apple Pomace using Gas Chromatography-Mass Spectrometry with Derivatization **Xiaoyun Tao, Hongnan Sun, Jian Chen, Luning Li, Yin Wang, and Aidong Sun**
- 1828** Effect of Thermal Sterilization on the Selected Quality Attributes of Sweet and Sour Carp **Fengyu Tang, Wenshui Xia, Yanshun Xu, Qixing Jiang, Wei Zhang, and Luyao Zhang**
- 1841** Degradation Kinetics of Jujuboside a by Rat Intestinal Flora and Identification of the Metabolites by HPLC-MS/MS **Yan Zhang, Junbo Xie, Yanqing Zhang, and Mingchun Zhang**
- 1850** Evaluation of Several Romanian Honeys Based on their Palynological and Biochemical Profiles **Irina Dobre, Olga Escuredo, Shantal Rodriguez-Flores, and Maria Carmen Seijo**

- 1861** Composition and Radical Scavenging Capacity of Phenolic Compounds in Wheat-Chickpea Dough **Jelena Stojanović, Miodrag Lazić, Gordana Stojanović, and Nada Nikolić**
- 1872** Major Antioxidants and *In Vitro* Antioxidant Capacity of Eleven Mango (*Mangifera Indica* L.) Cultivars **Li Li, Songbiao Wang, Jiezhong Chen, Jianghui Xie, Hongxia Wu, Rulin Zhan, and Weiming Li**

Vol. 17, No. 9

CONTENTS

- 1889** Prediction of Poultry Egg Freshness Using Ultrasound **M. Aboonajmi, S.K. Setarehdan, A. Akram, T. Nishizu, and N. Kondo**
- 1900** Effects of High Hydrostatic Pressure Combined with Blanching on Microorganisms and Quality Attributes of Cloudy and Clear Strawberry Juices **Xiamin Cao, Fengxia Liu, Jihong Wu, Xiaojun Liao, and Xiaosong Hu**
- 1921** Physical, Functional, and Sensory Characteristics of Cereal Extrudates **Caiké Zhang, Hui Zhang, Li Wang, and Haifeng Qian**
- 1934** Betalain and Phenolic Compositions, Antioxidant Activity of Tunisian Red Beet (*Beta vulgaris* L. *conditiva*) Roots and Stems Extracts **Hayet Ben Haj Koubaier, Ahmed Snoussi, Ismahen Essaidi, Mohamed Moncef Chaabouni, Phillipe Thonart, and Nabiha Bouzouita**
- 1946** Thermal Kinetics of Colour Degradation of Yellow Sweet Pepper (*Capsicum annum* L.) Undergoing Microwave Assisted Convective Drying **Sachidananda Swain, D.V.K. Samuel, Lalit M. Bal, and Abhijit Kar**
- 1965** Comparative Studies on Physico-Chemical Properties of Starches from Jackfruit Seed and Mung Bean **Parichat Phrukwiwattanakul, Santad Wichienchotand, and Piyarat Sirivongpaisal**
- 1977** Antioxidant Activities and Polyphenolic Constituents of Bitter Bean *Parkia speciosa* **Huey-Jiun Ko, Lai-Hoe Ang, and Lean-Teik Ng**

- 1987** Estimation of Whole Volume of Green Shelled Mussels Using their Geometrical Attributes Obtained From Image Analysis
Zayde Alçiçek and Murat Ömer Balaban
- 1998** Antioxidant Activities of Roselle (*Hibiscus sabdariffa* L.) Seed Protein Hydrolysate and its Derived Peptide Fractions
Fatoumata Tounkara, Mohanad Bashari, Guo-Wei Le, and Yong-Hui Shi
- 2012** Seasonality of the Thermal Kinetics of Color Changes in Whole Spinach (*Spinacia oleracea*) Leaves Under Pasteurization Conditions
Muhammad Aamir, Mahmoudreza Ovissipour, Barbara Rasco, Juming Tang, and Shyam Sablani
- 2025** Selected Quality Properties and Angiotensin I-Converting Enzyme Inhibitory Activity of Low-Salt Sufu, A New Type of Chinese Fermented Tofu
Yan-Li Ma, Jia-Huai Wang, Yong-Qiang Cheng, Li-Jun Yin, Xiao-Nan Liu, and Li-Te Li
- 2039** Modeling Respiration Rate of Strawberry (cv. San andreas) for Modified Atmosphere Packaging Design
Sofía Barrios, Patricia Lema, and Claudia Lareo
- 2052** Distribution of Phenolic Acids in Milling Fractions of Spring Wheats
Imran Pasha, Imran Saqib, Masood Sadiq Butt, Muhammad Atif Randhawa, Farhan Saeed, and Khalid Waqas
- 2063** Chemical Composition and Antibacterial Activity of Essential Oils of Iranian Herbs Against *Staphylococcus aureus* Isolated from Milk
Abdollah Ghasemi Pirbalouti, Sayed Hamed Neshat, Ebrahim Rahimi, Behzad Hamedi, and Fatemeh Malekpoor
- 2072** *Clavaria* Mushrooms and Extracts: Investigation on Valuable Components and Antioxidant Properties
Senka Vidović, Zoran Zeković, and Stela Jokić
- 2082** Effect of Operational Parameters on Determination of Oxidative Stability Measured by Rancimat Method
Nilkanth Pawar, Akash Purohit, Kamal Gandhi, Sumit Arora, and R.R.B. Singh

- 2089** Antioxidant Activity of Ethanol and Lipophilic Extracts of Common Fruity Vegetables in Bangladesh **Sheikh Julfikar Hossain, Mst. Shahina Sultana, M. Abu Taleb, M. Habibul Basar, M. Golam Sarower, and Sk. Amir Hossain**
- 2100** Thermal, Textural, and Physicochemical Analysis of Corn Extrudates Enriched with Broccoli or Olive Paste **G.I. Bisharat, P.N. Eleni, N.M. Panagiotou, M.K. Krokida, and Z.B. Maroulis**
- Conference Report**
- 2117** Report on the First International Conference on Food Properties (iCFP1-2014) **Mohammad Shafiur Rahman**

Vol. 17, No. 10

CONTENTS

- 2119** Effect of Epigallocatechin Gallate on the Properties of Gelatin **Haiying Liu, Zhihua Jiao, and Shidong Guo**
- 2131** Effect of Peroxidase on Textural Quality of Dough and Arabinoxylan Characteristics Isolated from Whole Wheat Flour Dough **S.B. Revanappa, P.V. Salimath, and U.J.S. Prasada Rao**
- 2142** Color, Mechanical, and Microstructural Properties of Vacuum Assisted Microwave Dried Saskatoon Berries **S. Avanthika Nagalakshmi, Pranabendu Mitra, and Venkatesh Meda**
- 2157** Chemical Profile of *Satureja kitaibelii* Wierzb. ex Heuff. Essential Oils: Composition of *Satureja kitaibelii* Essential Oils **Aleksandra Đorđević, Ivan Palić, Gordana Stojanović, Novica Ristić, and Radosav Palić**
- 2166** Prediction of Poultry Egg Freshness Using Vis-NIR Spectroscopy with Maximum Likelihood Method **Mohammad Aboonajmi and Tooraj Abbasian Najafabadi**
- 2177** Characterization of *Eucalyptus globulus* Honeys Produced in the Eurosiberian Area of the Iberian Peninsula **María Shantal Rodríguez Flores, Olga Escuredo Pérez, and María Carmen Seijo Coello**

- 2192** Applicability of Irradiation Detection Techniques and Quality Characterization of Cinnamon Powders Available in the Korean Market **Mi-Seon Jeong, Kashif Akram, Jae-Jun Ahn, and Joong-Ho Kwon**
- 2207** Physicochemical and Sensory Properties of Mihalic Cheese **Serpil Aday and Yonca Karagul Yuceer**
- 2228** Chemical Composition and Temperature Influence on the Rheological Behaviour of Honeys **Mircea Oroian, Sonia Amariei, Isabel Escriche, Ana Leahu, Cristina Damian, and Gheorghe Gutt**
- 2241** Physical Properties of Mixed Dairy Food Proteins **C.I. Onwulata, A.E. Thomas-Gahring, and J.G. Phillips**
- 2263** Glucose Adulteration in Saudi Honey with Visible and Near Infrared Spectroscopy **Abdul M. Mouazen and Noura Al-Walaan**
- 2275** Physicochemical and Functional Properties of Tea Protein **Bin Wang, Yulan Jiang, Jing Liu, Wenqin Zhang, Saikun Pan, and Yin Mao**
- 2284** Gelation and *in Vitro* Digestibility of Soybean Protein Isolate Treated by a Ternary System Containing Horseradish Peroxidase, Glucose Oxidase, and Glucose **Pan Jiang and Xin-Huai Zhao**
- 2298** Determination of Color, Antioxidant Activity, and Phenolic Profile of Different Fruit Tissue of Spanish 'Verde Doncella' Apple Cultivar **M. Krawitzky, E. Arias, J.M. Peiro, A.I. Negueruela, J. Val, and R. Oria**
- 2312** Quality Enhancement of Mustard Oil by Tocotrienol Rich Fraction from Rice Bran Oil **Jayeeta Bardhan, Runu Chakraborty, and Utpal Raychaudhuri**
- 2322** Occurrence of Aflatoxins in Ground Red Chili Pepper and Pistachio Nut **Ebru Set and Osman Erkmen**
- 2332** Coagulation of Egg White of Soft-Shell Turtle (*Pelodiscus sinensis*) at High Pressure or High Temperature **Songming Zhu, Minsheng Zhou, Yong Yu, Jianping Li, and Jin-Song He**

- 2344** Structural and Physical Properties of Starches Isolated from Six Varieties of Millet Grown in China **Yue Wu, Qinlu Lin, Ting Cui, and Huaxi Xiao**
- 2361** Theoretical Modeling of Fruit Settling Depth in Water **Kamran Kheiralipour**
- 2367** Antibiotic Residues in Iranian Honey by **Elisa Razzagh Mahmoudi, Reza Norian, and Mohammadreza Pajohi-Alamoti**