

CONTENTS

- 309** Influence of heating treatment and membrane concentration on the formation of soluble aggregates
Y. LI, D. DALGLEISH, M. CORREDIG (Canada)
- 317** Impact of information and in-home sensory exposure on liking and willingness to pay: The beginning of Fairtrade labeled coffee in France
C. LANGE, P. COMBRIS, S. ISSANCHOU, P. SCHLICH (France)
- 325** Use of *Schizosaccharomyces pombe* and *Torulasporea delbrueckii* strains in mixed and sequential fermentations to improve red wine sensory quality
I. LOIRA, A. MORATA, P. COMUZZO, M.J. CALLEJO, C. GONZÁLEZ, F. CALDERÓN, J.A. SUÁREZ-LEPE (Spain, Italy)
- 334** ¹H NMR based metabolic profiling of eleven Algerian aromatic plants and evaluation of their antioxidant and cytotoxic properties
N. BRAHMI, M. SCOGNAMIGLIO, S. PACIFICO, A. MEKHOUKHE, K. MADANI, A. FIORENTINO, P. MONACO (Italy, Algeria)
- 342** Inactivation of murine norovirus-1 and hepatitis A virus on fresh meats by atmospheric pressure plasma jets
S.-C. BAE, S.Y. PARK, W. CHOE, S.-D. HA (Republic of Korea)
- 348** Gastrointestinal digestion of dairy and soy proteins in infant formulas: An *in vitro* study
T.T.P. NGUYEN, B. BHANDARI, J. CICHERO, S. PRAKASH (Australia)
- 359** Pitfalls of using 1,1-diphenyl-2-picrylhydrazyl (DPPH) assay to assess the radical scavenging activity of peptides: Its susceptibility to interference and low reactivity towards peptides
L. ZHENG, L. LIN, G. SU, Q. ZHAO, M. ZHAO (China)
- 366** Antihyperlipidemic and antihyperglycemic effects of the Brazilian salsaparrilhas *Smilax brasiliensis* Spreng. (Smilacaceae) and *Herreria salsaparrilha* Mart. (Agavaceae) in mice treated with a high-refined-carbohydrate containing diet
F.L. PEREIRA, V.B. OLIVEIRA, C.T.R. VIANA, P.P. CAMPOS, M.A.N. SILVA, M.G.L. BRANDÃO (Brazil)
- 373** A comprehensive review on *in vitro* digestion of infant formula
T.T. NGUYEN, B. BHANDARI, J. CICHERO, S. PRAKASH (Australia)
- 387** Discovery of characteristic chemical markers for inspecting sulfur-fumigated *Radix Angelicae Sinensis* by ultra-high performance liquid chromatography–quadrupole/time-of-flight mass spectrometry based metabolomics and chemical profiling approach
Y.-J. BAI, J.-D. XU, M. KONG, Q. GAO, L.-F. LIU, S.-L. LI (PR China)
- 395** Positive impact of a functional ingredient on hunger and satiety after ingestion of two meals with different characteristics
E.B. GIUNTINI, M.C.T. DAN, M.C.Y. LUI, F.M. LAJOLO, E.W. MENEZES (Brazil)

- 402** Effect of extruded wheat flour and pre-gelatinized cassava starch on process and quality parameters of French-type bread elaborated from frozen dough
F. ORTOLAN, L.T.G. BRITES, F.M. MONTENEGRO, M. SCHMIELE, C.J. STEEL, M.T.P.S. CLERICI, E.L. ALMEIDA, Y.K. CHANG (Brazil)
- 410** First comprehensive characterization of volatile profile of north Moroccan olive oils: A geographic discriminant approach
A. BAJOUB, A. SÁNCHEZ-ORTIZ, E.A. AJAL, N. OUZZANI, A. FERNÁNDEZ-GUTIÉRREZ, G. BELTRÁN, A. CARRASCO-PANCORBO (Spain, Morocco)
- 418** Foamy polystyrene trays for fresh-meat packaging: Life-cycle inventory data collection and environmental impact assessment
C. INGRAO, A. LO GIUDICE, J. BACENETTI, A. MOUSAVI KHANEGHAH, A.D.S. SANT'ANA, R. RANA, V. SIRACUSA (Italy, South Africa, Brazil)
- 427** Modeling moisture migration in a multi-domain food system: Application to storage of a sandwich system
T. GULATI, A.K. DATTA, C.J. DOONA, R.R. RUAN, F.E. FEEHERRY (United States)
- 439** Molecular characterization of silver-stearate nanoparticles (AgStNPs): A hydrophobic and antimicrobial material against foodborne pathogens
S. BAKIRDERE, M.T. YILMAZ, F. TORNUK, S. KEYF, A. YILMAZ, O. SAGDIC, B. KOCABAS (Turkey)
- 449** Metabolite profiling, antioxidant and antibacterial activities of Brazilian propolis: Use of correlation and multivariate analyses to identify potential bioactive compounds
M.L. BITTENCOURT, P.R. RIBEIRO, R.L.P. FRANCO, H.W.M. HILHORST, R.D. DE CASTRO, L.G. FERNANDEZ (Brazil, The Netherlands)
- 458** Optimal difference test sequence and power for discriminating soups of varying sodium content: DTFM version of dual-reference duo-trio with unspecified tetrad tests
I.-A. KIM, H.-L. KIM, H.-Y. CHO, H.-S. LEE (South Korea)
- 466** Detailed polyphenolic profiling of Annurca apple (*M. pumila* Miller cv Annurca) by a combination of RP-UHPLC and HILIC, both hyphenated to IT-TOF mass spectrometry
E. SOMMELLA, G. PEPE, F. PAGANO, C. OSTACOLO, G.C. TENORE, M.T. RUSSO, E. NOVELLINO, M. MANFRA, P. CAMPIGLIA (Italy)
- 478** The mechanisms of the protective effects of reconstituted skim milk during convective droplet drying of lactic acid bacteria
X. ZHENG, N. FU, M. DUAN, M.W. WOO, C. SELOMULYA, X.D. CHEN (P.R. China, Australia)
- 489** A metabolomics approach for authentication of *Ophiocordyceps sinensis* by liquid chromatography coupled with quadrupole time-of-flight mass spectrometry
J. ZHANG, P. WANG, X. WEI, L. LI, H. CHENG, Y. WU, W. ZENG, H. YU, Y. CHEN (People's Republic of China)
- 498** Fast determination of intact glucosinolates in broccoli leaf by pressurized liquid extraction and ultra high performance liquid chromatography coupled to quadrupole time-of-flight mass spectrometry
A.M. ARES, J. BERNAL, M.J. NOZAL, C. TURNER, M. PLAZA (Spain, Sweden)
- 506** Radical scavenging activity characterization of synthetic isochroman-derivatives of hydroxytyrosol: A gas-phase DFT approach
N. NENADIS, D. SISKOS (Greece)
- 511** The influence of glycosylation on the antigenicity, allergenicity, and structural properties of 11S-lactose conjugates
G. BU, N. ZHANG, F. CHEN (China)
- 518** Hydrophobicity exerts different effects on bioavailability and stability of antioxidant peptide fractions from casein during simulated gastrointestinal digestion and Caco-2 cell absorption
N. XIE, B. WANG, L. JIANG, C. LIU, B. LI (China)
- 527** Influence of evoked contexts on consumers' rejection of two products: Implications for shelf life estimation
A. GIMÉNEZ, A. GAGLIARDI, G. ARES (Uruguay)
- 532** *In vitro* study on the cell adhesion ability of immobilized lactobacilli on natural supports
M. SIDIRA, Y. KOURKOUTAS, M. KANELAKI, D. CHARALAMPOPOULOS (Greece, UK)
- 540** Aroma compounds in Ontario Vidal and Riesling icewines. I. Effects of harvest date
A.J. BOWEN, A.G. REYNOLDS (Canada)

- 550** Aroma compounds in Ontario Vidal and Riesling icewines. II. Effects of crop level
A.J. BOWEN, A.G. REYNOLDS (Canada)
- 561** Methodology for determination of two new sensory thresholds: Compromised acceptance threshold and rejection threshold
T. LIMA FILHO, V.P.R. MINIM, R.D.C.D.S. SILVA, S.M. DELLA LUCIA, L.A. MINIM (Brazil)
- 567** Flow and foam properties of extruded maize flour and its biopolymer blends expanded by microwave
H. CHANVRIER, L. CHAUNIER, G. DELLA VALLE, D. LOURDIN (France)
- 576** Hydrosols of orange blossom (*Citrus aurantium*), and rose flower (*Rosa damascena* and *Rosa centifolia*) support the growth of a heterogeneous spoilage microbiota
C. LABADIE, C. GINIES, M.-H. GUINEBRETIERE, C.M.G.C. RENARD, C. CERUTTI, F. CARLIN (France)
- 587** Effect of temperature abuse on frozen army rations. Part 2: Predicting microbial spoilage
J.S. KARTHIKEYAN, K.M. DESAI, D. SALVI, R. BRUINS, D.W. SCHAFFNER, M.V. KARWE (USA)
- 595** Effect of temperature abuse on frozen army rations. Part 1: Developing a heat transfer numerical model based on thermo-physical properties of food
J.S. KARTHIKEYAN, K.M. DESAI, D. SALVI, R. BRUINS, M.V. KARWE (USA)
- 605** Comparative evaluation of tannic acid inhibiting α -glucosidase and trypsin
H. XIAO, B. LIU, H. MO, G. LIANG (PR CHINA)
- 611** Hypertension parameters are attenuated by the continuous consumption of probiotic Minas cheese
P.C.B. LOLLO, P.N. MORATO, C.S. MOURA, C.N. ALMADA, T.L. FELICIO, E.A. ESMERINO, M.E. BARROS, J. AMAYA-FARFAN, A.S. SANT'ANA, R.R.S. RAICES, M.C. SILVA, A.G. CRUZ (Brazil)
- 618** Chemical properties and reactive oxygen and nitrogen species quenching activities of dry sugar-amino acid maillard reaction mixtures exposed to baking temperatures
X.-M. CHEN, N. LIANG, D.D. KITTS (Canada)
- 626** A review of the bioactivity of coffee, caffeine and key coffee constituents on inflammatory responses linked to depression
S. HALL, B. DESBROW, S. ANOOPKUMAR-DUKIE, A.K. DAVEY, D. ARORA, C. MCDERMOTT, M.M. SCHUBERT, A.V. PERKINS, M.J. KIEFEL, G.D. GRANT (Australia, USA)
- 637** Identification of important mechanical and acoustic parameters for the sensory quality of cocoa butter alternatives
S.B. GREGERSEN, M.J.W. POVEY, U. KIDMOSE, M.D. ANDERSEN, M. HAMMERSHØJ, L. WIKING (Denmark, United Kingdom)
- 645** Assessment of the differences in the phenolic composition and color characteristics of new strawberry (*Fragaria x ananassa* Duch.) cultivars by HPLC-MS and Imaging Tristimulus Colorimetry
R. FERNÁNDEZ-LARA, B. GORDILLO, F.J. RODRÍGUEZ-PULIDO, M. LOURDES GONZÁLEZ-MIRET, A.A. DEL VILLAR-MARTÍNEZ, G. DÁVILA-ORTIZ, F.J. HEREDIA (Mexico, Spain)
- 654** Effect of the smoking process and firewood type in the phytochemical content and antioxidant capacity of red Jalapeño pepper during its transformation to chipotle pepper
J.O. MORENO-ESCAMILLA, L.A. DE LA ROSA, J.A. LÓPEZ-DÍAZ, J. RODRIGO-GARCÍA, J.A. NÚÑEZ-GASTÉLUM, E. ALVAREZ-PARRILLA (México)
- 661** Effects of pH on the formation of 4(5)-Methylimidazole in glucose/ammonium sulfate and glucose/ammonium sulfite caramel model reactions
X. WU, F. KONG, M. HUANG, S. YU (China)
- 666** Antioxidant potential of dietary chia seed and oil (*Salvia hispanica* L.) in diet-induced obese rats
R.D.S. MARINELI, S.A. LENQUISTE, É.A. MORAES, M.R. MARÓSTICA JR. (Brazil)
- 675** The morphology of salt crystals affects the perception of saltiness
M. QUILAQUEO, L. DUIZER, J.M. AGUILERA (Chile, Canada)
- 682** Monitoring of lactic fermentation driven by different starter cultures via direct injection mass spectrometric analysis of flavour-related volatile compounds
E. BENOZZI, A. ROMANO, V. CAPOZZI, S. MAKHOUL, L. CAPPELLIN, I. KHOMENKO, E. APREA, M. SCAMPICCHIO, G. SPANO, T.D. MÁRK, F. GASPERI, F. BIASIOLI (Italy, Austria, Lebanon, France)
- 689** Production and structural characterization of solid lipid microparticles loaded with soybean protein hydrolysate
M.O. SALVIM, M. THOMAZINI, F.P. PELAQUIM, A. URBANO, L.C.F. MORAES, C.S. FAVARO-TRINDADE (Brazil)
- 697** Pre-drying and submerged cap winemaking: Effects on polyphenolic compounds and sensory descriptors. Part II: BRS Carmem and Bordô (*Vitis labrusca* L.)
M.B.M. DE CASTILHOS, O.L.D.S. CORRÊA, M.C. ZANUS, J.D.G. MAIA, S. GÓMEZ-ALONSO, E. GARCÍA-ROMERO, V.L. DEL BIANCHI, I. HERMOSÍN-GUTIÉRREZ (Brazil, Spain)

- 709** Conversion of ginsenosides by *Lactobacillus plantarum* studied by liquid chromatography coupled to quadrupole trap mass spectrometry
Y. BAI, M.G. GÄNZLE (Canada, China)
- 719** Functional and physicochemical properties of a protein isolate from AluProt-CGNA: A novel protein-rich lupin variety (*Lupinus luteus*)
J.A. PIORNOS, C. BURGOS-DÍAZ, T. OGURA, E. MORALES, M. RUBILAR, I. MAUREIRA-BUTLER, H. SALVO-GARRIDO (Chile)
- 725** Check all that apply and free listing to describe the sensory characteristics of low sodium dry fermented sausages: Comparison with trained panel
B.A. DOS SANTOS, P.C. BASTIANELLO CAMPAGNOL, A.G. DA CRUZ, M.T.E.L. GALVÃO, R.A. MONTEIRO, R. WAGNER, M.A.R. POLLONIO (Brazil)
- 735** Carotenoids from fruits and vegetables: Chemistry, analysis, occurrence, bioavailability and biological activities
R.K. SAINI, S.H. NILE, S.W. PARK (South Korea)
- 751** Simulation and flavor compound analysis of dealcoholized beer via one-step vacuum distillation
C. ANDRÉS-IGLESIAS, J. GARCÍA-SERNA, O. MONTERO, C.A. BLANCO (Spain)
- 761** Enhanced stability of anthocyanin-based color in model beverage systems through whey protein isolate complexation
C. CHUNG, T. ROJANASASITHARA, W. MUTILANGI, D.J. MCCLEMENTS (USA, Saudi Arabia)
- 769** Potential impact of biopolymers (ϵ -polylysine and/or pectin) on gastrointestinal fate of foods: *In vitro* study
C.L. LOPEZ-PENA, M. SONG, H. XIAO, E.A. DECKER, D.J. MCCLEMENTS (United States, Saudi Arabia)
- 777** Design of reduced-fat food emulsions: Manipulating microstructure and rheology through controlled aggregation of colloidal particles and biopolymers
B.-C. WU, D.J. MCCLEMENTS (USA, Saudi Arabia)
- 787** Microbiological and chemical parameters during cassava based-substrate fermentation using potential starter cultures of lactic acid bacteria and yeast
A.L. FREIRE, C.L. RAMOS, R.F. SCHWAN (Brazil)
- 796** Green propolis modulates gut microbiota, reduces endotoxemia and expression of TLR4 pathway in mice fed a high-fat diet
A.R. ROQUETTO, N.E.S. MONTEIRO, C.S. MOURA, V.C. TORETI, F. DE PACE, A.D. SANTOS, Y.K. PARK, J. AMAYA-FARFAN (Brazil)
- 804** Comparative study on characteristics and *in vitro* fibril formation ability of acid and pepsin soluble collagen from the skin of catla (*Catla catla*) and rohu (*Labeo rohita*)
G.K. PAL, T. NIDHEESH, P.V. SURESH (India)
- 813** Effects of cooking and *in vitro* digestion of rice on phenolic profiles and antioxidant activity
H. TI, R. ZHANG, Q. LI, Z. WEI, M. ZHANG (PR CHINA)
- 821** The contribution of phenolic acids to the anti-inflammatory activity of mushrooms: Screening in phenolic extracts, individual parent molecules and synthesized glucuronated and methylated derivatives
O. TAOFIQ, R.C. CALHELHA, S. HELENO, L. BARROS, A. MARTINS, C. SANTOS-BUELGA, M.J.R.P. QUEIROZ, I.C.F.R. FERREIRA (Portugal, Spain)
- 828** Effects of added *Lactobacillus acidophilus* and *Bifidobacterium lactis* probiotics on the quality characteristics of goat ricotta and their survival under simulated gastrointestinal conditions
Q.G.S. MEIRA, M. MAGNANI, F.C. DE MEDEIROS JÚNIOR, R.d.C.R.d.E. QUEIROGA, M.S. MADRUGA, B. GULLÓN, A.M.P. GOMES, M.M.E. PINTADO, E.L. DE SOUZA (BRAZIL, PORTUGAL)
- 839** Hard-to-cook bean (*Phaseolus vulgaris* L.) proteins hydrolyzed by alcalase and bromelain produced bioactive peptide fractions that inhibit targets of type-2 diabetes and oxidative stress
M.E. OSEGUERA-TOLEDO, E. GONZALEZ DE MEJIA, S.L. AMAYA-LLANO (Mexico, USA)
- 852** The nutraceutical response of two globe artichoke cultivars to contrasting NPK fertilizer regimes
S. LOMBARDO, G. PANDINO, G. MAUROMICALE (Italy)
- 860** Impact of gas formation kinetics on dough development and bread quality
C. VERHEYEN, A. ALBRECHT, D. ELGETI, M. JEKLE, T. BECKER (Germany)
- 867** Physical stability of L-ascorbic acid amorphous solid dispersions in different polymers: A study of polymer crystallization inhibitor properties
B. CHRISTINA, L.S. TAYLOR, L.J. MAUER (USA)