

REVIEW PAPER

Effects of environmental factors on functional properties of Chinese chestnut (*Castanea mollissima*) protein isolates

J. Lv · Y. Zhao · J. Wang · J. Ouyang · F. Wang 463

ORIGINAL PAPERS

Nutritional properties of different composite flours from maize (*Zea mays*) variety ica v109 and pearl millet (*Pennisetum glaucum*) malted with calcium chloride and gibberellic acid

G. Balseiro · A. Taron · L.A. Garcia-Zapateiro 471

About the origin of asclepic acid derived from crude homo- and heterolipids during successive solvent extraction of rapeseeds

J. Kyselka · F. Kreps · V. Skalka · V. Matlova · L. Pustelnikova · J. Kolacek · J. Stetina · S. Schmidt · V. Filip 477

Nuclear magnetic resonance-based metabolomics reveals that dairy protein fractions affect urinary urea excretion differently in overweight adolescents

H. Zheng · C.C. Yde · T.K. Dalsgaard · K. Arnberg · C. Mølgaard · K.F. Michaelsen · A. Larnkjær · H.C. Bertram 489

Accelerate and enhance the release of haze-protective polysaccharides after alcoholic fermentation in winemaking

C. Moriwaki · G. Matioli · M. Arévalo-Villena · A.M. Barbosa · A. Briones 499

Identification and characterization of new allergen troponin C (Pen m 6.0101) from Indian black tiger shrimp *Penaeus monodon*

A. Kalyanasundaram · T.C. Santiago 509

Degradation of gluten in rye sourdough products by means of a proline-specific peptidase

T. Walter · H. Wieser · P. Koehler 517

Analysis of grapes and the first stages of the vinification process in wine contamination with *Brettanomyces bruxellensis*

P. Garijo · L. González-Arenzana · I. López-Alfaro · T. Garde-Cerdán · R. López · P. Santamaría · A.R. Gutiérrez 525

Chemical and sensory evaluation of wine matured in oak barrel: effect of oak species involved and toasting process

K. Chira · P. Teissedre 533

Flavone C-glycosides from *Capsicum annuum* L.: relationships between antioxidant activity and lipophilicity

M. Materska 549

Retention of glucosinolates during fermentation of *Brassica juncea*: a case study on production of *sayur asin*

P.Y. Nugraherdi · B. Widianarko · M. Dekker · R. Verkerk · T. Oliviero 559

Spectroscopic detection of aspartame in soft drinks by surface-enhanced Raman spectroscopy

G.G. Buyukgoz · A.G. Bozkurt · N.B. Akgul · U. Tamer · I.H. Boyaci 567

Effect of low-frequency magnetic field on formation of pigments of *Monascus purpureus*

J. Zhang · D. Zeng · C. Xu · M. Gao 577

Impact of a 6-week very low-calorie diet and weight reduction on the serum and fecal metabolome of overweight subjects

M.S. Schmedes · C.C. Yde · U. Svensson · J. Håkansson · S. Baby · H.C. Bertram 583

Phenolic characterization of minor red grape varieties grown in Castilla-La Mancha region in different vinification stages

M.J. Cejudo-Bastante · A. Vicario · D.A. Guillén · I. Hermosín-Gutiérrez · M.S. Pérez-Coello 595

Aromatic compounds released from natural precursors by selected *Oenococcus oeni* strains during malolactic fermentation

F. Pérez-Martín · P.M. Izquierdo-Cañas · S. Seseña · E. García-Romero · M.L. Palop 609

A new sensitive method for the detection of chloramphenicol in food using time-resolved fluoroimmunoassay

B. Zhou · J. Zhang · J. Fan · L. Zhu · Y. Zhang · J. Jin · B. Huang 619

Effects of different substrates and oils on aflatoxin B₁ production by *Aspergillus parasiticus*

H. Ma · N. Zhang · L. Sun · D. Qi 627

Effects of glycerol on pigments and monacolin K production by the high-monacolin K-producing but citrinin-free strain, *Monascus pilosus* MS-1

Y. Feng · Y. Shao · Y. Zhou · F. Chen 635

Reactivity of pure and commercial grape skin tannins with cell wall material

A.B. Bautista-Ortín · N. Molero · F. Marín · Y. Ruiz-García · E. Gómez-Plaza 645

Influence of gel from ground chia (*Salvia hispanica* L.) for wheat bread production

V. Zettel · A. Krämer · F. Hecker · B. Hitzmann 655

SHORT COMMUNICATION

Composition of tocochromanols in kernels recovered from different sweet cherry (*Prunus avium* L.) cultivars: RP-HPLC/FLD and RP-UPLC-ESI/MSⁿ study

P. Górnas · I. Mišina · S. Ruisa · E. Rubauskis · G. Lācis · D. Segliņa 663

ERRATUM

Erratum to: Effect of different halophilic microbial fermentation patterns on the volatile compound profiles and sensory properties of soy sauce moromi

R.-Y. Cui · J. Zheng · C.-D. Wu · R.-Q. Zhou 669