

# European Food Research & Technology

Official Organ of the EuCheMS/Division of Food Chemistry

Volume 241 · Number 5 · November 2015

## REVIEW PAPER

**Manufacture of dry-cured ham: a review. Part 1. Biochemical changes during the technological process**  
I. Petrova · I.M. Aasen · T. Rustad · T.M. Eikevik 587

## ORIGINAL PAPERS

**The postharvest performance of kiwi fruit after long cold storage**  
Y.S. Park · M. Polovka · M. Suhaj · K.-S. Ham · S.-G. Kang · Y.-K. Park · P. Arancibia-Avila · F. Toledo · M.R. Sánchez · S. Gorinstein 601

**Nutritional quality of seeds and leaf metabolites of Chia (*Salvia hispanica* L.) from Southern Italy**  
M. Amato · M.C. Caruso · F. Guzzo · F. Galgano · M. Commisso · R. Bochicchio · R. Labella · F. Favati 615

**Optimization of polyphenol recovery from mango peel extracts by assessing food-grade adsorbent and ion exchange resins and adsorption parameters using a D-optimal design**  
C.H. Geerkens · A.E. Matejka · R.M. Schweiggert · D.R. Kammerer · R. Carle 627

**Development of stable isotope dilution assays for the quantitation of free phenolic acids in wheat and barley and malts produced thereof**  
D. Langos · M. Granvogl · M. Meitinger · P. Schieberle 637

**Safety assessment, genetic relatedness and bacteriocin activity of potential probiotic *Lactococcus lactis* strains from rainbow trout (*Oncorhynchus mykiss*, Walbaum) and rearing environment**  
C. Araújo · E. Muñoz-Atienza · M. Ramírez · P. Poeta · G. Igrejas · P.E. Hernández · C. Herranz · L.M. Cintas 647

**Changes in the flavan-3-ols, anthocyanins, and flavanols composition of cocoa beans of different *Theobroma cacao* L. groups affected by roasting conditions**  
J. Oracz · E. Nebesny · D. Żyżelewicz 663

***Prunus mahaleb* L. fruit extracts: a novel source for natural food pigments**  
C. Gerardi · N. Tommasi · C. Albano · F. Blando · L. Rescio · E. Pinthus · G. Mita 683

**Development, and complete evaluation, of a novel Most-Probable-Number (MPN) qPCR method for accurate and express quantification of *Listeria monocytogenes* in foodstuffs**  
A. Garrido-Maestu · R. Vieites-Maneiro · E. Peñaranda · A.G. Cabado 697

**Effect on quality and composition of Riesling wines fermented by sequential inoculation with non-*Saccharomyces* and *Saccharomyces cerevisiae***  
S. Benito · T. Hofmann · M. Laier · B. Lochbühler · A. Schüttler · K. Ebert · S. Fritsch · J. Röcker · D. Rauhut 707

## SHORT COMMUNICATION

**Esters of 3-monochloropropane-1,2-diol and glycidol: no formation by deep frying during large-scale production of potato crisps**  
A. Dingel · R. Matissek 719