

CONTENTS

Volume 77, Part 3, November 2015

Special Section on BRICS – Advanced and Innovative Food Science at BRICS Countries

- 299** Monitoring the authenticity of organic rice via chemometric analysis of elemental data
E.M. Borges, J.M.L.N. Gelinski, V.C. de Oliveira Souza, F. Barbosa Jr., B.L. Batista (Brazil)
- 310** Levels of 3-monochloropropane-1,2-diol (3-MCPD) in selected processed foods from the Brazilian market
E. Vicente, A.P. Arisseto, R.P.Z. Furlani, V. Monteiro, L.M. Gonçalves, A.L.D. Pereira, M.C.F. Toledo (Brazil)

Special Section on Protozoans and Viruses: strategic research on their impact on food and water safety and public health

- 315** An Indian multicriteria-based risk ranking of foodborne parasites
L.J. Robertson, R. Sehgal, K. Goyal (Norway, India)
- 320** Comparison of process control viruses for use in extraction and detection of human norovirus from food matrices
J. Gentry-Shields, L.-A. Jaykus (United States)
- 326** A reduced-cost approach for analyzing fresh produce for contamination with *Cryptosporidium* oocysts and/or *Giardia* cysts
K.S. Utaaker, Q. Huang, L.J. Robertson (Norway)

Reviews

- 333** Blessings in disguise: Bio-functional benefits of grape seed extracts
J.A. Nowshetri, Z.A. Bhat, M.Y. Shah (India)
- 349** Advances in grain sorghum and its co-products as a human health promoting dietary system
S. Althwab, T.P. Carr, C.L. Weller, I.M. Dweikat, V. Schlegel (USA)

Research Papers

- 360** Effect of pH on the inter-relationships between the physicochemical, interfacial and emulsifying properties for pea, soy, lentil and canola protein isolates
C. Chang, S. Tu, S. Ghosh, M.T. Nickerson (Canada)
- 368** Investigation of the interaction of anthraquinones of *Cassia occidentalis* seeds with bovine serum albumin by molecular docking and spectroscopic analysis: Correlation to their in vitro cytotoxic potential
G.K. Panigrahi, M.K. Suthar, N. Verma, S. Asthana, A. Tripathi, S.K. Gupta, J.K. Saxena, S. Raisuddin, M. Das (India)
- 378** Insights into the transcriptome profile of mature biofilm of *Salmonella* Typhimurium on stainless steels surface
H. Wang, X. Zhang, Y. Dong, X. Xu, G. Zhou (PR China)

- 385** Iron in fortified biscuits: A simple method for its quantification, bioaccessibility study and physicochemical quality
A.P. Rebellato, B.C. Pacheco, J.P. Prado, J.A. Lima Pallone (Brazil)
- 392** Antioxidant activity, phenolics and UPLC–ESI(–)–MS of extracts from different tropical fruits parts and processed peels
D.R. Morais, E.M. Rotta, S.C. Sargi, E.M. Schmidt, E.G. Bonafe, M.N. Eberlin, A.C.H.F. Sawaya, J.V. Visentainer (Brazil)
- 400** A discriminant function for validation of the cluster analysis and behavioral prediction of the coffee market
N.B. Carvalho, V.P.R. Minim, M. Nascimento, M.C.T.R. Vidigal, M.A.M. Ferreira, A.C.A. Gonçalves, L.A. Minim (Brazil)
- 408** Profiling of passion fruit volatiles: An effective tool to discriminate between species and varieties
P. Porto-Figueira, A. Freitas, C.J. Cruz, J. Figueira, J.S. Câmara (Portugal)
- 419** Influence of anionic alginate and cationic chitosan on physicochemical stability and carotenoids bioaccessibility of soy protein isolate-stabilized emulsions
C. Zhang, W. Xu, W. Jin, B.R. Shah, Y. Li, B. Li (China)
- 426** Sip volume affects oral release of wine volatiles
A. Genovese, L. Moio, R. Sacchi, P. Piombino (Italy)
- 432** Protective effects of spray-dried açai (*Euterpe oleracea* Mart) fruit pulp against initiation step of colon carcinogenesis
G.R. Romualdo, M.F. Fragoso, R.G. Borguini, M.C.P. de Araújo Santiago, A.A.H. Fernandes, L.F. Barbisan (Brazil)
- 441** Proximate compositions, mineral contents and fatty acid compositions of native Amazonian fruits
A. Berto, A.F. da Silva, J.V. Visentainer, M. Matsushita, N.E. de Souza (Brazil)
- 450** Study of the interactions between rosmarinic acid and bovine milk whey protein α -Lactalbumin, β -Lactoglobulin and Lactoferrin
V. Ferraro, A.R. Madureira, B. Sarmento, A. Gomes, M.E. Pintado (Portugal)
- 460** Selected species of edible insects as a source of nutrient composition
E. Zielińska, B. Baraniak, M. Karaś, K. Rybczyńska, A. Jakubczyk (Poland)
- 467** Release of allyl isothiocyanate from mustard seed meal powder entrapped in electrospun PLA–PEO nonwovens
R. Dai, L.-T. Lim (Canada)
- 476** A meta-analysis of the effect of pasture access on the lipid content and fatty acid composition of lamb meat
T. Popova, U. Gonzales-Barron, V. Cadavez (Bulgaria, Portugal)
- 484** Endothelium-dependent vascular relaxing effects of different citrus and olive extracts in aorta rings from spontaneously hypertensive rats
N. López-Carreras, J. Castillo, B. Muguerza, A. Aleixandre (Spain)
- 491** Liking of soy flour muffins over time and the impact of a health claim on willingness to consume
E.M. Padhi, D. Dan Ramdath, S.J. Carson, A. Hawke, H.J. Blewett, T.M.S. Wolever, D. Vella, K. Seetharaman, L.M. Duizer, A.M. Duncan (Canada)
- 498** Himalayan kidney bean germplasm: Grain-flour characteristics, structural-functional properties and in-vitro digestibility of starches
S. Sharma, N. Singh, A.S. Viridi, J.C. Rana (India)
- 506** Characterisation of traditional Macedonian edible oils by their fatty acid composition and their volatile compounds
V. Ivanova-Petropulos, S. Mitrev, T. Stafilov, N. Markova, E. Leitner, E. Lankmayr, B. Siegmund (Republic of Macedonia, Austria)
- 515** Influence of the growth morphology on the behavior of *Salmonella* Typhimurium and *Listeria monocytogenes* under osmotic stress
C. Smet, E. Noriega, J. Van Mierlo, V.P. Valdramidis, J.F. Van Impe (Belgium, Malta)
- 527** Biochemical characterization of a novel l-asparaginase from *Bacillus megaterium* H-1 and its application in French fries
S. Zhang, Y. Xie, C. Zhang, X. Bie, H. Zhao, F. Lu, Z. Lu (China)

- 534** Identification of short peptide sequences in the nanofiltration permeate of a bioactive whey protein hydrolysate
S. Le Maux, A.B. Nongonierma, B. Murray, P.M. Kelly, R.J. FitzGerald (Ireland)
- 540** Mechanism of antiglycating properties of syringic and chlorogenic acids in in vitro glycation system
A. Bhattacharjee, A. Datta (India)
- 549** Effect of high pressure treatment on rapeseed protein microparticle properties and gastrointestinal release behavior of the encapsulated peptides
Z. Wang, X. Ju, R. He, J. Yuan, R.E. Aluko (People's Republic of China, Canada)
- 556** Innovative approach to determine the effect of pulsed electric fields on the microstructure of whole potato tubers: Use of cell viability, microscopic images and ionic leakage measurements
F. Faridnia, D.J. Burritt, P.J. Bremer, I. Oey (New Zealand)
- 565** Impact of calcium on the interactions between epigallocatechin-3-gallate and β -lactoglobulin
V. Carnovale, M. Britten, C. Couillard, L. Bazinet (Canada)
- 572** Application of abscisic acid (S-ABA) to cv. Isabel grapes (*Vitis vinifera* x *Vitis labrusca*) for color improvement: Effects on color, phenolic composition and antioxidant capacity of their grape juice
L.Y. Yamamoto, A.M. de Assis, S.R. Roberto, Y.R. Bovolenta, S.L. Nixdorf, E. García-Romero, S. Gómez-Alonso, I. Hermosín-Gutiérrez (Brazil, Spain)
- 584** Influence of different berry thermal treatment conditions, grape anthocyanin profile, and skin hardness on the extraction of anthocyanin compounds in the colored grape juice production
M. Lambri, F. Torchio, D. Colangelo, S. Río Segade, S. Giacosa, D.M. De Faveri, V. Gerbi, L. Rolle (Italy)
- 591** Volatile and odoriferous compounds changes during frozen concentrated orange juice processing
R.B. Mastello, N.S. Janzantti, M. Monteiro (Brazil)
- 599** Proteomic analysis of the probiotic *Lactobacillus reuteri* CRL1098 reveals novel tolerance biomarkers to bile acid-induced stress
A.Y. Bustos, G.F. de Valdez, R. Raya, A.M. de Almeida, S. Fadda, M.P. Taranto (Argentina, Portugal)
- 608** Effect of growth environment on the gene expression and lipids related to triacylglycerol biosynthesis in sea buckthorn (*Hippophaë rhamnoides*) berries
A.L.D. Vuorinen, N. Markkinen, M. Kalpio, K.M. Linderborg, B. Yang, H.P. Kallio (Finland, China)
- 620** Effect of style of home cooking on retention and bioaccessibility of pro-vitamin A carotenoids in biofortified pumpkin (*Cucurbita moschata* Duch.)
E.M.G. Ribeiro, C. Chitchumroonchokchai, L.M.J. de Carvalho, F.F. de Moura, J.L.V. de Carvalho, M.L. Failla (Brazil, USA)
- 627** Quality parameters of probiotic yogurt added to glucose oxidase compared to commercial products through microbiological, physical-chemical and metabolic activity analyses
A.L. Batista, R. Silva, L.P. Cappato, C.N. Almada, R.K.A. Garcia, M.C. Silva, R.S.L. Raices, D.B. Arellano, A.S. Sant'Ana, C.A.F. Conte Junior, M.Q. Freitas, A.G. Cruz (Brazil)
- 636** Usage of the ultrafast intermolecular single-quantum coherence (UF iSQC) sequence for NMR spectroscopy of ex vivo tissue
Y. Jin, H. Cai, Y. Lin, X. Cui, Z. Chen (China)
- 643** *In vitro* evaluation of the ability of beer fermentation residue containing *Saccharomyces cerevisiae* to bind mycotoxins
F.B. Campagnollo, L.T. Franco, G.E. Rottinghaus, E. Kobashigawa, D.R. Ledoux, A. Daković, C.A.E. Oliveira (Brazil, USA, Serbia)
- 649** Acerola (*Malpighia emarginata* DC.) juice intake protects against oxidative damage in mice fed by cafeteria diet
D.D. Leffa, J. da Silva, F.C. Petronilho, M.S. Biélla, A. Lopes, A.R. Binatti, F. Daumann, P.F. Schuck, V.M. Andrade (Brazil)

- 657** Assessing cocoa aroma quality by multiple analytical approaches
P.D. Tran, D. Van de Walle, N. De Clercq, A. De Winne, D. Kadow, R. Lieberei, K. Messens, D.N. Tran, K. Dewettinck, J. Van Durme (Belgium, Germany, Vietnam)
- 670** Temporal changes of virgin olive oil volatile compounds in a model system simulating domestic consumption: The role of biophenols
A. Genovese, N. Caporaso, R. Sacchi (Italy)
- 675** Pressurized liquid extraction of bioactive compounds from blackberry (*Rubus fruticosus* L.) residues: A comparison with conventional methods
A.P.D.F. Machado, J.L. Pasquel-Reátegui, G.F. Barbero, J. Martínez (Brazil, Spain)

Corrigendum

- 684** Corrigendum to Decontamination efficacy of neutral electrolyzed water to eliminate indigenous flora on a large-scale of cabbage and carrot both in the laboratory and on a real processing line {Food Res Int. 2014 Oct 64:234-240}
N.Y. Lee, N. Kim, I.S. Jang, S.H. Jang, S.H. Lee, I.G. Hwang, M.S. Rhee (Republic of Korea)