

# LWT—Food Science and Technology

## Contents

Volume 62, Issue 2, 2015

### Research Papers

- In-vitro antibacterial activity of plant based phenolic compounds for food safety and preservation**  
*S. Makwana, R. Choudhary, J. Haddock and P. Kohli* 935
- The advantages of disposable screen-printed biosensors in a bioelectronic tongue for the analysis of grapes**  
*C. Medina-Plaza, C. García-Hernández, J.A. de Saja, J.A. Fernández-Escudero, E. Barajas, G. Medrano, C. García-Cabezón, F. Martín-Pedrosa and M.L. Rodríguez-Mendez* 940
- Effect of yerba mate (*Ilex paraguariensis* A. St. Hil.) infusion obtained by freeze concentration technology on antioxidant status of healthy individuals**  
*B.C. Bremer Boaventura, E.L. da Silva, R.H. Liu, E.S. Prudêncio, P.F. Di Pietro, A.M. Becker and R.D.M.C. Amboni* 948
- Effect of ethanolic extract of coconut husk on gel properties of gelatin from swim bladder of yellowfin tuna**  
*O. Kaewdang and S. Benjakul* 955
- Biscuit dough structural changes during heating: Influence of shortening and cellulose ether emulsions**  
*T. Sanz, L. Laguna and A. Salvador* 962
- Photoprotection of folic acid upon encapsulation in food-grade amaranth (*Amaranthus hypochondriacus* L.) protein isolate – Pullulan electrospun fibers**  
*M. Aceituno-Medina, S. Mendoza, J.M. Lagaron and A. López-Rubio* 970
- Tracing chemical and sensory characteristics of baru oil during storage under nitrogen**  
*L. Pineli, G. Oliveira, M. Mendonça, L. Borgo, É. Freire, S. Celestino, M. Chiarello and R. Botelho* 976
- Effect of peanut butter matrices on the fate of probiotics during simulated gastrointestinal passage**  
*Y.A.K. Klu and J. Chen* 983
- Evaluation of bioactivity of pomegranate fruit extract against *Alicyclobacillus acidoterrestris* DSM 3922 vegetative cells and spores in apple juice**  
*C. Molva and A.H. Baysal* 989
- Quality and sensory attributes of apple and quince leathers made without preservatives and with enhanced antioxidant activity**  
*C.A. Torres, L.A. Romero and R.I. Diaz* 996
- Baked snack from green apples formulated with the addition of isomalt**  
*M.J. Tavera-Quiroz, M. Urriza, A. Pinotti and N. Bertola* 1004
- Addition of quinoa and amaranth flour in gluten-free breads: Temporal profile and instrumental analysis**  
*N.M. Machado Alencar, C.J. Steel, I.D. Alvim, E.C. de Moraes and H.M. Andre Bolini* 1011
- Stability of food grade antioxidants formulation to use as preservatives on stored peanut**  
*N.S. Girardi, D. Garcia, A. Nesci, M.A. Passone and M. Etcheverry* 1019

<b>Combined use of variable pressure scanning electron microscopy and confocal laser scanning microscopy best reveal microstructure of comminuted meat gels</b> <i>W. Liu and T.C. Lanier</i>	1027
<b>Detection of poultry egg freshness by dielectric spectroscopy and machine learning techniques</b> <i>M. Soltani and M. Omid</i>	1034
<b>Systematic approach for the development of fruit wines from industrially processed fruit concentrates, including optimization of fermentation parameters, chemical characterization and sensory evaluation</b> <i>E. Coelho, M. Vilanova, Z. Genisheva, J.M. Oliveira, J.A. Teixeira and L. Domingues</i>	1043
<b>Effect of <math>\epsilon</math>-polylysine in combination with alginate coating treatment on physicochemical and microbial characteristics of Japanese sea bass (<i>Lateolabrax japonicas</i>) during refrigerated storage</b> <i>L. Cai, A. Cao, F. Bai and J. Li</i>	1053
<b>Rapid and non-invasive detection of fish microbial spoilage by visible and near infrared hyperspectral imaging and multivariate analysis</b> <i>J.-H. Cheng and D.-W. Sun</i>	1060
<b>A new polyunsaturated gelled emulsion as replacer of pork back-fat in burger patties: Effect on lipid composition, oxidative stability and sensory acceptability</b> <i>C. Poyato, I. Astiasarán, B. Barriuso and D. Ansorena</i>	1069
<b>Acetylation of rice starch in an aqueous medium for use in food</b> <i>R. Colussi, S.L.M. El Halal, V.Z. Pinto, J. Bartz, L.C. Gutkoski, E. da Rosa Zavareze and A.R.G. Dias</i>	1076
<b>Reduction of omega-3 oil oxidation in stable emulsion of caseinate-omega-3 oil-oat beta-glucan</b> <i>S.X. Liu, M. Singh, A.E. Wayman, H.-S. Hwang and M. Fhaner</i>	1083
<b>Physicochemical properties of native and partially gelatinized high-amylose jackfruit (<i>Artocarpus heterophyllus</i> Lam.) seed starch</b> <i>P.L. Tran, D.H.D. Nguyen, V.H. Do, Y.-L. Kim, S. Park, S.-H. Yoo, S. Lee and Y.-R. Kim</i>	1091
<b>Caprine frozen yoghurt produced with fresh and spray dried jambolan fruit pulp (<i>Eugenia jambolana</i> Lam) and <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BI-07</b> <i>M. Bezerra, A. Araujo, K. Santos and R. Correia</i>	1099
<b>Enhanced oxidative stability of extruded product containing polyunsaturated oils</b> <i>D. Ying, L. Edin, L. Cheng, L. Sanguansri and M.A. Augustin</i>	1105
<b>Physical quality of snacks and technological properties of pre-gelatinized flours formulated with cassava starch and dehydrated cassava bagasse as a function of extrusion variables</b> <i>F.A. Fiorda, M.S. Soares Jr., F.A. da Silva, C.M.A. de Moura and M.V.E. Grossmann</i>	1112
<b>Optimal harvesting period for cvs. Madural and Verdeal Transmontana, based on antioxidant potential and phenolic composition of olives</b> <i>A. Sousa, R. Malheiro, S. Casal, A. Bento and J.A. Pereira</i>	1120
<b>Addition of acid-treated unripe plantain flour modified the starch digestibility, indigestible carbohydrate content and antioxidant capacity of semolina spaghetti</b> <i>S. Almanza-Benitez, P. Osorio-Díaz, G. Méndez-Montecalvo, J.J. Islas-Hernández and L.A. Bello-Perez</i>	1127
<b>Effect of steaming on the quality characteristics of frozen cooked noodles</b> <i>L.-J. Luo, X.-N. Guo and K.-X. Zhu</i>	1134
<b>Effect of cooking method on the formation of 7-ketocholesterol in Atlantic hake (<i>Merluccius hubbsi</i>) and smooth weakfish (<i>Cynoscion leiarchus</i>) fillets</b> <i>M.T. Freitas, C.A.A. Amaral, M.X. Coutrim, R.J.C.F. Afonso and R.G. Junqueira</i>	1141
<b>Xylanase as a processing aid for <i>papads</i>, an Indian traditional food based on black gram</b> <i>G. Awalgaonkar, S. Sarkar, S. Bankar and R.S. Singhal</i>	1148
<b>Umami taste amino acids produced by hydrolyzing extracted protein from tomato seed meal</b> <i>Y. Zhang, Z. Pan, C. Venkitasamy, H. Ma and Y. Li</i>	1154
<b><i>Lactobacillus acidophilus</i> La-05 encapsulated by spray drying: Effect of mucilage and protein from flaxseed (<i>Linum usitatissimum</i> L.)</b> <i>M. Bustamante, M. Villarroel, M. Rubilar and C. Shene</i>	1162

<b>Obtention of dietary fibre enriched fractions from peach bagasse using ethanol pre-treatment and microwave drying</b> <i>J.E. Nieto Calvache, E.N. Fissore, M.E. Latorre, M. Soria, M.F. De Escalada Pla and L.N. Gerschenson</i>	1169
<b>Identification of selected <i>Lactobacillus</i> strains isolated from Siahmazgi cheese and study on their behavior after inoculation in fermented-sausage model medium</b> <i>M. Kargozari, Z. Emam-Djomeh, H. Gandomi, R. Partovi, M. Ghasemlou and I.R. Martin</i>	1177
<b>Physical properties of a frozen yogurt fortified with a nano-emulsion containing purple rice bran oil</b> <i>L. Alfaro, D. Hayes, C. Boeneke, Z. Xu, D. Bankston, P.J. Bechtel and S. Sathivel</i>	1184
<b>Effect of beta glucan and carboxymethyl cellulose on lipid oxidation and fatty acid composition of pre-cooked shrimp nugget during storage</b> <i>M. Haghshenas, H. Hosseini, K. Nayebzadeh, B.S. Kakesh, M. Mahmoudzadeh and R.K. Fonood</i>	1192
<b>Use of bio-protective cultures to improve the shelf-life and the sensorial characteristics of commercial hamburgers</b> <i>G. Comi, E. Tirloni, D. Andyanto, M. Manzano and L. Iacumin</i>	1198
<b>Physicochemical properties of long rice grain varieties in relation to gluten free bread quality</b> <i>F. Cornejo and C.M. Rosell</i>	1203
<b>A new technique to evaluate the effect of chitosan on properties of deep-fried Kurdish cheese nuggets by TOPSIS</b> <i>E. Ansarifar, F. Shahidi, M. Mohebbi, S.M. Razavi and J. Ansarifar</i>	1211
<b>Edible coatings from sunflower head pectin to reduce lipid uptake in fried potato chips</b> <i>X. Hua, K. Wang, R. Yang, J. Kang and H. Yang</i>	1220
<b>Bread enriched with <i>Chenopodium quinoa</i> leaves powder – The procedures for assessing the fortification efficiency</b> <i>U. Gawlik-Dziki, D. Dziki, M. Świeca, Ł. Sęczyk, R. Różyło and U. Szymanowska</i>	1226
<b>Research Note</b>	
<b>Proteomic analysis of meat exudates to discriminate fresh and freeze-thawed porcine <i>longissimus thoracis</i> muscle</b> <i>G.-D. Kim, T.-C. Jeong, H.-S. Yang, S.-T. Joo, S.J. Hur and J.-Y. Jeong</i>	1235