

CONTENTS

Vol. 62 (2015) Issue 1 Part 2

EDITORIAL

Editorial

K. Hecht

373

1. DAIRY PRODUCTS AND MILK-FREE ALTERNATIVES

Production of a novel fermented milk fortified with natural antioxidants and its analysis by NIR spectroscopy*B. Aliakbarian, M. Casale, M. Pains, A.A. Casazza, S. Lanteri and P. Perego*

376

Persimmon milkshakes with enhanced functionality: Understanding consumers' perception of the concept and sensory experience of a functional food*M. Hernández-Carrión, P. Varela, I. Hernando, S.M. Fiszman and A. Quiles*

384

Total phenolic content and antioxidant properties of hard low-fat cheese fortified with catechin as affected by *in vitro* gastrointestinal digestion*A. Rashidinejad, E.J. Birch, D. Sun-Waterhouse and D.W. Everett*

393

The addition of malt to milk-based desserts: Influence on rheological properties and phenolic acid content*D. Szwajgier and W. Gustaw*

400

Colour, rheology, flavour release and sensory perception of dairy desserts. Influence of thickener and fat content*C. Arancibia, C. Castro, L. Jublot, E. Costell and S. Bayarri*

408

Production of dulce de leche: The effect of starch addition*F.L. Silva, H.A.L. Ferreira, A.B. Souza, D.F. Almeida, R. Stephani, M.R. Pirozi, A.F. Carvalho and Í.T. Perrone*

417

Prebiotic and diet/light chocolate dairy dessert: Chemical composition, sensory profiling and relationship with consumer expectation*E.C. de Morais, G.C. Lima, A.R. de Morais and H.M. André Bolini*

424

Astaxanthin encapsulated in beads using ultrasonic atomizer and application in yogurt as evaluated by consumer sensory profile*T. Taksima, M. Limpawattana and W. Klaypradit*

431

Effect of inulin and agave fructans addition on the rheological, microstructural and sensory properties of reduced-fat stirred yogurt*G. Crispín-Isidro, C. Lobato-Calleros, H. Espinosa-Andrews, J. Alvarez-Ramirez and E.J. Vernon-Carter*

438

The effects of inulin combined with oligofructose and goat cheese whey on the physicochemical properties and sensory acceptance of a probiotic chocolate goat dairy beverage*E.O. Silveira, J.H. Lopes Neto, L.A. Silva, A.E.S. Raposo, M. Magnani and H.R. Cardarelli*

445

Potentially probiotic ice cream from goat's milk: Characterization and cell viability during processing, storage and simulated gastrointestinal conditions*P.D.L. Silva, M.F. Bezerra, K.M.O. Santos and R.T.P. Correia*

452

Optimization of the prebiotic & probiotic concentration and incubation temperature for the preparation of synbiotic soy yoghurt using response surface methodology*S. Mishra Pandey and H.N. Mishra*

458

Changes in some nutritional components of soymilk during fermentation by the culinary and medicinal mushroom *Grifola frondosa**H. Yang, L. Zhang, G. Xiao, J. Feng, H. Zhou and F. Huang*

468

Impact of freeze-thaw treatment on the stability of calcium-fortified soy beverages*A.L. Márquez, G.N. Salvatore, R.G. Otero, J.R. Wagner and G.G. Palazolo*

474

[Contents continued on inside back cover]



Development of non-dairy probiotic drink utilizing sprouted cereals, legume and soymilk <i>Mridula D. and M. Sharma</i>	482
Effect of high pressure homogenisation and heat treatment on physical properties and stability of almond and hazelnut milks <i>N. Bernat, M. Cháfer, J. Rodríguez-García, A. Chiralt and C. González-Martínez</i>	488
Preliminary assessment of a yoghurt-like product manufactured from hazelnut slurry: Study using response surface methodology <i>H. Ilyasoğlu, F. Yılmaz, N.A. Burnaz and C. Baltacı</i>	497
2. SNACK FOOD: CHIPS, NUTS, DRIED FRUITS, SWEETS	
Properties of extruded chia–corn meal puffs <i>J.A. Byars and M. Singh</i>	506
Influence of HTST extrusion cooking process parameters on the stability of anthocyanins, procyanidins and hydroxycinnamic acids as the main bioactive chokeberry polyphenols <i>M. Hirth, R. Preiß, E. Mayer-Miebach and H.P. Schuchmann</i>	511
Ginsenosides and amino acids in flavored ginseng chips as affected by food formulation and processing technology <i>J. Chen, B. Du, W. Cai and B. Xu</i>	517
Antioxidant activity and quality of red and purple flesh potato chips <i>A. Kita, A. Bałowska-Barczak, G. Lisińska, K. Hamouz and K. Kutakowska</i>	525
Multiple optimization of polyphenols content, texture and color of roasted chickpea pre-treated by IVDV using response surface methodology <i>R. Mrad, P. Assy, R.G. Maroun and N. Louka</i>	532
Comparison of phenolic compounds, tocopherols, phytosterols and antioxidant potential in Zhejiang pecan [<i>Carya cathayensis</i>] at different stir-frying steps <i>J. Yang, F. Zhou, L. Xiong, S. Mao, Y. Hu and B. Lu</i>	541
Starch-cashew tree gum nanocomposite films and their application for coating cashew nuts <i>A.M.B. Pinto, T.M. Santos, C.A. Caceres, J.R. Lima, E.N. Ito and H.M.C. Azeredo</i>	549
Freezing/thawing and microwave-assisted drying of blueberries (<i>Vaccinium corymbosum</i> L.) <i>M. Zielinska, P. Sadowski and W. Błaszczak</i>	555
Total phenolics, carotenoids and antioxidant properties of Tommy Atkin mango cubes as affected by drying techniques <i>D.S. Sogi, M. Siddiq and K.D. Dolan</i>	564
Fruit candies enriched with grape skin powders: physicochemical properties <i>C. Cappa, V. Lavelli and M. Mariotti</i>	569
Novel mango bars using gellan gum as gelling agent: Rheological and microstructural studies <i>F. Danalache, P. Mata, M. Moldão-Martins and V.D. Alves</i>	576
Texture, microstructure and consumer preference of mango bars jellified with gellan gum <i>F. Danalache, S. Beirão-da-Costa, P. Mata, V.D. Alves and M. Moldão-Martins</i>	584
Rheological properties, melting behaviours and physical quality characteristics of sugar-free chocolates processed using inulin/polydextrose bulking mixtures sweetened with stevia and thaumatin extracts <i>R.P. Aidoo, E.O. Afoakwa and K. Dewettinck</i>	592
Mixture design applied for the partial replacement of fat with fibre in sucrose-free chocolates <i>N.V. Rezende, M.T. Benassi, F.Z. Vissotto, P.P.C. Augusto and M.V.E. Grossmann</i>	598
Potential use of isomaltulose to produce healthier marshmallows <i>A. Periche, A. Heredia, I. Escriche, A. Andrés and M.L. Castelló</i>	605

3. CEREALS AND BAKED GOODS

- Egg yolk granules as low-cholesterol replacer of whole egg yolk in the preparation of gluten-free muffins**
I. Marcet, B. Paredes and M. Díaz 613
- Effects of HPMC (Hydroxypropyl methylcellulose) on oil uptake and texture of gluten-free soy donut**
J. Kim, I. Choi, W.-K. Shin and Y. Kim 620
- Gluten free biscuits prepared from buckwheat flour by incorporation of various gums: Physicochemical and sensory properties**
M. Kaur, K.S. Sandhu, A. Arora and A. Sharma 628
- Effect of sodium replacement in cookies on the formation of process contaminants and lipid oxidation**
M. Mesías, F. Holgado, G. Márquez-Ruiz and F.J. Morales 633
- Relevance of creep and oscillatory tests for understanding how cellulose emulsions function as fat replacers in biscuits**
P. Tarancón, M.J. Hernández, A. Salvador and T. Sanz 640
- Impact of dietetic tea biscuit formulation on starch digestibility and selected nutritional and sensory characteristics**
L. Vujić, D. Vitali Čepo and I. Vedrına Dragojević 647
- Enrichment of biscuits with microencapsulated omega-3 fatty acid (Alpha-linolenic acid) rich Garden cress (*Lepidium sativum*) seed oil: Physical, sensory and storage quality characteristics of biscuits**
S.S. Umsha, R.S. Manohar, A.R. Indiramma, S. Akshitha and K.A. Naidu 654
- Composition, *in vitro* digestibility, and sensory evaluation of extruded whole grain sorghum breakfast cereals**
N.L. Mkandawire, S.A. Weier, C.L. Weller, D.S. Jackson and D.J. Rose 662
- The impact of pearling as a treatment prior to wheat roller milling on the texture and structure of bran-rich breakfast flakes**
N. De Brier, S.V. Gomand, I.J. Joye, B. Pareyt, C.M. Courtin and J.A. Delcour 668
- The addition of cladodes (*Opuntia ficus indica* L. Miller) to instant maize flour improves physicochemical and nutritional properties of maize tortillas**
E. Ramírez-Moreno, M. Cordoba-Díaz, M. de Cortes Sánchez-Mata, C.D. Marqués and I. Goñi 675
- 4. SAVOURY FOOD**
- Beneficial microorganisms viability and sensory acceptance of a potentially synbiotic dairy-based tomato spread**
C.D. Staliano, R.C.R. Martinez and S.M.I. Saad 682
- A multivariate study of the correlation between addition of maltodextrin, MCG, HPMC and psyllium on the quality of instant fried noodles**
A. Rekas and K. Marciniak-Lukasiak 689
- Technological strategies to produce functional meat burgers**
L. Angiolillo, A. Conte and M.A. Del Nobile 697
- Optimization of prebiotic sausage formulation: Effect of using β -glucan and resistant starch by D-optimal mixture design approach**
R. Amini Sarteshnizi, H. Hosseini, D. Bondarianzadeh, F.J. Colmenero and R. khaksar 704
- Shelf-life of n-3 PUFA enriched frankfurters formulated with a konjac-based oil bulking agent**
L. Salcedo-Sandoval, C. Ruiz-Capillas, S. Cofrades, M. Triki and F. Jiménez-Colmenero 711
- Effects of black carrot concentrate on some physicochemical, textural, bioactive, aroma and sensory properties of sucuk, a traditional Turkish dry-fermented sausage**
L. Ekici, I. Ozturk, S. Karaman, O. Caliskan, F. Tornuk, O. Sagdic and H. Yetim 718
- Influence of novel bioactive compounds from selected fruit by-products and plant materials on the quality and storability of microwave-assisted cooked poultry meat wafer during ambient temperature storage**
A.K. Biswas, C.K. Beura, A.S. Yadav, N.K. Pandey, S.K. Mendiratta and J.M. Kataria 727
- Vacuum frying of breaded shrimps**
G. Pan, H. Ji, S. Liu and X. He 734
- Improving the crispness of microwave-reheated fish nuggets by adding chitosan-silica hybrid microcapsules to the batter**
H.-Y. Kang and H.-H. Chen 740
- Enrichment of convenience seafood with omega-3 and seaweed extracts: Effect on lipid oxidation**
N. Dellarosa, L. Laghi, E. Martinsdóttir, R. Jónsdóttir and K. Sveinsdóttir 746

Nutritional characterization of traditional and improved dihé, alimentary blue-green algae from the lake Chad region in Africa <i>M. Carcea, M. Sorto, C. Batello, V. Narducci, A. Aguzzi, E. Azzini, P. Fantauzzi, E. Finotti, P. Gabrielli, V. Galli, L. Gambelli, K.M. Maintha, F. Namba, S. Ruggeri and V. Turfani</i>	753
Physical and structural properties of extra-virgin olive oil based mayonnaise <i>C. Di Mattia, F. Balestra, G. Sacchetti, L. Neri, D. Mastrocola and P. Pittia</i>	764
Stability, nutritional and sensory characteristics of French salad dressing made with mannoprotein from spent brewer's yeast <i>A.N.F. de Melo, E.L. de Souza, V.B. da Silva Araujo and M. Magnani</i>	771
Nutritional evaluation and functional properties of traditional composite salad dishes <i>A.C. Kaliora, C. Batzaki, M.G. Christea and N. Kalogeropoulos</i>	775
Preservation of green table olives fermented with lactic acid bacteria with probiotic potential under modified atmosphere packaging <i>A.A. Argyri, A.A. Nisiotou, P. Pramateftaki, A.I. Doulgeraki, E.Z. Panagou and C.C. Tassou</i>	783
5. FRESH FRUITS AND JUICES	
Xanthan gum based edible coating enriched with cinnamic acid prevents browning and extends the shelf-life of fresh-cut pears <i>S. Sharma and T.V.R. Rao</i>	791
Effect of high pressure processing and vacuum packaging on the preservation of fresh-cut peaches <i>G.I. Denoya, S.R. Vaudagna and G. Polenta</i>	801
Postharvest treatment with (–) and (+)-methyl jasmonate stimulates anthocyanin accumulation in grapes <i>G. Flores, G.P. Blanch and M.L. Ruiz del Castillo</i>	807
Composition of clear and cloudy juices from French and Polish apples in relation to processing technology <i>J. Markowski, A. Baron, J.-M. Le Quééré and W. Płocharski</i>	813
A comparison of the composition and antioxidant capacity of novel beverages with an addition of red cabbage in the frozen, purée and freeze-dried forms <i>E. Radziejewska-Kubzdela and R. Biegańska-Marecik</i>	821
Wild edible plants as potential antioxidant or nutritional supplements for beverages minimally processed <i>P. Sanchez-Bel, A. Romojaro, I. Egea and M.T. Pretel</i>	830
Probiotic clarified apple juice with oligofructose or sucralose as sugar substitutes: Sensory profile and acceptability <i>T.C. Pimentel, G.S. Madrona and S.H. Prudencio</i>	838
Spray drying <i>Lactobacillus casei</i> 01 in lychee juice varied carrier materials <i>N. Kingwatee, A. Apichartsrangkoon, P. Chaikham, S. Worametrachanon, J. Techarung and T. Pankasemsuk</i>	847
Papaya nectar formulated with prebiotics: Chemical characterization and sensory acceptability <i>H.F. Braga and A.C. Conti-Silva</i>	854
Different sweeteners in passion fruit juice: Ideal and equivalent sweetness <i>I.F. de Oliveira Rocha and H.M.A. Bolini</i>	861
Effect of blending Huanglongbing (HLB) disease affected orange juice with juice from healthy orange on flavor quality <i>S. Raithore, S. Dea, A. Plotto, J. Bai, J. Manthey, J. Narciso, M. Ireya and E. Baldwin</i>	868
Moisture sorption isotherms and net isosteric heat of sorption for spray-dried pure orange juice powder <i>M. Edrisi Sormoli and T.A.G. Langrish</i>	875
Effect of sonication on soursop juice quality <i>D.d.R.C. Dias, Z.M.P. Barros, C.B.O.d. Carvalho, F.A. Honorato, N.B. Guerra and P.M. Azoubel</i>	883
Combined effects of sonication and pulsed electric field on selected quality parameters of grapefruit juice <i>R.M. Aadil, X.-A. Zeng, D.-W. Sun, M.-S. Wang, Z.-W. Liu and Z.-H. Zhang</i>	890
The effect of gas phase plasma treatment on the anthocyanin and phenolic acid content of sour cherry Marasca (<i>Prunus cerasus</i> var. Marasca) juice <i>I. Elez Garofulić, A. Režek Jambrak, S. Milošević, V. Dragović-Uzelac, Z. Zorić and Z. Herceg</i>	894
Preservation of a highly perishable food, watermelon juice, at and above room temperature under mild pressure (hyperbaric storage) as an alternative to refrigeration <i>M.D. Santos, R.P. Queirós, L.G. Fidalgo, R.S. Inácio, R.P. Lopes, M.J. Mota, S.G. Sousa, I. Delgadillo and J.A. Saraiva</i>	901
Effect of hyperbaric storage at room temperature on the volatile profile of strawberry juice <i>A. Bermejo-Prada, E. Vega, M. Pérez-Mateos and L. Otero</i>	906

Shelf life studies on apple juice pasteurised by ultrahigh hydrostatic pressure <i>E. Juárez-Enriquez, I. Salmeron-Ochoa, N. Gutierrez-Mendez, H.S. Ramaswamy and E. Ortega-Rivas</i>	915
Effects of thermal and high-pressure treatments on the carotene content, microbiological safety and sensory properties of acidified and of non-acidified carrot juice <i>P.A. Picouet, C. Sárraga, S. Cofán, N. Belletti and M. Dolors Guàrdia</i>	920
Effect of high pressure processing and thermal treatment on physicochemical parameters, antioxidant activity and volatile compounds of green asparagus juice <i>X. Chen, W. Qin, L. Ma, F. Xu, P. Jin and Y. Zheng</i>	927