

# TRENDS IN FOOD SCIENCE & TECHNOLOGY

## REVIEWS

- Impact of ultrasound on structure, physicochemical properties, modifications, and applications of starch** by Fan Zhu 1
- Densely packed matrices as rate determining features in starch hydrolysis** by Bin Zhang, Sushil Dhital and Michael J. Gidley 18
- Cereal grain fructans: Structure, variability and potential health effects** by Joran Verspreet, Emmie Dornez, Wim Van den Ende, Jan A. Delcour and Christophe M. Courtin 32
- Advances and challenges for the use of engineered nanoparticles in food contact materials** by Joseph C. Hannon, Joseph Kerry, Malco Cruz-Romero, Michael Morris and Enda Cummins 43
- Recent developments of green analytical techniques in analysis of tea's quality and nutrition** by Quansheng Chen, Dongliang Zhang, Wenxiu Pan, Qin Ouyang, Huanhuan Li, Khulal Urmila and Jiewen Zhao 63
- Computational techniques used in heat transfer studies on canned liquid-particulate mixtures** by Anika Singh, Anubhav Pratap Singh and Hosahalli S. Ramaswamy 83

## VIEWPOINTS

- A paradigm shift in safe seafood production: From contaminant detection to fish monitoring – Application of biological warning systems to aquaculture** by Harkaitz Eguiraun, Urtzi Izagirre and Iciar Martinez 104
- Additive manufacturing for the food industry** by Jeffrey I. Lipton, Meredith Cutler, Franz Nigl, Dan Cohen and Hod Lipson 114

## CONFERENCE REPORT

- Innovations in attractive and sustainable food for health: Outcomes from the EFFoST Annual Meeting 2014, Uppsala, Sweden** by Ronan Gormley 124