

Research Papers

- Microbiological safety of pastrami: A traditional meat product**
Ş. Karabıyıklı, N. Öncül and H. Cevahiroğlu 1
- Effects of a feasible 1-methylcyclopropene postharvest treatment on senescence and quality maintenance of harvested Huanghua pears during storage at ambient temperature**
Y. Chen, H. Lin, J. Shi, S. Zhang, Y. Lin and T. Lin 6
- Effect of distribution of solid and liquid lipid domains on transport of free radicals in nanostructured lipid carriers**
S. Davis, J. Haldipur, Y. Zhao, N. Dan, Y. Pan, N. Nitin and R.V. Tikekar 14
- Optimization of the extrusion process for the production of ready-to-eat snack from rice, cassava and kersting's groundnut composite flours**
O.O. Awolu, P.M. Oluwaféranmi, O.I. Fafowora and G.F. Oseyemi 18
- A novel culture medium for *Oenococcus oeni* malolactic starter production**
C. Berbegal, Y. Benavent-Gil, I. Pardo and S. Ferrer 25
- A comparative study of the volatile content of Mencía wines obtained using different pre-fermentative maceration techniques**
M. Mihnea, M.L. González-SanJosé, M. Ortega-Heras and S. Pérez-Magariño 32
- Determination of phenolic compounds by ultra high liquid chromatography-tandem mass spectrometry: Applications in nuts**
M. Gültekin-Özgüven, F. Davarcı, A.A. Paslı, N. Demir and B. Özçelik 42
- Inhibition effects of carvacrol on biogenic amines formation by common food-borne pathogens in histidine decarboxylase broth**
F. Özogul, Ç. Kacar and I. Hamed 50
- UV Raman spectroscopy for the characterization of strongly fluorescing beverages**
R.M. El-Abassy, B. von der Kammer and A. Materny 56
- Development of an extraction protocol for the removal of the fat phase within chocolate**
D. Rousseau, A. Coutouly, P. Hendricks, S. Hodge and N.L. Green 61
- Single layer drying kinetics of papaya amidst vertical and horizontal airflow**
P. Udomkun, D. Argyropoulos, M. Nagle, B. Mahayothee, S. Janjai and J. Müller 67
- Characterization of Jerusalem artichoke (*Helianthus tuberosus* L.) powder and its application in emulsion-type sausage**
N.A. Afoakwah, Y. Dong, Y. Zhao, Z. Xiong, J. Owusu, Y. Wang and J. Zhang 74
- Characterizing the rheological properties of mozzarella cheese at shear rate and temperature conditions relevant to pizza baking**
C. Zhu, C. Brown, G. Gillies, P. Watkinson and J. Bronlund 82
- Establishment of a lateral flow colloidal gold immunoassay strip for the rapid detection of estradiol in milk samples**
X.-d. Yang, F.-y. Wang, C.-m. Song, S.-y. Wu, G.-p. Zhang and X.-y. Zeng 88
- Characterization of common wheat flours (*Triticum aestivum* L.) through multivariate analysis of conventional rheological parameters and gluten peak test indices**
A. Marti, A. Ulrici, G. Foca, L. Quaglia and M.A. Pagani 95

Antioxidation and α-glucosidase inhibitory activities of barley polysaccharides modified with sulfation <i>J.-Y. Qian, Y.-Y. Bai, J. Tang and W. Chen</i>	104
Encapsulation of rosemary essential oil <i>H. Turasan, S. Sahin and G. Sumnu</i>	112
The effects of sous-vide cooking method on the formation of heterocyclic aromatic amines in beef chops <i>F. Oz and E. Zikirov</i>	120
Rheological characterization of Poly(ethylene oxide) and carboxymethyl cellulose suspensions with added solids <i>O. Skurtys, R. Andrade and F. Osorio</i>	131
Artificial neural network modelling of changes in physical and chemical properties of cocoa powder mixtures during agglomeration <i>M. Benković, A.J. Tušek, A. Belščak-Cvitanović, A. Lenart, E. Domian, D. Komes and I. Bauman</i>	140
Liposoluble vitamin encapsulation in shell-core microparticles produced by ultrasonic atomization and microwave stabilization <i>A.A. Barba, A. Dalmoro, M. d'Amore and G. Lamberti</i>	149
Application of peptidases from <i>Maclura pomifera</i> fruit for the production of active biopeptides from whey protein <i>J.I. Bertucci, C.S. Liggieri, M.L. Colombo, S.E. Vairo Cavalli and M.A. Bruno</i>	157
Control of heat treatment and storage temperature prevents the formation of visible aggregates in acidic whey dispersions over a 6-month storage period <i>N.S. Villumsen, M. Hammershøj, L.R. Nielsen, K.R. Poulsen, J. Sørensen and L.B. Larsen</i>	164
Free and hidden fumonisins in various fractions of maize dry milled under model conditions <i>M. Bryła, K. Szymczyk, R. Jędrzejczak and M.W. Obiedziński</i>	171
Moisture sorption isotherms and thermodynamic properties of whole black peppercorns (<i>Piper nigrum</i> L.) <i>P. Yogendrarajah, S. Samapundo, F. Devlieghere, S. De Saeger and B. De Meulenaer</i>	177
Development, properties, and stability of antioxidant shrimp muscle protein films incorporating carotenoid-containing extracts from food by-products <i>J. Gómez-Estaca, M.M. Calvo, A. Sánchez-Faure, P. Montero and M.C. Gómez-Guillén</i>	189
Mechanism of DDMP-saponin degradation and maltol production in soymilk preparation <i>W.T. Chitisankul, K. Shimada, Y. Omizu, Y. Uemoto, W. Varanyanond and C. Tsukamoto</i>	197
Effect of tapioca starch addition on rheological, thermal, and gelling properties of rice starch <i>D. Sun and B. Yoo</i>	205
Physical properties of sodium alginate solutions and edible wet calcium alginate coatings <i>J. Comaposada, P. Gou, B. Marcos and J. Arnau</i>	212
Effects of type and concentration of salts on physicochemical properties in fish mince <i>K. Greiff, I.G. Aursand, U. Erikson, K.D. Josefsen and T. Rustad</i>	220
Effect of yeast strain on aroma compounds in Cabernet franc icewines <i>K. Synos, A.G. Reynolds and A.J. Bowen</i>	227
Inhibitory activity of chia (<i>Salvia hispanica</i> L.) protein fractions against angiotensin I-converting enzyme and antioxidant capacity <i>D. Orona-Tamayo, M.E. Valverde, B. Nieto-Rendón and O. Paredes-López</i>	236
The effect of yeast strain on odor active compounds in Riesling and Vidal blanc icewines <i>M. Crandles, A.G. Reynolds, R. Khairallah and A. Bowen</i>	243
Carotenoids, tocopherols and ascorbic acid content in yellow passion fruit (<i>Passiflora edulis</i>) grown under different cultivation systems <i>P.B. Pertuzatti, M. Sganzerla, A.C. Jacques, M.T. Barcia and R.C. Zambiasi</i>	259
Effect of flour properties on the quality characteristics of gluten free sugar-snap cookies <i>C.M. Mancebo, J. Picón and M. Gómez</i>	264

Effectiveness of scallop powder ice in reducing bacterial load on fresh whole fish and in the melted ice water <i>S. Ahmed, N.R. Akand, M.T. Islam, A.-A. Mamun and M.L. Bari</i>	270
Lactose–Zinc complex preparation and evaluation of acceptability of complex in milk <i>A. Sharma, B.G. Shilpa Shree, S. Arora and S.K. Tomar</i>	275
Influence of cheese making technologies on plasmin and coagulant associated proteolysis <i>M.A. Vélez, C.V. Bergamini, M.B. Ramonda, M.C. Candiotti, E.R. Hynes and M.C. Perotti</i>	282
Microencapsulation of green tea polyphenols and its effect on incorporated bread quality <i>D. Pasrija, P.N. Ezhilarasi, D. Indrani and C. Anandharamakrishnan</i>	289
Fundamental modeling, functional attributes, porosity, cohesivity index (Hausner ratio) and compressibility of expanded-granule powder of Egyptian Ras pure cheese <i>K. El Zahar, S. Mounir, T. Allaf and K. Allaf</i>	297
An integrated method of isolating napin and cruciferin from defatted canola meal <i>A. Akbari and J. Wu</i>	308
Effect of thermal treatment on the flavor generation from Maillard reaction of xylose and chicken peptide <i>J. Liu, M. Liu, C. He, H. Song and F. Chen</i>	316
Optimization of the nanocellulose based cryoprotective medium to enhance the viability of freeze dried <i>Lactobacillus plantarum</i> using response surface methodology <i>F. Keivani Nahr, R.R. Mokarram, M.A. Hejazi, B. Ghanbarzadeh, M. Sowti Khiyabani and K. Zoroufchi Benis</i>	326
Combination of phenolic acids and essential oils against <i>Listeria monocytogenes</i> <i>L. Miyague, R.E.F. Macedo, G. Meca, R.A. Holley and F.B. Luciano</i>	333
Coagulation of turbidity and organic matter from leafy-vegetable wash-water using chitosan to improve water disinfectant stability <i>S. Van Haute, M. Uyttendaele and I. Sampers</i>	337
Establishment of immunological methods for the detection of soybean proteins in surimi products <i>T.-L. Jiang, Q.-F. Cai, J.-D. Shen, M.-J. Huang, L.-J. Zhang, G.-M. Liu and M.-J. Cao</i>	344
Wheat fiber colored with a safflower (<i>Carthamus tinctorius</i> L.) red pigment as a natural colorant and antioxidant in cooked sausages <i>H.-W. Kim, K.-E. Hwang, D.-H. Song, Y.-J. Kim, Y.-K. Ham, Y.-B. Lim, T.-J. Jeong, Y.-S. Choi and C.-J. Kim</i>	350
Conductive drying of starch-fiber films prepared by tape casting: Drying rates and film properties <i>J. Oliveira de Moraes, A.S. Scheibe, B. Augusto, M. Carciofi and J.B. Laurindo</i>	356
Physicochemical properties of nano fish bone prepared by wet media milling <i>T. Yin, J.W. Park and S. Xiong</i>	367
Barnyard millet based muffins: Physical, textural and sensory properties <i>D. Goswami, R.K. Gupta, D. Mridula, M. Sharma and S.K. Tyagi</i>	374
Encapsulation of roasted coffee oil in biocompatible nanoparticles <i>E.B. Freiberger, K.C. Kaufmann, E. Bona, P.H. Hermes de Araújo, C. Sayer, F.V. Leimann and O.H. Gonçalves</i>	381
The synergistic antimicrobial effect of carvacrol and thymol in clay/polymer nanocomposite films over strawberry gray mold <i>V.H. Campos-Requena, B.L. Rivas, M.A. Pérez, C.R. Figueroa and E.A. Sanfuentes</i>	390
Sequential extraction of <i>Hericium erinaceus</i> using green solvents <i>M. Parada, A. Rodríguez-Blanco, F. Fernández de Ana Magán and H. Domínguez</i>	397
Effects of processing conditions on powder properties of black glutinous rice (<i>Oryza sativa</i> L.) bran anthocyanins produced by spray drying and freeze drying <i>T. Laokuldilok and N. Kanha</i>	405
Early fermentation volatile metabolite profile of non-<i>Saccharomyces</i> yeasts in red and white grape must: A targeted approach <i>M.E. Beckner Whitener, S. Carlin, D. Jacobson, D. Weighill, B. Divol, L. Conterno, M. Du Toit and U. Vrhovsek</i>	412
Physical and antibacterial properties of alginate films containing cinnamon bark oil and soybean oil <i>Y. Zhang, Q. Ma, F. Critzer, P.M. Davidson and Q. Zhong</i>	423
Determination of major bioactive compounds from olive leaf <i>Á. Guinda, J.M. Castellano, J.M. Santos-Lozano, T. Delgado-Hervás, P. Gutiérrez-Adán and M. Rada</i>	431
First and second centrifugation of olive paste: Influence of talc addition on yield, chemical composition and volatile compounds of the oils <i>F. Caponio, G. Squeo, J.I. Monteleone, V.M. Paradiso, A. Pasqualone and C. Summo</i>	439

Dietary fiber, mineral elements profile and macronutrients composition in different edible parts of <i>Opuntia microdasys</i> (Lehm.) Pfeiff and <i>Opuntia macrorhiza</i> (Engelm.)	
<i>H. Chahdoura, P. Morales, J.C.M. Barreira, L. Barros, V. Fernández-Ruiz, I.C.F.R. Ferreira and L. Achour</i>	446
Quality assessment of pear juice under ultrasound and commercial pasteurization processing conditions	
<i>M. Saeeduddin, M. Abid, S. Jabbar, T. Wu, M.M. Hashim, F.N. Awad, B. Hu, S. Lei and X. Zeng</i>	452
Dual modification of native white sorghum (<i>Sorghum bicolor</i>) starch via acid hydrolysis and succinylation	
<i>S. Mehboob, T.M. Ali, F. Alam and A. Hasnain</i>	459
Nutrition facts and functional attributes of foliage of <i>Basella</i> spp.	
<i>S.S. Kumar, P. Manoj and P. Giridhar</i>	468
Improvement of water solubility and humidity stability of tapioca starch film by incorporating various gums	
<i>S.R.B. Kim, Y.-G. Choi, J.-Y. Kim and S.-T. Lim</i>	475
Fractal dimension in palm oil crystal networks during storage by image analysis and rheological measurements	
<i>Z. Omar, N.A. Rashid, S.H.M. Fauzi, Z. Shahrim and A.G. Marangoni</i>	483
Antioxidant activity, free gamma-aminobutyric acid content, selected physical properties and consumer acceptance of germinated brown rice extrudates as affected by extrusion process	
<i>P. Chalermchaiwat, K. Jangchud, A. Jangchud, C. Charunuch and W. Prinyawiwatkul</i>	490
Influence of vacuum impregnation and pulsed electric field on the freezing temperature and ice propagation rates of spinach leaves	
<i>K. Dymek, P. Dejmek, F.G. Galindo and M. Wisniewski</i>	497
Sodium chloride, a cost effective partial replacement of calcium ascorbate and ascorbic acid to inhibit surface browning on fresh-cut apple slices	
<i>Y. Li, R.B.H. Wills and J.B. Golding</i>	503
Effectiveness of different methodologies for the selective enumeration of <i>Lactobacillus acidophilus</i> La5 from yoghurt and Prato cheese	
<i>C. Gebara, M.C.E. Ribeiro, K.S. Chaves, A.L.N. Gandara and M.L. Gigante</i>	508
Research Note	
Use of chitosan solutions for the microbiological shelf life extension of papaya fruits during storage at room temperature	
<i>G.L. Dotto, M.L.G. Vieira and L.A.A. Pinto</i>	126
Global Visions for the Role of Food Science and Technology to Meet Societal and Technological Challenges	514
Calendar	I