

## REVIEWS

- The effects of processing technologies and preparation on the final quality of fish products** by Sabine Sampels 131
- Potential of cassava leaves in human nutrition: A review** by Sajid Latif and Joachim Müller 147
- Genetically modified animals: Options and issues for traceability and enforcement** by A. Lievens, M. Petrillo, M. Querci and A. Patak 159
- Novel applications of oil-structuring methods as a strategy to improve the fat content of meat products** by Francisco Jimenez-Colmenero, Lorena Salcedo-Sandoval, Ricard Bou, Susana Cofrades, Ana M. Herrero and Claudia Ruiz-Capillas 177
- Ferritin, a novel vehicle for iron supplementation and food nutritional factors encapsulation** by Rui Yang, Zhongkai Zhou, Guoyu Sun, Yunjing Gao and Jingjing Xu 189
- Towards integrated performance evaluation of future packaging for fresh produce in the cold chain** by Thijs Defraeye, Paul Cronjé, Tarl Berry, Umezuruike Linus Opara, Andrew East, Maarten Hertog, Pieter Verboven and Bart Nicolai 201
- A review of *Bactrocera oleae* (Rossi) impact in olive products: From the tree to the table** by Ricardo Malheiro, Susana Casal, Paula Baptista and José Alberto Pereira 226
- Perspectives on geraniin, a multifunctional natural bioactive compound** by Asiri Perera, So Ha Ton and Uma Devi Palanisamy 243

**Pectin in cancer therapy: A review** by Wenbo Zhang, Ping Xu and Han Zhang 258

## **VIEWPOINT**

**House of lean for food processing SMEs** by Manoj Dora and Xavier Gellynck 272

## **ANNOUNCEMENT**

**Announcement: IUFoST Global Visions** 282