

CONTENTS

Reviews

- 13** The effects of food advertising on food-related behaviours and perceptions in adults: A review
M. VUKMIROVIC (Canada)
- 200** Wheat bread aroma compounds in crumb and crust: A review
J. PICO, J. BERNAL, M. GÓMEZ (Spain)
- 233** The challenge of challenge testing to monitor *Listeria monocytogenes* growth on ready-to-eat foods in Europe by following the European Commission (2014) Technical Guidance document
A. ÁLVAREZ-ORDÓÑEZ, D. LEONG, B. HICKEY, A. BEAUFORT, K. JORDAN (Ireland, France)
- 315** Chemical characterization and antioxidant capacity of the araçá-pera (*Psidium acutangulum*): An exotic Amazon fruit
A.S. RAMOS, R.O.S. SOUZA, A.P.D.A. BOLETI, E.R.D. BRUGINSKI, E.S. LIMA, F.R. CAMPOS, M.B. MACHADO (Brazil)

Research Articles

- 1** Changes in the hop-derived volatile profile upon lab scale boiling
T. PRAET, F. VAN OPSTAELE, B. STEENACKERS, J. DE BRABANTER, D. DE VOS, G. AERTS, L. DE COOMAN (Belgium)
- 20** Reactions of polyphenols in masticated apple fruit with nitrite under stomach simulating conditions: Formation of nitroso compounds and thiocyanate conjugates
S. HIROTA, U. TAKAHAMA (Japan)
- 27** The existence of optimistic bias about foodborne disease by food handlers and its association with training participation and food safety performance
D.T. DA CUNHA, A.R.C. BRAGA, E.D.C. PASSOS, E. STEDEFELDT, V.V. DE ROSSO (Brazil)
- 34** Impact of a food-grade cationic biopolymer (ϵ -polylysine) on the digestion of emulsified lipids: In vitro study
C.L. LOPEZ-PENA, D.J. MCCLEMENTS (United States, Saudi Arabia)
- 41** Chemical composition, digestibility and emulsification properties of octenyl succinic esters of various starches
S. SIMSEK, M. OVANDO-MATINEZ, A. MAREFATI, M. SJÖÖ, M. RAYNER (USA, Sweden)
- 53** Ameliorating effects of ethyl acetate fraction from onion (*Allium cepa* L.) flesh and peel in mice following trimethyltin-induced learning and memory impairment
S.K. PARK, D.E. JIN, C.H. PARK, T.W. SEUNG, T.J. GUO, J.W. SONG, J.H. KIM, D.O. KIM, H.J. HEO (Republic of Korea)
- 61** Olive paste as vehicle for delivery of potential probiotic *Lactobacillus plantarum* 33
M. ALVES, C.M. PERES, A. HERNANDEZ-MENDONZA, M.R. BRONZE, C. PERES, F.X. MALCATA (Portugal, Mexico)

- 71** Influence of lipid type on gastrointestinal fate of oil-in-water emulsions: In vitro digestion study
R. ZHANG, Z. ZHANG, H. ZHANG, E.A. DECKER, D.J. MCCLEMENTS (China, USA, Saudi Arabia)
- 79** Kinetics of migration of colloidal particles in meat muscles in the absence and presence of a proteolytic enzyme to simulate non-motile bacteria penetration
R. BOSSE (née Danz), M. GIBIS, H. SCHMIDT, J. WEISS (Germany)
- 89** Impact of the industrial freezing process on selected vegetables –Part II. Colour and bioactive compounds
T. MAZZEO, M. PACIULLI, E. CHIAVARO, A. VISCONTI, V. FOGLIANO, T. GANINO, N. PELLEGRINI (Italy, The Netherlands)
- 98** Curcumin encapsulated in the complex of lysozyme/carboxymethylcellulose and implications for the antioxidant activity of curcumin
Z. LI, Y. WANG, Y. PEI, W. XIONG, C. ZHANG, W. XU, S. LIU, B. LI (China)
- 106** NMR fingerprinting as a tool to evaluate post-harvest time-related changes of peaches, tomatoes and plums
C. SANTUCCI, L. TENORI, C. LUCHINAT (Italy)
- 115** Development of an ultrasonic shear reflection technique to monitor the crystallization of cocoa butter
A. RIGOLLE, I. FOUBERT, J. HETTLER, E. VERBOVEN, R. DEMUYNCK, K. VAN DEN ABEELE (Belgium)
- 123** Cell Wall Disruption of Rape Bee Pollen Treated with Combination of Protamex Hydrolysis and Ultrasonication
J. DONG, K. GAO, K. WANG, X. XU, H. ZHANG (China)
- 131** Dynamics of moisture diffusivity in solid triacylglycerol matrices
Q. DUONG, A. PURGIANTO, F. MALEKY (USA)
- 140** Ultrasound treatments improve the microbiological quality of water reservoirs used for the irrigation of fresh produce
M.V. VILLANUEVA, M.C. LUNA, M.I. GIL, A. ALLENDE (Spain)
- 148** Sugar reduction in probiotic chocolate-flavored milk: Impact on dynamic sensory profile and liking
D. OLIVEIRA, L. ANTÚNEZ, A. GIMÉNEZ, J.C. CASTURA, R. DELIZA, G. ARES (Brazil, Uruguay, Canada)
- 157** Nanocomplexation of soy protein isolate with curcumin: Influence of ultrasonic treatment
F.-P. CHEN, B.-S. LI, C.-H. TANG (People's Republic of China)
- 166** Digestibility and structural parameters of spray-dried casein clusters under simulated gastric conditions
T. JARUNGLUMLERT, K. NAKAGAWA, S. ADACHI (Japan)
- 174** Predicting chemical degradation during storage from two successive concentration ratios: Theoretical investigation
M. PELEG, M.D. NORMAND (United States)
- 182** Physical stability of emulsion encapsulated in alginate microgel particles by the impinging aerosol technique
S.H. CHING, N. BANSAL, B. BHANDARI (Australia)
- 194** Modeling the protective effect of a_w and fat content on the high pressure resistance of *Listeria monocytogenes* in dry-cured ham
S. BOVER-CID, N. BELLETTI, T. AYMERICH, M. GARRIGA (Spain)
- 216** First evaluation of the antimutagenic effect of mangaba fruit in vivo and its phenolic profile identification
J.P. DE LIMA, L. AZEVEDO, N.J. DE SOUZA, E.E. NUNES, E.V.D.B. VILAS BOAS (Brazil)
- 225** Does food complexity have a role in eliciting expectations of satiating capacity?
J. MARCANO, D. MORALES, J.F. VÉLEZ-RUIZ, S. FISZMAN (Spain, Mexico)
- 244** Cross-linking proteins by laccase: Effects on the droplet size and rheology of emulsions stabilized by sodium caseinate
A.C.K. SATO, F.A. PERRECHIL, A.A.S. COSTA, R.C. SANTANA, R.L. CUNHA (Brazil)
- 252** Pressurized aqueous ethanol extraction of β -glucans and phenolic compounds from waxy barley
Ó. BENITO-ROMÁN, V.H. ALVAREZ, E. ALONSO, M.J. COCERO, M.D.A. SALDAÑA (Canada, Spain)
- 260** Effects of defoliation on quality attributes of Nero di Troia (*Vitis vinifera* L.) grape and wine
A. BAIANO, A. DE GIANNI, M.A. PREVITALI, M.A. DEL NOBILE, V. NOVELLO, L. DE PALMA (Italy)
- 270** The use of statistical software in food science and technology: Advantages, limitations and misuses
C.A. NUNES, V.O. ALVARENGA, A. DE SOUZA SANT'ANA, J.S. SANTOS, D. GRANATO (Brazil)
- 281** Identification of odour-active compounds of pasteurised orange juice using multidimensional gas chromatography techniques
R.B. MASTELLO, M. CAPOBIANGO, S.-T. CHIN, M. MONTEIRO, P.J. MARRIOTT (Brazil, Australia)
- 289** Mode of pancreatic lipase inhibition activity in vitro by some flavonoids and non-flavonoid polyphenols
A.T.M.A. RAHIM, Y. TAKAHASHI, K. YAMAKI (Japan, Bangladesh)

- 295** Study of chemical changes in pasteurised orange juice during shelf-life: A fingerprinting-kinetics evaluation of the volatile fraction
S. WIBOWO, T. GRAUWET, B.T. KEBEDE, M. HENDRICKX, A. VAN LOEY (Belgium)
- 305** Proteomic and high-throughput analysis of protein expression and microbial diversity of microbes from 30- and 300-year pit muds of Chinese Luzhou-flavor liquor
Q. ZHENG, B. LIN, Y. WANG, Q. ZHANG, X. HE, P. YANG, J. ZHOU, X. GUAN, X. HUANG (People's Republic of China)
- 328** Effects of dicarbonyl trapping agents, antioxidants, and reducing agents on the formation of furan and other volatile components in canned-coffee model systems
L.W. ZHENG, H. CHUNG, Y.-S. KIM (KOREA)
- 337** Influence of the temperature and oxygen exposure in red Port wine: A kinetic approach
C.M. OLIVEIRA, A.S. BARROS, A.C. SILVA FERREIRA, A.M.S. SILVA (Portugal, South Africa)
- 348** Conducting starter culture-controlled fermentations of coffee beans during on-farm wet processing: Growth, metabolic analyses and sensorial effects
G.V. DE MELO PEREIRA, E. NETO, V.T. SOCCOL, A.B.P. MEDEIROS, A.L. WOICIECHOWSKI, C.R. SOCCOL (Brazil)
- 357** Ultra-High Pressure Homogenization enhances physicochemical properties of soy protein isolate-stabilized emulsions
C. FERNÁNDEZ-ÁVILA, R. ESCRIBU, A.J. TRUJILLO (Spain)
- 367** Volunteer study and serum protein profiling to understand inflammatory response induced by Satsuma mandarin
Q. JI, Z. MA, X. DENG (China)
- 374** Pre-drying and submerged cap winemaking: Effects on polyphenolic compounds and sensory descriptors. Part I: BRS Rúbea and BRS Cora
M.B.M. DE CASTILHOS, O.L.D.S. CORRÊA, M.C. ZANUS, J.D.G. MAIA, S. GÓMEZ-ALONSO, E. GARCÍA-ROMERO, V.L. DEL BIANCHI, I. HERMOSÍN-GUTIÉRREZ (Brazil, Spain)

Letter to Editor

- 11** Modelling the effect of pH, sodium chloride and sodium pyrophosphate on the thermal resistance of *Escherichia coli* 0157: H7 in ground beef
K.R. DAVEY, S. CHANDRAKASH (Australia)
- 50** Publisher's Note
M.R. MALDE

Corrigendum

- 385** Corrigendum to "Mare's and cow's milk: Promote similar metabolic effects and expression of innate markers in Caco-2 cells?" [Food Res. Int. 72 (2015) 184–190]
J. FOTSCHKI, A.M. SZYC, J.M. LAPARRA, B. WRÓBLEWSKA (Poland, Spain)