

European Food Research & Technology

Official Organ of the EuCheMS/Division of Food Chemistry

Volume 242 · Number 11 · November 2016

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Browning susceptibility of commercial monovarietal white wines under accelerated oxidation conditions: correlation with compositional data and effect on total phenol content and radical scavenging activity

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F. Liu · J. Gao · X. Li · H. Chen 1893

Effect of genotype and environment on the surface characteristics and functionality of air-classified faba bean protein concentrates

M. Martinez · A.K. Stone · A.G. Yovchev · R. Peter · A. Vandenberg · M.T. Nickerson 1903

Phenolic composition of BRS Violeta red wines produced from alternative winemaking techniques: relationship with antioxidant capacity and sensory descriptors

M.B.M. de Castilhos · I.M. de Carvalho Tavares · S. Gómez-Alonso · E. García-Romero · V.L. Del Bianchi · I. Hermosín-Gutiérrez 1913

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M. Wald · H. Rehbein · C. Beermann · B. Bußmann · K. Schwarz 1925

Evolution of volatile compounds, aroma attributes, and sensory perception in bottle-aged red wines and their correlation

D. Liu · R.-R. Xing · Z. Li · D.-M. Yang · Q.-H. Pan 1937

Phenolic composition of orange peels and modulation of redox status and matrix metalloproteinase activities in primary (Caco-2) and metastatic (LoVo and LoVo/ADR) colon cancer cells

A.O. Ademosun · G. Oboh · S. Passamonti · F. Tramer · L. Ziberna · A.A. Boligon · M.L. Athayde 1949

Influence of applied drying methods on phytochemical composition in fresh and dried goji fruits by HPLC fingerprint

D. Donno · M.G. Mellano · E. Raimondo · A.K. Cerutti · Z. Prgomet · G.L. Beccaro 1961

Valorization of brewers' spent grain and spent yeast through protein hydrolysates with antioxidant properties

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J. Velasco · M^a.C. García-Martínez 1993

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