

## REVIEWS

- Chitosan films and coatings prevent losses of fresh fruit nutritional quality: A review** by Garry Kerch 159
- Yeast biomass, an optimised product with myriad applications in the food industry** by Roberto Pérez-Torrado, Esther Gamero, Rocío Gómez-Pastor, Elena Garre, Agustín Aranda and Emilia Matallana 167
- The role of hazard- and risk-based approaches in ensuring food safety** by Susan M. Barlow, Alan R. Boobis, Jim Bridges, Andrew Cockburn, Wolfgang Dekant, Paul Hepburn, Geert F. Houben, Jürgen König, Maarten J. Nauta, Jeroen Schuermans and Diána Bánáti 176
- Physicochemical alterations of wheat gluten proteins upon dough formation and frozen storage – A review from gluten, glutenin and gliadin perspectives** by Pei Wang, Zhengyu Jin and Xueming Xu 189
- Microbial evaluation of raw and processed food products by Visible/Infrared, Raman and Fluorescence spectroscopy** by Hong-Ju He and Da-Wen Sun 199
- On-line application of near infrared (NIR) spectroscopy in food production** by Jan U. Porep, Dietmar R. Kammerer and Reinhold Carle 211

- Apoptosis or autophagy, that is the question: Two ways for muscle sacrifice towards meat by** 231  
Alessandro Lana and Lello Zolla
- Food safety climate in food processing organizations: Development and validation of a** 242  
**self-assessment tool by E. De Boeck, L. Jacxsens, M. Bollaerts and P. Vlerick**
- Application of microfluidic “lab-on-a-chip” for the detection of mycotoxins in foods by Lujia Guo,** 252  
Jinsong Feng, Zecong Fang, Jie Xu and Xiaonan Lu