

CONTENTS

Volume 89, Part 1, November 2016

Reviews

- 1 Folate: Chemistry, analysis, occurrence, biofortification and bioavailability
R.K. Saini, S.H. Nile, Y.-S. Keum (Republic of Korea)
- 14 Juçara fruit (*Euterpe edulis* Mart.): Sustainable exploitation of a source of bioactive compounds
M. Schulz, G. da Silva Campelo Borges, L.V. Gonzaga, A.C. Oliveira Costa, R. Fett (Brazil)
- 27 Food protein-originating peptides as tastants - Physiological, technological, sensory, and bioinformatic approaches
A. Iwaniak, P. Minkiewicz, M. Darewicz, M. Hryniewicz (Poland)
- 39 Formation of taste-active amino acids, amino acid derivatives and peptides in food fermentations - A review
C.J. Zhao, A. Schieber, M.G. Gänzle (Canada, Germany)
- 48 The principles of high voltage electric field and its application in food processing: A review
M. Dalvi-Isfahan, N. Hamdami, A. Le-Bail, E. Xanthakis (Iran, France, Sweden)
- 63 Bioactive peptides derived from traditional Chinese medicine and traditional Chinese food: A review
M. Liu, Y. Wang, Y. Liu, R. Ruan (China, USA)
- 74 Ultrasound as a tool to study bubbles in dough and dough mechanical properties: A review
F. Koksel, M.G. Scanlon, J.H. Page (Canada)
- 90 Chemical constituents and health effects of sweet potato
S. Wang, S. Nie, F. Zhu (Canada, New Zealand, China)
- 117 Chitosan films and coatings containing essential oils: The antioxidant and antimicrobial activity, and application in food systems
G. Yuan, X. Chen, D. Li (China)
- 129 Transforming insect biomass into consumer wellness foods: A review
D. Sun-Waterhouse, G.I.N. Waterhouse, L. You, J. Zhang, Y. Liu, L. Ma, J. Gao, Y. Dong (China, New Zealand)

Research Articles

- 152 Galangin competitively inhibits xanthine oxidase by a ping-pong mechanism
C. Zhang, G. Zhang, J. Pan, D. Gong (China, New Zealand)
- 161 Non-invasive measurement of oxygen diffusion in model foods
K. Bhunia, S.S. Sablani, J. Tang, B. Rasco (United States)
- 169 Arsenic speciation in Brazilian rice grains organically and traditionally cultivated: Is there any difference in arsenic content?
F.R. Segura, J.M. de Oliveira Souza, E.S. De Paula, A. da Cunha Martins Jr., A.C.C. Paulelli, F. Barbosa Jr., B.L. Batista (Brazil)

- 177** Lipidomic investigation of eggs' yolk: Changes in lipid profile of eggs from different conditions
A.M. Campos, F. Ricardo, E. Alves, A. Reis, D. Couto, P. Domingues, M.R.M. Domingues (Portugal)
- 186** Salivary concentration of *N*-acylethanolamines upon food mastication and after meal consumption: Influence of food dietary fiber
X. Kong, R. Ferracane, L. De Luca, P. Vitaglione (Italy)
- 194** Free amino acids and bioactive peptides profile of Pastırma during its processing
E. Deniz, L. Mora, M.-C. Aristoy, K. Candoğan, F. Toldrá (Turkey; and Spain)
- 202** Turbidity in oil-in-water-emulsions – Key factors and visual perception
C. Linke, S. Drusch (Germany)
- 211** The influence of heat treatment on acid-tolerant emulsions prepared from acid soluble soy protein and soy soluble polysaccharide complexes
Q.-R. Liu, J.-R. Qi, S.-W. Yin, J.-M. Wang, J. Guo, J.-L. Feng, M. Cheng, J. Cao, J.-Y. Weng, X.-Q. Yang (China)
- 219** GC/MS method to quantify bioavailable phenolic compounds and antioxidant capacity determination of plasma after acute coffee consumption in human volunteers
O.J. Lara-Guzmán, R. Álvarez-Quintero, E. Osorio, M. Naranjo-Cano, K. Muñoz-Durango (Colombia)
- 227** Study of Chardonnay and Sauvignon blanc wines from D.O.Ca Rioja (Spain) aged in different French oak wood barrels: Chemical and aroma quality aspects
P. Herrero, M.P. Sáenz-Navajas, J.M. Avizcuri, L. Culleré, P. Balda, E.C. Antón, V. Ferreira, A. Escudero (Spain)
- 237** Organic acids in Kakadu plum (*Terminalia ferdinandiana*): The good (ellagic), the bad (oxalic) and the uncertain (ascorbic)
D.J. Williams, D. Edwards, S. Pun, M. Chaliha, B. Burren, U. Tinggi, Y. Sultanbawa (Australia)
- 245** Physical characterization of crystalline networks formed by binary blends of waxes in soybean oil
S. Jana, S. Martini (United States)
- 254** Context and wine quality effects on consumers' mood, emotions, liking and willingness to pay for Australian Shiraz wines
L. Danner, R. Ristic, T.E. Johnson, H.L. Meiselman, A.C. Hoek, D.W. Jeffery, S.E.P. Bastian (Australia, USA)
- 266** Molecular and mycotoxigenic biodiversity of *Aspergillus flavus* isolated from Brazil nuts
A.C. Baquião, E.L. Lopes, B. Corrêa (Brazil)
- 272** Properties of lysozyme/sodium alginate complexes for the development of antimicrobial films
C.B. Amara, N. Eghbal, N. Oulahal, P. Degraeve, A. Gharsallaoui (France, Iran)
- 281** Mass spectrometry for the characterization of brewing process
A.F. Vivian, C.T. Aoyagui, D.N. de Oliveira, R.R. Catharino (Brazil)
- 289** Healthy Spanish *salchichón* enriched with encapsulated *n*-3 long chain fatty acids in konjac glucomannan matrix
J.M. Lorenzo, P.E.S. Munekata, M. Pateiro, P.C.B. Campagnol, R. Domínguez (Spain, Brazil)
- 296** Influence of surfactant type and thermal cycling on formation and stability of flavor oil emulsions fabricated by spontaneous emulsification
A.H. Saberi, Y. Fang, D.J. McClements (USA)
- 302** Effect of lactulose-derived oligosaccharides on intestinal microbiota during the shift between media with different energy contents
E. Barroso, A. Montilla, N. Corzo, C. Peláez, M.C. Martínez-Cuesta, T. Requena (Spain)
- 309** Heteroaggregation of lipid droplets coated with sodium caseinate and lactoferrin
G. de Figueiredo Furtado, M. Michelon, D.R.B. de Oliveira, R.L. da Cunha (Brazil)
- 320** Potential physicochemical basis of Mediterranean diet effect: Ability of emulsified olive oil to increase carotenoid bioaccessibility in raw and cooked tomatoes
Q. Li, T. Li, C. Liu, J. Chen, R. Zhang, Z. Zhang, T. Dai, D.J. McClements (PR China, USA)
- 330** Effect of salt reduction on wheat-dough properties and quality characteristics of puff pastry with full and reduced fat content
C. Silow, E. Zannini, C. Axel, K.M. Lynch, E.K. Arendt (Ireland)

- 338** New insights about flocculation process in sodium caseinate-stabilized emulsions
C. Huck-Iriart, J. Montes-de-Oca-Ávalos, M.L. Herrera, R.J. Candal, C.L. Pinto-de-Oliveira, I. Linares-Torriani (Argentina, Brazil)
- 347** A peptidomic approach for the identification of antioxidant and ACE-inhibitory peptides in sardinelle protein hydrolysates fermented by *Bacillus subtilis* A26 and *Bacillus amyloliquefaciens* An6
I. Jemil, L. Mora, R. Nasri, O. Abdelhedi, M.-C. Aristoy, M. Hajji, M. Nasri, F. Toldrá (Tunisie, Spain)
- 359** Willingness to pay more for value-added pomegranate juice (*Punica granatum* L.): An open-ended contingent valuation
K.R. Romano, F. Dias Bartolomeu Abadio Finco, A. Rosenthal, M. Vinicius Alves Finco, R. Deliza (Brazil)
- 365** Development of smart colourimetric starch-based indicator for liberated volatiles during durian ripeness
A. Niponsak, N. Laohakunjit, O. Kerdchoechuen, P. Wongsawadee (Thailand)
- 373** Angiotensin I-converting enzyme-inhibitory peptides from bovine collagen: insights into inhibitory mechanism and transepithelial transport
Y. Fu, J.F. Young, M.K. Rasmussen, T.K. Dalsgaard, R. Lametsch, R.E. Aluko, M. Therkildsen (Denmark, Canada)
- 382** Simulated GI digestion of dietary protein: Release of new bioactive peptides involved in gut hormone secretion
J. Caron, B. Cudennec, D. Domenger, Y. Belguesmia, C. Flahaut, M. Kouach, J. Lesage, J.-F. Goossens, P. Dhulster, R. Ravallec (France)
- 391** Jagua blue derived from *Genipa americana* L. fruit: A natural alternative to commonly used blue food colorants?
J.E. Brauch, S.P. Zapata-Porras, M. Buchweitz, J.K. Aschoff, R. Carle (Germany, Colombia, Saudi Arabia)
- 399** Bioaccessibility and antioxidant activity of curcumin after encapsulated by nano and Pickering emulsion based on chitosan-tripolyphosphate nanoparticles
B.R. Shah, C. Zhang, Y. Li, B. Li (China)
- 408** Nature of protein-protein interactions during the gelation of canola protein isolate networks
J.H. Kim, N.V. Varankovich, A.K. Stone, M.T. Nickerson (Canada)
- 415** Emulsification properties of pea protein isolate using homogenization, microfluidization and ultrasonication
N.A. McCarthy, D. Kennedy, S.A. Hogan, P.M. Kelly, K. Thapa, K.M. Murphy, M.A. Fenelon (Ireland)
- 422** Bioactive properties and functional constituents of *Hypericum androsaemum* L.: A focus on the phenolic profile
I. Jabeur, F. Tobaldini, N. Martins, L. Barros, I. Martins, R.C. Calhelha, M. Henriques, S. Silva, L. Achour, C. Santos-Buelga, I.C.F.R. Ferreira (Portugal, Tunisia, Brazil, Spain)
- 432** Health-promoting ingredients from four selected Azorean macroalgae
L. Paiva, E. Lima, A.I. Neto, M. Marcone, J. Baptista (Portugal, Canada)
- 439** Key role of collagen fibers orientation in casing-meat adhesion
S. Yang, J. Wang, Y. Wang, Y. Luo (China)
- 448** Difference thresholds for added sugar in chocolate-flavoured milk: Recommendations for gradual sugar reduction
D. Oliveira, F. Reis, R. Deliza, A. Rosenthal, A. Giménez, G. Ares (Brazil, Uruguay)
- 454** Idiographic duo-trio tests using a constant-reference based on preference of each consumer: Sample presentation sequence in difference test can be customized for individual consumers to reduce error
M.-A. Kim, H.-M. Sim, H.-S. Lee (South Korea)
- 463** A holistic approach to food safety risks: Food fraud as an example
H.J.P. Marvin, Y. Bouzembrak, E.M. Janssen, H.J. van der Fels-Klerx, E.D. van Asselt, G.A. Kleter (The Netherlands)
- 471** Characterisation of volatile profiles in 50 native Peruvian chili pepper using solid phase microextraction-gas chromatography mass spectrometry (SPME-GCMS)
K. Patel, C. Ruiz, R. Calderon, M. Marcelo, R. Rojas (Peru)

- 476** Effects of time and extraction temperature on phenolic composition and functional properties of red rooibos (*Aspalathus linearis*)
J.S. Santos, C.T.P. Deolindo, L.A. Esmerino, M.I. Genovese, A. Fujita, M.B. Marques, N.D. Rosso, H. Daguier, A.C. Valese, D. Granato (Brazil)
- 488** Ancestral Andean grain quinoa as source of lactic acid bacteria capable to degrade phytate and produce B-group vitamins
S.L. Carrizo, C.E. Montes de Oca, J.E. Laiño, N.E. Suarez, G. Vignolo, J.G. LeBlanc, G. Rollán (Argentina)
- 495** The transfer rate of *Salmonella* Typhimurium from contaminated parsley to other consecutively chopped batches via cutting boards under different food handling scenarios
D. Faour-Klingbeil, V. Kuri, E. Todd (UK, Lebanon)
- 504** Development of a robotic pourer constructed with ubiquitous materials, open hardware and sensors to assess beer foam quality using computer vision and pattern recognition algorithms: RoboBEER
C. Gonzalez Viejo, S. Fuentes, G. Li, R. Collmann, B. Condé, D. Torrico (Australia)
- 514** The quality of low lactose milk is affected by the side proteolytic activity of the lactase used in the production process
A.D. Troise, E. Bandini, R. De Donno, G. Meijer, M. Trezzi, V. Fogliano (Italy, The Netherlands)
- 526** Effect of canning on color, protein and phenolic profile of grains from kidney bean, field pea and chickpea
N. Parmar, N. Singh, A. Kaur, A.S. Viridi, S. Thakur (India)
- 533** Enzymatic biotransformation of polyphenolics increases antioxidant activity of red and white grape pomace
I.M. Martins, B.S. Roberto, J.B. Blumberg, C.-Y.O. Chen, G.A. Macedo (Brazil, USA)
- 540** Multilevel structural responses of β -conglycinin and glycinin under acidic or alkaline heat treatment
J. Xiao, C. Shi, L. Zhang, Y. Li, J. Qi, Y. Wang, Q. Huang (United States, People's Republic of China)
- 549** Spray dried microparticles of chia oil using emulsion stabilized by whey protein concentrate and pectin by electrostatic deposition
C. Noello, A.G.S. Carvalho, V.M. Silva, M.D. Hubinger (Brazil)
- 558** Evaluation of *Calligonum azel* Maire, a North African desert plant, for its nutritional potential as a sustainable food and feed
M. Bannour, D.W. Lachenmeier, I. Straub, M. Kohl-Himmelseher, A. Khadhri, S. Aschi-Smiti, T. Kuballa, H. Belgacem (Tunisia, Germany)
- 565** Compositional evaluation of selected agro-industrial wastes as valuable sources for the recovery of complex carbohydrates
A. Vojvodić, D. Komes, I. Vovk, A. Belščak-Cvitanović, A. Bušić (Croatia, Slovenia)
- 574** Yogurt viscosity and fruit pieces affect satiating capacity expectations
A. Tarrega, J. Marcano, S. Fiszman (Spain)
- 582** Microcapsules loaded with the probiotic *Lactobacillus paracasei* BGP-1 produced by co-extrusion technology using alginate/shellac as wall material: Characterization and evaluation of drying processes
M.P. Silva, F.L. Tulini, M.M. Ribas, M. Penning, C.S. Fávoro-Trindade, D. Poncelet (Brazil, France, Germany)
- 591** Harvest date and crop level influence sensory and chemical profiles of Ontario Vidal blanc and Riesling icewines
A.J. Bowen, A.G. Reynolds, I. Lesschaeve (Canada)
- 604** Influence of morphology and polymorphic transformation of fat crystals on the freeze-thaw stability of mayonnaise-type oil-in-water emulsions
C. Ishibashi, H. Hondoh, S. Ueno (Japan)
- 614** One-step global parameter estimation of kinetic inactivation parameters for *Bacillus sporothermodurans* spores under static and dynamic thermal processes
F. Cattani, K.D. Dolan, S.D. Oliveira, D.K. Mishra, C.A.S. Ferreira, P.M. Periago, A. Aznar, P.S. Fernandez, V.P. Valdramidis (Brazil, USA, Spain, Malta)

- 620** Efficiency of population-dependent sulfite against *Brettanomyces bruxellensis* in red wine
C. Longin, C. Degueurce, F. Julliat, M. Guilloux-Benatier, S. Rousseaux, H. Alexandre (France)
- 631** Influence of processing parameters and stress adaptation on the inactivation of *Listeria monocytogenes* by Non-Thermal Atmospheric Plasma (NTAP)
T. Calvo, A. Álvarez-Ordóñez, M. Prieto, M. González-Raurich, M. López (Spain)
- 638** Characterization of the peptide profile in Spanish Teruel, Italian Parma and Belgian dry-cured hams and its potential bioactivity
L. Mora, E. Escudero, F. Toldrá (Spain)
- 647** Metabolic profiling discriminates between strawberry (*Fragaria × ananassa* Duch.) cultivars grown in Finland or Estonia
A. Kårlund, U. Moor, G. McDougall, M. Lehtonen, R.O. Karjalainen, K. Hanhineva (Finland, Estonia, UK)
- 654** Cold storage affects the volatile profile and expression of a putative linalool synthase of papaya fruit
B.L. Gomes, J.P. Fabi, E. Purgatto (Brazil)
- 661** Hypoallergenic hydrolysates of egg white proteins modulate allergen responses induced *ex vivo* on spleen cells from sensitized mice
D. Lozano-Ojalvo, E. Molina, R. López-Fandiño (Spain)
- 670** Nutritive values, flavor amino acids, healthcare fatty acids and flesh quality improved by manganese referring to up-regulating the antioxidant capacity and signaling molecules TOR and Nrf2 in the muscle of fish
W.-D. Jiang, P. Wu, R.-J. Tang, Y. Liu, S.-Y. Kuang, J. Jiang, L. Tang, W.-N. Tang, Y.-A. Zhang, X.-Q. Zhou, L. Feng (China)
- 679** The influence of breast milk and infant formulae hydrolysates on bacterial adhesion and Caco-2 cells functioning
E. Fiedorowicz, L.H. Markiewicz, K. Sidor, D. Świątecka, A. Cieślińska, M. Matysiewicz, K. Piskorz-Ogórek, E. Sienkiewicz-Szłapka, M. Teodorowicz, A. Świątecki, E. Kostyra (Poland, The Netherlands)
- 689** Optimal experimental design for discriminating between microbial growth models as function of suboptimal temperature: From *in silico* to *in vivo*
I. Stamati, S. Akkermans, F. Logist, E. Noriega, J. Van Impe (Belgium)
- 701** Ultrasound pre-treatment enhances the carrot drying and rehydration
C. Ricce, M.L. Rojas, A.C. Miano, R. Siche, P.E.D. Augusto (Brazil, Perú)
- 709** Glycinin-gum arabic complex formation: Turbidity measurement and charge neutralization analysis
D. Dong, Y. Hua (PR China)
- 716** 3,4-Dihydroxyphenylacetic acid is a predominant biologically-active catabolite of quercetin glycosides
Y. Tang, S. Nakashima, S. Saiki, Y. Myoi, N. Abe, S. Kuwazuru, B. Zhu, H. Ashida, Y. Murata, Y. Nakamura (China, Japan)
- 724** Microbial communities related to sensory attributes in Korean fermented soy bean paste (*doenjang*)
M.J. Kim, H.S. Kwak, H.Y. Jung, S.S. Kim (Republic of Korea)
- 733** Bioactive amines in *Passiflora* are affected by species and fruit development
L.L. Bomtempo, A.M. Costa, H. Lima, N. Engeseth, M.B.A. Gloria (Brazil, USA)
- 739** The structural basis of cooking loss in beef: Variations with temperature and ageing
P.P. Purslow, S. Oiseth, J. Hughes, R.D. Warner (Argentina, Australia)
- 749** Zinc bioavailability from whey. Enthalpy-entropy compensation in protein binding
N. Tang, L.H. Skibsted (Denmark)
- 756** *In vitro* versus *in vivo* protein digestibility techniques for calculating PDCAAS (protein digestibility-corrected amino acid score) applied to chickpea fractions
O.L. Tavano, V.A. Neves, S.I. da Silva Júnior (Brazil)
- 764** Aseptic artificial fermentation of cocoa beans can be fashioned to replicate the peptide profile of commercial cocoa bean fermentations
W.A. John, N. Kumari, N.L. Böttcher, K.J. Koffi, S. Grimbs, G. Vrancken, R.N. D'Souza, N. Kuhnert, M.S. Ullrich (Germany, Belgium)

- 773** *Pichia kudrazevii* and *Candida nitrativorans* are the most well-adapted and relevant yeast species fermenting cocoa in Agneby-Tiassa, a local Ivorian cocoa producing region
L. Samagaci, H. Ouattara, S. Niamké, M. Lemaire (Côte d'Ivoire, France)
- 781** Distinct growth and extractive methods of *Acmellaoleracea* (L.) R.K. Jansen rising different concentrations of spilanthol: An important bioactive compound in human dietary
J.V. Franca, M.S.R. Queiroz, B.P. do Amaral, N.K. Simas, N.C.B. da Silva, I.C.R. Leal (Brazil)
- 790** Microbial diversity in pitted sweet cherries (*Prunus avium* L.) as affected by High-Hydrostatic Pressure treatment
J. Toledo del Árbol, R. Pérez Pulido, A. La Stora, M.J. Grande Burgos, R. Lucas, D. Ercolini, A. Gálvez (Spain, Italy)
- 797** Effects of capsule parameters on coffee extraction in single-serve brewer
X. Wang, J. William, Y. Fu, L.-T. Lim (Canada)
- 806** Nutritional and chemical properties of fermented food of wild and cultivated genotypes of enset (*Ensete ventricosum*)
A. Boshia, A.L. Dalbato, T. Tana, W. Mohammed, B. Tesfaye, L.M. Karlsson (Ethiopia, Sweden)
- 812** Protein network analysis – A new approach for quantifying wheat dough microstructure
I. Bernklau, L. Lucas, M. Jekle, T. Becker (Germany)
- 820** Gastrointestinal digestates of Grana Padano and Trentingrana cheeses promote intestinal calcium uptake and extracellular bone matrix formation *in vitro*
P. De Luca, S. Bruschi, M. Maggioni, M. Stuknytė, S. Cattaneo, M. Bottani, A. Fiorilli, F. Rossi, I. De Noni, A. Ferraretto (Italy)
- 828** Phase behavior, structure and rheology of candelilla wax/fully hydrogenated soybean oil mixtures with and without vegetable oil
N.O. Ramírez-Gómez, N.C. Acevedo, J.F. Toro-Vázquez, J.J. Ornelas-Paz, E. Dibildox-Alvarado, J.D. Pérez-Martínez (Mexico, USA)
- 838** Resistant starch suppresses postprandial hypertriglyceridemia in rats
H. Matsuda, K. Kumazaki, R. Otokoza, M. Tanaka, E. Udagawa, T. Shirai (Japan)
- 843** Thermal inactivation kinetics of surface contaminating *Listeria monocytogenes* on vacuum-packaged agar surface and ready-to-eat sliced ham and sausage
X. Wang, M. Uyttendaele, A. Geeraerd, L. Steen, I. Fraeye, F. Devlieghere (Belgium)
- 850** Thermal treatment of lupin-based milk alternatives – Impact on lupin proteins and the network of respective lupin-based yogurt alternatives
A. Hickisch, K. Bindl, R.F. Vogel, S. Toelstede (Germany)
- 860** Flavor of roasted peanuts (*Arachis hypogaea*) - Part I: Effect of raw material and processing technology on flavor, color and fatty acid composition of peanuts
D. Lykomitros, V. Fogliano, E. Capuano (The Netherlands)
- 870** Flavor of roasted peanuts (*Arachis hypogaea*) – Part II: Correlation of volatile compounds to sensory characteristics
D. Lykomitros, V. Fogliano, E. Capuano (The Netherlands)
- 882** Glycation of β -lactoglobulin under dynamic high pressure microfluidization treatment: Effects on IgE-binding capacity and conformation
Y. Chen, Z. Tu, H. Wang, L. Zhang, X. Sha, J. Pang, P. Yang, G. Liu, W. Yang (China)