

LWT—Food Science and Technology

Contents

Volume 68, 2016

Research papers

- Characterization of antimicrobial efficacy of photocatalytic polymers against food-borne biofilms**
X. Weng, J. van Niekerk, S. Neethirajan and K. Warriner 1
- Effect of skim milk coated inulin-alginate encapsulation beads on viability and gene expression of *Lactobacillus plantarum* during freeze-drying**
L. Wang, X. Yu, H. Xu, Z.P. Aguilar and H. Wei 8
- Fiber optics fluorescence fingerprint measurement for aerobic plate count prediction on sliced beef surface**
D. Mita Mala, M. Yoshimura, S. Kawasaki, M. Tsuta, M. Kokawa, V. Trivittayasil, J. Sugiyama and Y. Kitamura 14
- Characterization of *Lactobacillus pentosus* as a starter culture for the fermentation of edible oyster mushrooms (*Pleurotus* spp.)**
Y. Liu, X.-x. Xie, S.A. Ibrahim, S.G. Khaskheli, H. Yang, Y.-f. Wang and W. Huang 21
- Antimicrobial citric acid/poly(vinyl alcohol) crosslinked films: Effect of cyclodextrin and sodium benzoate on the antimicrobial activity**
C. Birck, S. Degoutin, M. Maton, C. Neut, M. Bria, M. Moreau, F. Fricoteaux, V. Miri and M. Bacquet 27
- Lipoxygenase inactivation kinetics and quality-related enzyme activities of narrow-leaved lupin seeds and flakes**
M. Stephany, P. Eckert, S. Bader-Mittermaier, U. Schweiggert-Weisz and R. Carle 36
- Application of electrolyzed water for improving postharvest quality of mushroom**
M.S. Aday 44
- Characterization of phenolic composition in chestnut leaves and beer residue by LC-DAD-ESI-MS**
P.E.S. Munekata, D. Franco, M.A. Trindade and J.M. Lorenzo 52
- Combined effects of ultra-high hydrostatic pressure and mild heat on the inactivation of *Bacillus subtilis***
J. Meng, Y. Gong, P. Qian, J.-Y. Yu, X.-J. Zhang and R.-R. Lu 59
- Assessment of the inhibitory effect of free and encapsulated commercial nisin (Nisaplin®), tested alone and in combination, on *Listeria monocytogenes* and *Bacillus cereus* in refrigerated milk**
R.C.R. Martinez, V.O. Alvarenga, M. Thomazini, C.S. Fávaro-Trindade and A.d.S. Sant'Ana 67
- Manufacturing the novel sausages with reduced quantity of meat and fat: The product development, formulation optimization, emulsion stability and textural characterization**
M. Tahmasebi, M. Labbafi, Z. Emam-Djomeh and M.S. Yarmand 76
- Biofilm-producing ability and tolerance to industrial sanitizers in *Salmonella* spp. isolated from Brazilian poultry processing plants**
R.E. Ziech, A.P. Perin, C. Lampugnani, M.J. Sereno, C. Viana, V.M. Soares, J.G. Pereira, J.P.d.A.N. Pinto and L.d.S. Bersot 85

Prevalence and diversity of lactic acid bacteria in Chinese traditional sourdough revealed by culture dependent and pyrosequencing approaches <i>T. Liu, Y. Li, J. Chen, F.A. Sadiq, G. Zhang, Y. Li and G. He</i>	91
Impact of thermal and high pressure processing on quality parameters of beetroot (<i>Beta vulgaris</i> L.) <i>M. Paciulli, I.G. Medina-Meza, E. Chiavaro and G.V. Barbosa-Cánovas</i>	98
Evaluation of physicochemical properties of foam mat dried sour cherry powder <i>E. Abbasi and M. Azizpour</i>	105
Conjugated linolenic acids and nutraceutical components in Jiaogulan (<i>Gynostemma pentaphyllum</i>) seeds <i>C. Zou, H. Shi, X. Liu, Y. Sheng, T. Ding, J. Yan, B. Gao, J. Liu, W. Lu and L. Yu</i>	111
Water sorption and diffusion properties of spray-dried dairy powders containing intact and hydrolysed whey protein <i>G.M. Kelly, J.A. O'Mahony, A.L. Kelly and D.J. O'Callaghan</i>	119
Brea Gum (from <i>Cercidium praecox</i>) as a structural support for emulsion-based edible films <i>M.L. Spotti, J.P. Cecchini, M.J. Spotti and C.R. Carrara</i>	127
Nano-encapsulation competitiveness of omega-3 fatty acids and correlations of thermal analysis and Karl Fischer water titration for European anchovy (<i>Engraulis encrasicolus</i> L.) oil/β-cyclodextrin complexes <i>M. Ünlüsayın, N.G. Hädärugă, G. Rusu, A.T. Gruia, V. Păunescu and D.I. Hädärugă</i>	135
3-chlorotyrosine formation versus other molecular changes induced by hypochlorous acid in proteins: A study using dairy proteins as a model <i>H.N. Bao Loan, B. Kerkaert, T. Cucu, F. Mestdagh and B. De Meulenaer</i>	145
Effect of salt and moisture content reduction on physical and microbiological properties of salted, pressed and freeze dried turkey meat <i>M.Y. Yalçın and M. Şeker</i>	153
Consumers' attention to functional food labels: Insights from eye-tracking and change detection in a case study with probiotic milk <i>D. Oliveira, L. Machón, R. Deliza, A. Rosenthal, E.H. Walter, A. Giménez and G. Ares</i>	160
The effects of ultrasound on quality and nutritional aspects of dried sour cherries during shelf-life <i>K. Siucińska, D. Konopacka, M. Mieszczakowska-Fraç and A. Połubok</i>	168
Chemical, sensory, and microbiological stability of stored raw peanuts packaged in polypropylene ventilated bags and high barrier plastic bags <i>M.P. Martín, V. Nepote and N.R. Grosso</i>	174
Identification of biogenic amines-producing lactic acid bacteria isolated from spontaneous malolactic fermentation of Chilean red wines <i>K. Henríquez-Aedo, D. Durán, A. García, M.B. Hengst and M. Aranda</i>	183
Impacts of freezing and molecular size on structure, mechanical properties and recrystallization of freeze-thawed polysaccharide gels <i>N. Harnkarnsujarit, K. Kawai and T. Suzuki</i>	190
Isolation of lactic acid bacteria from plants of the coastal <i>Satoumi</i> regions for use as starter cultures in fermented milk and soymilk production <i>T. Kuda, M. Kataoka, M. Nemoto, M. Kawahara, H. Takahashi and B. Kimura</i>	202
<i>In-vitro</i> probiotic characteristics assessment of feruloyl esterase and glutamate decarboxylase producing <i>Lactobacillus</i> spp. isolated from traditional fermented millet porridge (kambu koozh) <i>S.K. Palaniswamy and V. Govindaswamy</i>	208
Isolation and identification of some antibacterial peptides in the plasmin-digest of β-casein <i>M. Sedaghati, H. Ezzatpanah, M. Mashhadi Akbar Boojar, M. Tajabadi Ebrahimi and F. Kobarfard</i>	217
Starch-halloysite nanocomposites containing nisin: Characterization and inhibition of <i>Listeria monocytogenes</i> in soft cheese <i>S.M.M. Meira, G. Zehetmeyer, J.M. Scheibel, J.O. Werner and A. Brandelli</i>	226
Influence of blanching and drying methods on molecular structure and functional properties of elephant foot yam (<i>Amorphophallus paeoniifolius</i>) flour <i>M. Suriya, G. Baranwal, M. Bashir, C.K. Reddy and S. Haripriya</i>	235

Reduction in the ammonia content of salmon shark meat by a fermented rice bran suspension with the <i>Satoumi</i>-sourced yeast <i>Saccharomyces cerevisiae</i> Misaki-1 and lactic acid bacteria <i>Lactobacillus plantarum</i> Sanriku-SU8 <i>T. Kuda, S. Kondo, Y. Usami, S. Ishizaki, H. Takahashi and B. Kimura</i>	244
Formation of red myoglobin derivatives and inhibition of spoilage bacteria in raw meat batters by lactic acid bacteria and <i>Staphylococcus xylosus</i> <i>P. Li, H. Luo, B. Kong, Q. Liu and C. Chen</i>	251
Effect of antimicrobial mixtures and modified atmosphere packaging on the quality of Argentine hake (<i>Merluccius hubbsi</i>) burgers <i>L.I. Schelegueda, S.B. Delcarlo, M.F. Gliemmo and C.A. Campos</i>	258
Effects of deodorization on the physicochemical index and volatile compounds of purple sweet potato anthocyanins (PSPAs) <i>W. Sun, M. Zhang, H. Chen, D. Zheng and Z. Fang</i>	265
Characterization of Anatolian honeys based on minerals, bioactive components and principal component analysis <i>H. Kaygusuz, F. Tezcan, F. Bedia Erim, O. Yildiz, H. Sahin, Z. Can and S. Kolayli</i>	273
Potential of the solid-state fermentation of tomato by products by <i>Fusarium solani pisi</i> for enzymatic extraction of lycopene <i>S. Azabou, Y. Abid, H. Sebi, I. Felfoul, A. Gargouri and H. Attia</i>	280
<i>Lactobacillus plantarum</i> strains for multifunctional oat-based foods <i>P. Russo, M.L.V. de Chiara, V. Capozzi, M.P. Arena, M.L. Amodio, A. Rascón, M.T. Dueñas, P. López and G. Spano</i>	288
Faba bean flavour and technological property improvement by thermal pre-treatments <i>Z.-q. Jiang, M. Pulkkinen, Y.-j. Wang, A.-M. Lampi, F.L. Stoddard, H. Salovaara, V. Piironen and T. Sontag-Strohm</i>	295
Analogy in selenium enrichment and selenium speciation between selenized yeast <i>Saccharomyces cerevisiae</i> and <i>Hericium erinaceus</i> (lion's mane mushroom) <i>O. Egressy-Molnár, L. Ouerdane, J. Györfi and M. Dernovics</i>	306
GC-MS based metabolomics approach of Kimchi for the understanding of <i>Lactobacillus plantarum</i> fermentation characteristics <i>S.-E. Park, S.-A. Yoo, S.-H. Seo, K.-I. Lee, C.-S. Na and H.-S. Son</i>	313
Survival of probiotic lactic acid bacteria immobilized in different forms of bacterial cellulose in simulated gastric juices and bile salt solution <i>K. Fijałkowski, D. Peitler, R. Rakoczy and A. Żywicka</i>	322
Carrier systems for bacteriophages to supplement food systems: Encapsulation and controlled release to modulate the human gut microbiota <i>M. Samtlebe, F. Ergin, N. Wagner, H. Neve, A. Küçükçetin, C.M.A.P. Franz, K.J. Heller, J. Hinrichs and Z. Atamer</i>	334
Effect of selected pre-treatments on folate recovery of granule suspensions prepared from hen egg yolk <i>N. Naderi, J.D. House and Y. Pouliot</i>	341
Can lutein replace annatto in the manufacture of Prato cheese? <i>D. Sobral, R.G. Bueno Costa, G.M. Machado, J.C. Jacinto de Paula, V.A. Martins Teodoro, N.M. Nunes, A.C. dos Santos Pires and M.S. Pinto</i>	349
Physical, antioxidant and antimicrobial properties of chitosan films containing <i>Eucalyptus globulus</i> essential oil <i>J. Hafsa, M.a. Smach, M.R. Ben Khedher, B. Charfeddine, K. Limem, H. Majdoub and S. Rouatbi</i>	356
Sensory analysis of natural table olives: Relationship between appearance of defect and gustatory-kinaesthetic sensation changes <i>B. Lanza and F. Amoroso</i>	365
Mandarin essential oils inhibit quorum sensing and virulence factors of <i>Pseudomonas aeruginosa</i> <i>M.C. Luciardí, M.A. Blázquez, E. Cartagena, A. Bardón and M.E. Arena</i>	373
The comparison of quality and microbiological characteristic of hamburger patties enriched with green tea extract using three techniques: Direct addition, edible coating and encapsulation <i>E.B. Özvural, Q. Huang and M.L. Chikindas</i>	385
Carrot pomace enhances the expansion and nutritional quality of corn starch extrudates <i>N. Kaisangsri, R.J. Kowalski, I. Wijesekara, O. Kerdchoechuen, N. Laohakunjit and G.M. Ganjyal</i>	391

Combined effects of ozone and freeze-drying on the shelf-life of <i>Broiler</i> chicken meat <i>M.J. Cantalejo, F. Zouaghi and I. Pérez-Arnedo</i>	400
Image processing based technique for classification of fish quality after cypermethrine exposure <i>M.K. Dutta, N. Sengar, N. Kamble, K. Banerjee, N. Minhas and B. Sarkar</i>	408
Selective antibacterial effect on <i>Campylobacter</i> of a winemaking waste extract (WWE) as a source of active phenolic compounds <i>E. Mingo, J.M. Silván and A.J. Martinez-Rodriguez</i>	418
Evaluation of the safety and quality of wash water during the batch washing of <i>Pangasius</i> fish (<i>Pangasius hypophthalmus</i>) in chlorinated and non-chlorinated water <i>A.N. Tong Thi, I. Sampers, S. Van Haute, S. Samapundo, B. De Meulenaer, M. Heyndrickx and F. Devlieghere</i>	425
Changes in physiochemical properties and stability of peanut oil body emulsions by applying gum arabic <i>R. Sukhotu, S. Guo, J. Xing, Q. Hu, R. Wang, X. Shi, K. Nishinari, Y. Fang and S. Guo</i>	432
Substitution of ice by a curing salt solution during meat batter production using the vane pump-grinder technology <i>S.B. Irmscher, E.-M. Terjung, M. Gibis, K. Herrmann, R. Kohlus and J. Weiss</i>	439
Design of microcapsules containing <i>Lactococcus lactis</i> subsp. <i>lactis</i> in alginate shell and xanthan gum with nutrients core <i>M. Bekhit, L. Sánchez-González, G. Ben Messaoud and S. Desobry</i>	446
Preparation of poly(lactide)/poly(butylene adipate-co-terephthalate) blend films using a solvent casting method and their food packaging application <i>L.-F. Wang, J.-W. Rhim and S.-I. Hong</i>	454
The effect of fruit cultivar/origin and storage time on sorbets quality <i>C. Hipólito, R. Ramalheira, S. Beirão da Costa and M. Moldão-Martins</i>	462
Effect of enzymatic hydrolysis on the production of free amino acids from boarfish (<i>Capros aper</i>) using second order polynomial regression models <i>K.S. Ojha, C. Alvarez, P. Kumar, C.P. O'Donnell and B.K. Tiwari</i>	470
Evaluation of highly unsaturated oleogels as shortening replacer in a short dough product <i>B. Mert and I. Demirkesen</i>	477
Evaluation of alpha-tocopherol stability in soluble dietary fiber based nanofiber <i>J. Li, A. Chotiko, D.A. Narcisse and S. Sathivel</i>	485
Trace elements in <i>Camellia sinensis</i> marketed in southeastern Brazil: Extraction from tea leaves to beverages and dietary exposure <i>R.F. Milani, M.A. Morgano and S. Cadore</i>	491
Physical characteristics of parboiled Korean glutinous rice (<i>Olbyeossal</i>) using a modified method <i>A.H. Hapsari, S.-J. Kim and J.-B. Eun</i>	499
Capillary zone electrophoresis as alternative tool for rapid identification and quantification of viable <i>Saccharomyces cerevisiae</i> cells <i>F. Crispo, A. Capece, A. Guerrieri and P. Romano</i>	506
Influence of acetic and lactic acids on cocoa flavan-3-ol degradation through fermentation-like incubations <i>V.J. Eyamo Evina, C. De Taeye, N. Niemenak, E. Youmbi and S. Collin</i>	514
Hydrolysis of rapeseed meal protein under simulated duodenum digestion: Kinetic modeling and antioxidant activity <i>C. Zhou, X. Yu, X. Qin, H. Ma, A.E.A. Yagoub and J. Hu</i>	523
Development of a freshness-assessment model for a real-time online monitoring system of packaged commercial milk in distribution <i>B.-S. Kim, M. Lee, J.-Y. Kim, J.-Y. Jung and J. Koo</i>	532
Technological quality and chemical composition of puffed grains from einkorn (<i>Triticum monococcum</i> L. subsp. <i>monococcum</i>) and bread wheat (<i>Triticum aestivum</i> L. subsp. <i>aestivum</i>) <i>A. Hidalgo, S. Scuppa and A. Brandolini</i>	541

Effect of frying process on furan content in foods and assessment of furan exposure of Spanish population <i>I. Juárez, C. Zocco, V. Mouro, C. Cid and M.P. De Peña</i>	549
EGFP-based evaluation of temperature inducible native promoters of industrial ale yeast by using a high throughput system <i>S. Fischer, C. Engstler, S. Procopio and T. Becker</i>	556
Effect of traditional nixtamalization on anthocyanin content and profile in Mexican blue maize (<i>Zea mays</i> L.) landraces <i>S. Mora-Rochín, N. Gaxiola-Cuevas, J.A. Gutiérrez-Urbe, J. Milán-Carrillo, E.M. Milán-Noris, C. Reyes-Moreno, S.O. Serna-Saldivar and E.O. Cuevas-Rodríguez</i>	563
Invitro study of riboflavin producing lactobacilli as potential probiotic <i>K. Thakur and S.K. Tomar</i>	570
Gene expression analysis for <i>Listeria monocytogenes</i> following exposure to pulsed light and continuous ultraviolet light treatments <i>A.R. Uesugi, L.C. Hsu, R.W. Worobo and C.I. Moraru</i>	579
Enhancing dispersion stability of alpha-tocopherol in aqueous media using maize starch and ultrasonication <i>C. Ren, E.Y. Park, J.-Y. Kim and S.-T. Lim</i>	589
Comparative extraction processes, volatile compounds analysis and antioxidant activities of essential oils from <i>Cirsium japonicum</i> Fisch. ex DC and <i>Cirsium setosum</i> (Willd.) M.Bieb <i>Q.-H. Zeng, J.-B. Zhao, J.-J. Wang, X.-W. Zhang and J.-G. Jiang</i>	595
Physicochemical and biosorption properties of novel exopolysaccharide produced by <i>Enterococcus faecalis</i> <i>P. Venkatesh, M. Balraj, R. Ayyanna, D. Ankaiah and V. Arul</i>	606
Improvement of bioactivity of soybean meal by solid-state fermentation with <i>Bacillus amyloliquefaciens</i> versus <i>Lactobacillus</i> spp. and <i>Saccharomyces cerevisiae</i> <i>C.-H. Chi and S.-J. Cho</i>	619
Quality of bread baked from frozen dough – effects of rye, and sugar content, kneading time and proofing profile <i>C. Öhgren, N. Fabregat and M. Langton</i>	626
Microwave pretreatment effects on the changes in seeds microstructure, chemical composition and oxidative stability of rapeseed oil <i>M. Wroniak, A. Rekas, A. Siger and M. Janowicz</i>	634
Design and characterization of spice fused tamarind starch edible packaging films <i>C. Chandra mohan, K.R. Rakhavan, K. Sudharsan, K. Radha krishnan, S. Babuskin and M. Sukumar</i>	642
Effect of fat replacement on flow and thermal properties of dairy powders <i>K. Szulc, J. Nazarko, E. Ostrowska-Ligeza and A. Lenart</i>	653
The comparison of the effect of sodium caseinate, calcium caseinate, carboxymethyl cellulose and xanthan gum on rice-buckwheat dough rheological characteristics and textural and sensory quality of bread <i>I. Burešová, L. Masaříková, L. Hřivna, S. Kulhanová and D. Bureš</i>	659
Calcium-alginate beads loaded with gallic acid: Preparation and characterization <i>J. Li, S.Y. Kim, X. Chen and H.J. Park</i>	667
Characterization of edible gum cordia film: Effects of beeswax <i>M.A. Haq, A. Hasnain, F.A. Jafri, M.F. Akbar and A. Khan</i>	674
Technological, phenotypic and genotypic characterization of lactobacilli from Graviera Kritis PDO Greek cheese, manufactured at two traditional dairies <i>P. Tsafrakidou, D. Bozoudi, S. Pavlidou, C. Kotzamanidis, M. Hatzikamari, A. Zdragas and E. Litopoulou-Tzanetaki</i>	681
Development of kefir-based probiotic beverages with DNA protection and antioxidant activities using soybean hydrolyzed extract, colostrum and honey <i>F.A. Fiorda, G.V. de Melo Pereira, V. Thomaz-Soccol, A.P. Medeiros, S.K. Rakshit and C.R. Soccol</i>	690
Quality assessment of gluten-free pasta prepared with a brown rice and corn meal blend via thermoplastic extrusion <i>E.M.M.d. Silva, J.L.R. Ascheri and D.P.R. Ascheri</i>	698

Enzyme assisted degradation of potential soy protein allergens with special emphasis on the technofunctionality and the avoidance of a bitter taste formation <i>P. Meinlschmidt, U. Schweiggert-Weisz, V. Brode and P. Eisner</i>	707
Effect of various protease inhibitors on heat-induced myofibrillar protein degradation and gel-forming ability of red tilapia (<i>Branchiostegus japonicus</i>) meat <i>K. Takahashi, K. Kurose, E. Okazaki and K. Osako</i>	717
Effect of various blends of camel chymosin and microbial rennet (<i>Rhizomucor miehei</i>) on microstructure and rheological properties of Iranian UF White cheese <i>M. Soltani, O.S. Boran and A.A. Hayaloglu</i>	724
Short communications	
Small deformation rheological properties of dough are useful tool to predict the effects of modest sodium reduction on flour tortilla quality <i>Y.E. Tuncil, T. Jondiko, M.E. Castell-Perez, A.F. Puerta-Gomez and J.M. Awika</i>	329
Tyrosine deposits in brines of salted natural sausage casings of bovine origin <i>L. Kröckel, H. Schmidt and S. André</i>	381
The optimization of spray drying process of <i>Lactobacillus reuteri</i> <i>Y. Liu, Y. Li, T. Shi, J. Zhao, H. Wang, T. Liu, S. Yue, J. Zhou, L. Yu, Y. Zhou and Z. Zhu</i>	615
Calendar	I