

LWT—Food Science and Technology

Contents

Volume 71, 2016

Review article

- Role of protease and oxidase activities involved in some technological aspects of the globe artichoke processing and storage**
J. Ricceri and R.N. Barbagallo 196

Research papers

- Studying the evolution of anthocyanin-derived pigments in a typical red wine of Southern Italy to assess its resistance to aging**
T. Dipalmo, P. Crupi, S. Pati, M.L. Clodoveo and A. Di Luccia 1
- Reduction of mercury bioaccessibility using dietary strategies**
C. Jadán Piedra, V. Sánchez, D. Vélez and V. Devesa 10
- Pulsed vacuum osmotic dehydration of tomatoes: Sodium incorporation reduction and kinetics modeling**
J.L.G. Corrêa, D.B. Ernesto and K.S. de Mendonça 17
- Effect of physical and physicochemical characteristics of chitosan on fat-binding capacities under *in vitro* gastrointestinal conditions**
N. Panith, J. Wichaphon, S. Lertsiri and N. Niamsiri 25
- Physical and antioxidant properties of flexible soy protein isolate films by incorporating chestnut (*Castanea mollissima*) bur extracts**
H. Wang, D. Hu, Q. Ma and L. Wang 33
- Impact of blanching and freeze-thaw pretreatment on drying rate of carrot roots in relation to changes in cell membrane function and cell wall structure**
Y. Ando, Y. Maeda, K. Mizutani, N. Wakatsuki, S. Hagiwara and H. Nabetani 40
- Effect of commercial starter cultures on free amino acid, biogenic amine and free fatty acid contents in dry-cured foal sausage**
R. Domínguez, P.E. Munekata, R. Agregán and J.M. Lorenzo 47
- Viability and alternative uses of a dried powder, microencapsulated *Lactobacillus plantarum* without the use of cold chain or dairy products**
C.C. Coghetto, S.H. Flores, G.B. Brinques and M.A. Záchia Ayub 54
- Identification of different domains of calpain from blood and goat skeletal muscle and their influence on quality during post-mortem ageing of meat during holding at 4 ± 1 °C**
A.K. Biswas, S. Tandon and D. Sharma 60
- Investigations of the effectiveness of nanoemulsions from sage oil as antibacterial agents on some food borne pathogens**
R. Moghimi, A. Aliahmadi, D.J. McClements and H. Rafati 69

Osmotic dehydration of yacon (<i>Smallanthus sonchifolius</i>): Optimization for fructan retention <i>L.F. de Oliveira, J.L.G. Corrêa, M.C. de Angelis Pereira, A. de Lemos Souza Ramos and M.B. Vilela</i>	77
Effect of TiO₂ nanoparticles on the physico-mechanical and ultraviolet light barrier properties of fish gelatin/agar bilayer film <i>A. Vejdani, S.M. Ojagh, A. Adeli and M. Abdolkahi</i>	88
Extending the shelf life of gluten-free fresh filled pasta by modified atmosphere packaging <i>A.M. Sanguinetti, A. Del Caro, A. Scanu, C. Fadda, G. Milella, P. Catzeddu and A. Piga</i>	96
Sensory attributes and changes of physicochemical properties during storage of smoothies prepared from selected fruit <i>P. Nowicka, A. Wojdyto, M. Teleszko and J. Samoticha</i>	102
Extraction of pectin from passion fruit peel assisted by ultrasound <i>C. Freitas de Oliveira, D. Giordani, R. Lutkemier, P.D. Gurak, F. Cladera-Olivera and L.D. Ferreira Marczak</i>	110
Characterisation of lactic acid bacteria from Turkish sourdough and determination of their exopolysaccharide (EPS) production characteristics <i>E. Dertli, E. Mercan, M. Arıcı, M.T. Yılmaz and O. Sağdıç</i>	116
Production and stability of nisin in whey protein concentrate <i>S. Senan, H.A. El-aal, R. Dave and A. Hassan</i>	125
Isolation of lactic acid bacteria with probiotic potentials from kimchi, traditional Korean fermented vegetable <i>K.W. Lee, J.M. Shim, S.-K. Park, H.-J. Heo, H.-J. Kim, K.-S. Ham and J.H. Kim</i>	130
Synchrotron X-ray Fluorescence Microscopy study of the diffusion of iron, manganese, potassium and zinc in parboiled rice kernels <i>P. Oli, R. Ward, B. Adhikari, A.J. Mawson, R. Adhikari, T. Wess, L. Pallas, K. Spiers, D. Paterson and P. Torley</i>	138
Enhancement of the viability of <i>Lactobacillus rhamnosus</i> ATCC 7469 in passion fruit juice: Application of a central composite rotatable design <i>N. Farias, M. Soares and E. Gouveia</i>	149
Effect of indigenous lactic acid bacteria isolated from goat milk and cheeses on folate and riboflavin content of fermented goat milk <i>F.F. Pacheco Da Silva, V. Biscola, J.G. LeBlanc and B.D. Gombossy de Melo Franco</i>	155
Factors controlling the turbidity of submicron emulsions stabilized by food biopolymers and natural surfactant <i>J. Zhang and G.A. Reineccius</i>	162
Survival of spray dried microencapsulated <i>Lactobacillus casei</i> ATCC 393 in simulated gastrointestinal conditions and fermented milk <i>D. Dimitrellou, P. Kandylis, T. Petrović, S. Dimitrijević-Branković, S. Lević, V. Nedović and Y. Kourkoutas</i>	169
Physicochemical properties of whole wheat flour as affected by gamma irradiation <i>N.A. Bhat, I.A. Wani, A.M. Hamdani, A. Gani and F.A. Masoodi</i>	175
Development of a potentially probiotic food through fermentation of Andean tubers <i>A.L. Mosso, M.O. Lobo and N.C. Sammán</i>	184
Stability study of lycopene-loaded lipid-core nanocapsules under temperature and photosensitization <i>P.P. dos Santos, K. Paese, S.S. Guterres, A.R. Pohlmann, A. Jablonski, S.H. Flôres and A.d.O. Rios</i>	190
Soy protein hydrolysates fermentation: Effect of debittering and degradation of major soy allergens <i>P. Meinschmidt, U. Schweiggert-Weisz and P. Eisner</i>	202
The suitability of the ISO 11290-1 method for the detection of <i>Listeria monocytogenes</i> <i>T. Engelhardt, R. Ágoston, Á. Belák, C. Mohácsi-Farkas and G. Kiskó</i>	213
Pasteurization and changes of casein and free amino acid contents of bovine milk by low-pressure CO₂ microbubbles <i>F. Kobayashi, S. Odake, T. Miura and R. Akuzawa</i>	221
Potential of monolaurin based food-grade nano-micelles loaded with nisin Z for synergistic antimicrobial action against <i>Staphylococcus aureus</i> <i>S. Sadiq, M. Imran, H. Habib, S. Shabbir, A. Ihsan, Y. Zafar and F.Y. Hafeez</i>	227

A comparison study of bioaccessibility of soy protein gel induced by magnesiumchloride, glucono-δ-lactone and microbial transglutaminase <i>X. Rui, Y. Fu, Q. Zhang, W. Li, F. Zare, X. Chen, M. Jiang and M. Dong</i>	234
Development of UV-treated cooked germinated brown rice and effect of UV-C treatment on its storability, GABA content, and quality <i>J.S. Jongyingcharoen and E. Cheevitsopon</i>	243
Determination of polyphenols in grape-based nutraceutical products using high resolution mass spectrometry <i>N. López-Gutiérrez, R. Romero-González, J.L. Martínez Vidal and A.G. Frenich</i>	249
A fermented tea with high levels of gallic acid processed by anaerobic solid-state fermentation <i>Y. Huang, X. Xiao, L. Cong, M. Wu, Y. Huang and Y. Yao</i>	260
Washed cashew apple fiber (<i>Anacardium occidentale</i> L.) as fat replacer in chicken patties <i>J.M. Guedes-Oliveira, R.L. Salgado, B.R.C. Costa-Lima, J. Guedes-Oliveira and C.A. Conte-Junior</i>	268
Fenugreek fibre in bread: Effects on dough development and bread quality <i>G. Huang, Q. Guo, C. Wang, H.H. Ding and S.W. Cui</i>	274
Physico-chemical, textural, sensory and antioxidant characteristics of gluten – Free cookies made from raw and germinated <i>Chenopodium</i> (<i>Chenopodium album</i>) flour <i>R. Jan, D.C. Saxena and S. Singh</i>	281
Screening and characterization of potential probiotic and starter bacteria for plant fermentations <i>E. Vera-Pingitore, M.E. Jimenez, A. Dallagnol, C. Belfiore, C. Fontana, P. Fontana, A. von Wright, G. Vignolo and C. Plumed-Ferrer</i>	288
Physicochemical properties of β-carotene emulsions stabilized by chitosan–chlorogenic acid complexes <i>Z. Wei and Y. Gao</i>	295
Development and characterization of alginate microcapsules containing <i>Bifidobacterium</i> BB-12 produced by emulsification/internal gelation followed by freeze drying <i>A.T. Holkem, G.C. Raddatz, G.L. Nunes, A.J. Cichoski, E. Jacob-Lopes, C.R. Ferreira Grosso and C.R. de Menezes</i>	302
Removal of <i>Escherichia coli</i> in boning knives with different sanitizers <i>J. Barbosa, M. Cuppini, J. Flach, C. Steffens, R.L. Cansian and G. Toniazzo</i>	309
Physicochemical properties of sorghum and technological aptitude for popping. Nutritional changes after popping <i>E.E. Llopart and S.R. Drago</i>	316
Effect of duration of solid state fermentation by <i>Aspergillus awamori</i> on antioxidant properties of wheat cultivars <i>K.S. Sandhu, S. Punia and M. Kaur</i>	323
Optimization of time-electric field combination for PPO inactivation in sugarcane juice by ohmic heating and its shelf life assessment <i>J. Saxena, H.A. Makroo and B. Srivastava</i>	329
Isolation and bio-control of Extended Spectrum Beta-Lactamase (ESBL)-producing <i>Escherichia coli</i> contamination in raw chicken meat by using lytic bacteriophages <i>D. Hoang Minh, S. Hoang Minh, K.-i. Honjoh and T. Miyamoto</i>	339
Effect of chitosan molecular weight as micro and nanoparticles on antibacterial activity against some soft rot pathogenic bacteria <i>A. Mohammadi, M. Hashemi and S. Masoud Hosseini</i>	347
The contribution of indigenous non-<i>Saccharomyces</i> wine yeast to improved aromatic quality of Cabernet Sauvignon wines by spontaneous fermentation <i>P.-T. Liu, L. Lu, C.-Q. Duan and G.-L. Yan</i>	356
Interactions of <i>Ziziphora clinopodioides</i> and <i>Mentha spicata</i> essential oils with chitosan and ciprofloxacin against common food-related pathogens <i>Y. Shahbazi and N. Shavisi</i>	364
Effects of gamma irradiation on cytotoxicity and phenolic compounds of <i>Thymus vulgaris</i> L. and <i>Mentha x piperita</i> L. <i>E. Pereira, A.I. Pimenta, R.C. Calhelha, A.L. Antonio, S.C. Verde, L. Barros, C. Santos-Buelga and I.C.F.R. Ferreira</i>	370

Effect of light emitting diode treatment on inactivation of <i>Escherichia coli</i> in milk <i>A. Srimagal, T. Ramesh and J.K. Sahu</i>	378
Identification and characterization of plantaricin Q7, a novel plantaricin produced by <i>Lactobacillus plantarum</i> Q7 <i>H. Liu, L. Zhang, H. Yi, X. Han and C. Chi</i>	386
Rheological characteristics of <i>Salvia sclarea</i> seed gum solutions at different hydration temperature levels: Application of three interval thixotropy test (3ITT) <i>M.T. Yilmaz, G. Kutlu, E. Tulukcu, O.S. Toker, O. Sagdic and S. Karaman</i>	391
Growth of <i>Staphylococcus aureus</i> in cooked ready-to-eat ground fish as affected by inoculum size and potassium sorbate as food preservative <i>C.N. Tango, I. Khan, Y.S. Park and D.H. Oh</i>	400
Calendar	I