

# FOOD RESEARCH INTERNATIONAL

## CONTENTS

Volume 85, July 2016

### Reviews

- 59** Oilseed treatment by ultrasounds and microwaves to improve oil yield and quality: An overview  
M. Koubaa, H. Mhemdi, F.J. Barba, S. Roohinejad, R. Greiner, E. Vorobiev (France, Spain, Germany)
- 144** Dietary fibre: The scientific search for an ideal definition and methodology of analysis, and its physiological importance as a carrier of bioactive compounds  
F.T. Macagnan, L.P. Da Silva, L.H. Hecktheuer (Brazil)
- 170** Updating the research on prodelphinidins from dietary sources  
N. Teixeira, N. Mateus, V. de Freitas (Portugal)
- 315** Antidiabetic dietary materials and animal models  
S. Wang, F. Zhu (Canada, New Zealand)

### Research Articles

- 1** Conformational changes induced by high-pressure homogenization inhibit myosin filament formation in low ionic strength solutions  
X. Chen, X. Xu, M. Han, G. Zhou, C. Chen, P. Li (People's Republic of China)
- 10** Development of solid lipid microparticles loaded with a proanthocyanidin-rich cinnamon extract (*Cinnamomum zeylanicum*): Potential for increasing antioxidant content in functional foods for diabetic population  
F.L. Tullini, V.B. Souza, M.A. Echalar-Barrientos, M. Thomazini, E.M.J.A. Pallone, C.S. Favaro-Trindade (Brazil)
- 19** Identification of peptides released from hot water insoluble fraction of edible bird's nest under simulated gastro-intestinal conditions  
H.-k. Kong, K.-H. Wong, S.C.-I. Lo (Hong Kong, China)
- 26** Replacing modified starch by inulin as prebiotic encapsulant matrix of lipophilic bioactive compounds  
G.L. Zabot, E.K. Silva, V.M. Azevedo, M.A.A. MEIRELES (Brazil)
- 36** Physicochemical and functional properties of Chinese soft-shell turtle (*Pelodiscus sinensis*) egg  
S.-Y. Chen, M.-I. Kuo (Taiwan)
- 44** Vibration-induced particle formation during yogurt fermentation – Industrial vibration measurements and development of an experimental setup  
A. Körzendörfer, P. Temme, S. Nöbel, E. Schlücker, J. Hinrichs (Germany)
- 51** Sequential high pressure extractions applied to recover piceatannol and scirpusin B from passion fruit bagasse  
J. Viganó, A.C. Aguiar, D.R. Moraes, J.L.P. Jara, M.N. Eberlin, C.B.B. Cazarin, M.R. Maróstica Junior, J. Martínez (Brazil)
- 67** Vegetable organogels incorporation in cream cheese products  
H.L. Bemer, M. Limbaugh, E.D. Cramer, W.J. Harper, F. Maleky (United States)
- 76** Sugar cane spirit (cachaça): Effects of mixed inoculum of yeasts on the sensory and chemical characteristics  
J.C. Amorim, R.F. Schwan, W.F. Duarte (Brazil)
- 84** Characterization of emulsion stabilization properties of quince seed extract as a new source of hydrocolloid  
E. Kirtil, M.H. Oztop (Turkey)

(Continued on next page)

- 95** Physical and structural changes induced by high pressure on corn starch, rice flour and waxy rice flour  
C. Cappa, M. Lucisano, G.V. Barbosa-Cánovas, M. Mariotti (Italy, USA)
- 104** Analysis of co-crystallized free phytosterols with triacylglycerols as a functional food ingredient  
N.C. Acevedo, D. Franchetti (United States)
- 113** Nitrate reductase activity of *Staphylococcus carnosus* affecting the color formation in cured raw ham  
R. Bosse (née Danz), M. Gibis, H. Schmidt, J. Weiss (Germany)
- 121** Dietary whey proteins shield murine cecal microbiota from extensive disarray caused by a high-fat diet  
N.E.S. Monteiro, A.R. Roquette, F. de Pace, C.S. Moura, A.d. Santos, A.T. Yamada, M.J.A. Saad, J. Amaya-Farfan (Brazil)
- 131** Adaptive tolerance to phenolic biocides in bacteria from organic foods: Effects on antimicrobial susceptibility and tolerance to physical stresses  
R. Gadea, M.Á. Fernández Fuentes, R. Pérez Pulido, A. Gálvez, E. Ortega (Spain)
- 155** BIOPEP database of sensory peptides and amino acids  
A. Iwaniak, P. Minkiewicz, M. Darewicz, K. Sieniawski, P. Starowicz (Poland)
- 162** Lipid oxidation in base algae oil and water-in-algae oil emulsion: Impact of natural antioxidants and emulsifiers  
B. Chen, J. Rao, Y. Ding, D.J. McClements, E.A. Decker (USA, Saudi Arabia, China)
- 182** Stability and kinetics of leaching of deoxynivalenol, deoxynivalenol-3-glucoside and ochratoxin A during boiling of wheat spaghetti  
A. Vidal, J. Bendicho, V. Sanchis, A.J. Ramos, S. Marín (Spain)
- 191** Entrapment in food-grade transglutaminase cross-linked gelatin-maltodextrin microspheres protects *Lactobacillus* spp. during exposure to simulated gastro-intestinal juices  
S. Nawong, R. Oonsivilai, N. Boonkerd, L. Truelstrup Hansen (Canada, Thailand)
- 200** Effect of stabilizers, oil level and structure on the growth of *Zygosaccharomyces bailii* and on physical stability of model systems simulating acid sauces  
A.L. Zalazar, M.F. Gliemmo, C.A. Campos (Argentina)
- 209** Quality evaluation of frozen guava and yellow passion fruit pulps by NIR spectroscopy and chemometrics  
P.D. Alamar, E.T.S. Caramês, R.J. Poppi, J.A.L. Pallone (Brazil)
- 215** Descriptive sensory profiling of double emulsions with gelled and non-gelled inner water phase  
A.K.L. Oppermann, B. Piqueras-Fiszman, C. de Graaf, E. Scholten, M. Stieger (The Netherlands)
- 224** Crystallization and rheology of palm oil in the presence of sugar  
R. West, D. Rousseau (Spain, Japan)
- 235** Sensory methods and electronic nose as innovative tools for the evaluation of the aroma transfer properties of food plastic bags  
L. Torri, M. Piochi (Italy)
- 244** In situ crystallization and transformation kinetics of polymorphic forms of saturated-unsaturated-unsaturated triacylglycerols: 1-palmitoyl-2,3-dioleoyl glycerol, 1-stearoyl-2,3-dioleoyl glycerol, and 1-palmitoyl-2-oleoyl-3-linoleoyl glycerol  
L. Bayés-García, T. Calvet, M.A. Cuevas-Diarte, S. Ueno (Spain, Japan)
- 259** Effect of protein oxidation on kinetics of droplets stability probed by microrheology in O/W and W/O emulsions of whey protein concentrate  
Y. Tan, J. Wang, F. Chen, S. Niu, J. Yu (China)
- 266** Consumer acceptance of a quick response (QR) code for the food traceability system: Application of an extended technology acceptance model (TAM)  
Y.G. Kim, E. Woo (South Korea)
- 273** HR MAS <sup>1</sup>H NMR and chemometrics as useful tool to assess the geographical origin of cocoa beans – Comparison with HR <sup>1</sup>H NMR  
A. Marseglia, D. Acquotti, R. Consonni, L.R. Cagliani, G. Palla, A. Caligiani (Italy)

(Continued from previous page)

- 282** LC-ESI-MS/MS profile of phenolic and glucosinolate compounds in samh flour (*Mesembryanthemum forsskalei* Hochst. ex Boiss) and the inhibition of oxidative stress by these compounds in human plasma  
A.I. Hamed, R.B. Said, B. Kontek, A.S. Al-Ayed, M. Kowalczyk, J. Moldoch, A. Stochmal, B. Olas (Egypt, Poland, Tunisia)
- 291** Effect of genuine non-anthocyanin phenolics and chlorogenic acid on color and stability of black carrot (*Daucus carota* ssp. *sativus* var. *atrorubens* Alef.) anthocyanins  
C.C. Gras, H. Bogner, R. Carle, R.M. Schweiggert (Germany, Saudi Arabia)
- 301** Consumer interest in specialty beers in three European markets  
G. Donadini, M.D. Fumi, E. Kordialik-Bogacka, L. Maggi, M. Lambri, P. Sckokai (Italy, Poland)