



TRENDS IN FOOD SCIENCE & TECHNOLOGY

Volume 55

REVIEWS

- Phytochemical composition and bioactive compounds of common purslane (*Portulaca oleracea* L.) as affected by crop management practices** by Spyridon Petropoulos, Anestis Karkanis, Natalia Martins and Isabel C.F.R. Ferreira 1
- State of the art on public risk assessment of combined human exposure to multiple chemical contaminants** by Eva Pose-Juan, Tania Fernández-Cruz and Jesús Simal-Gándara 11
- Chewing gum: Production, quality parameters and opportunities for delivering bioactive compounds** by Nevzat Konar, Ibrahim Palabiyik, Omer Said Toker and Osman Sagdic 29
- Cold plasma interactions with enzymes in foods and model systems** by N.N. Misra, S.K. Pankaj, Annalisa Segat and Kenji Ishikawa 39
- Recent advances on food-grade particles stabilized Pickering emulsions: Fabrication, characterization and research trends** by Jie Xiao, Yunqi Li and Qingrong Huang 48
- Liposomal microencapsulation using the conventional methods and novel supercritical fluid processes** by Wen-Chyan Tsai and Syed S.H. Rizvi 61
- Sweet cherry: Composition, postharvest preservation, processing and trends for its future use** by Suwimol Chockchaisawasdee, John B. Golding, Quan V. Vuong, Konstantinos Papoutsis and Costas E. Stathopoulos 72

- Opinion on the use of ohmic heating for the treatment of foods** by Henry Jaeger, Angelika Roth, Stefan Toepfl, Thomas Holzhauser, Karl-Heinz Engel, Dietrich Knorr, Rudi F. Vogel, Niels Bandick, Sabine Kulling, Volker Heinz and Pablo Steinberg 84
- Emulsion microgel particles: Novel encapsulation strategy for lipophilic molecules** by Ophelie Torres, Brent Murray and Anwasha Sarkar 98
- Mango seed: Functional and nutritional properties** by Cristian Torres-León, Romeo Rojas, Juan C. Contreras-Esquivel, Liliana Serna-Cock, Ruth E. Belmares-Cerda and Cristóbal N. Aguilar 109
- Staling of Chinese steamed bread: Quantification and control** by Fan Zhu 118