



TRENDS IN FOOD SCIENCE & TECHNOLOGY

Volume 57

Part A

REVIEWS

- Possibilities to derive empirical dough characteristics from fundamental rheology** by Stefan Tietze, Mario Jekle and Thomas Becker 1
- Processed cheese contamination by spore-forming bacteria: A review of sources, routes, fate during processing and control** by Rodrigo B.A. Oliveira, Larissa P. Margalho, Janaina S. Nascimento, Leonardo E.O. Costa, Jéssica B. Portela, Adriano G. Cruz and Anderson S. Sant'Ana 11
- Influence of genotype and environment on coffee quality** by Bing Cheng, Agnelo Furtado, Heather E. Smyth and Robert J. Henry 20
- Cardioprotective properties of grape seed proanthocyanidins: An update** by M. Antónia Nunes, Filipa Pimentel, Anabela S.G. Costa, Rita C. Alves and Maria Beatriz P.P. Oliveira 31
- Hydrolysates from marine sources as cryoprotective substances in seafoods and seafood products** by Mehdi Nikoo, Sootawat Benjakul and Kaveh Rahmanifarah 40
- Vegetable oil blending: A review of physicochemical, nutritional and health effects** by Fataneh Hashempour-Baltork, Mohammadali Torbati, Sodeif Azadmard-Damirchi and Geoffrey P. Savage 52
- Edible oleogels for the oral delivery of lipid soluble molecules: Composition and structural design considerations** by Chloé M. O'Sullivan, Shai Barbut and Alejandro G. Marangoni 59

(Contents continued overleaf)

(contents continued)

Functional food and dietary supplements for lung health by Swee-Ling Lim and Suhaila Mohamed	74
Health-promoting compounds in cape gooseberry (<i>Physalis peruviana L.</i>): Review from a supply chain perspective by Mary-Luz Olivares-Tenorio, Matthijs Dekker, Ruud Verkerk and Martinus A.J.S. van Boekel	83
Nutrition, safety, market status quo appraisal of emerging functional food corn smut (huitlacoche) by Seema Patel	93
Micro-scale vegetable production and the rise of microgreens by Marios C. Kyriacou, Youssef Roupheal, Francesco Di Gioia, Angelos Kyrtzis, Francesco Serio, Massimiliano Renna, Stefania De Pascale and Pietro Santamaria	103
Influence of drying on functional properties of food biopolymers: From traditional to novel dehydration techniques by Danial Dehnad, Seid Mahdi Jafari and Maryam Afrasiabi	116
Recent advances of novel thermal combined hot air drying of agricultural crops by Daniel I. Onwude, Norhashila Hashim and Guangnan Chen	132
Carbon dioxide absorbers for food packaging applications by Dong Sun Lee	146
Texture-modified foods for the elderly: Status, technology and opportunities by José Miguel Aguilera and Dong June Park	156
Delivery systems of antimicrobial compounds to food by Yezhi Fu, Preetam Sarkar, Arun K. Bhunia and Yuan Yao	165
Utilizing unique properties of caseins and the casein micelle for delivery of sensitive food ingredients and bioactives by C.S. Ranadheera, W.S. Liyanaarachchi, Jayani Chandrapala, Muditha Dissanayake and Todor Vasiljevic	178
Food safety trends: From globalization of whole genome sequencing to application of new tools to prevent foodborne diseases by Siyun Wang, Daniel Weller, Justin Falardeau, Laura K. Strawn, Fernando O. Mardones, Aiko D. Adell and Andrea I. Moreno Switt	188