

FOOD RESEARCH INTERNATIONAL

CONTENTS

Volume 90, December 2016

Reviews

- 42 Probiotics and their potential applications in active edible films and coatings
P.J.P. Espitia, R.A. Batista, H.M.C. Azeredo, C.G. Otoni (Colombia, Brazil)
- 154 Mitigation strategies of acrylamide, furans, heterocyclic amines and browning during the Maillard reaction in foods
C. Rannou, D. Laroque, E. Renault, C. Prost, T. Sérot (France)

Research Articles

- 1 The effect of Cytochalasin B and Jasplakinolide on depolymerization of actin filaments in goose muscles during postmortem conditioning
C. Zhou, Y. Wang, D. Pan, Y. Sun, J. Cao (China)
- 8 Protective role of glutathione addition against wine-related stress in *Oenococcus oeni*
M. Margalef-Català, I. Araque, S. Weidmann, J. Guzzo, A. Bordons, C. Reguant (Spain, France)
- 16 Lactoferrin-based nanoparticles as a vehicle for iron in food applications – Development and release profile
J.T. Martins, S.F. Santos, A.I. Bourbon, A.C. Pinheiro, Á. González-Fernández, L.M. Pastrana, M.A. Cerqueira, A.A. Vicente (Portugal, Spain)
- 25 Probiotic-loaded microcapsule system for human *in situ* folate production: Encapsulation and system validation
P.E. Ramos, L. Abrunhosa, A. Pinheiro, M.A. Cerqueira, C. Motta, I. Castanheira, M.V. Chandra-Hioe, J. Arcot, J.A. Teixeira, A.A. Vicente (Portugal, Australia)
- 33 Intracellular ROS scavenging and antioxidant enzyme regulating capacities of corn gluten meal-derived antioxidant peptides in HepG2 cells
L. Wang, L. Ding, Z. Yu, T. Zhang, S. Ma, J. Liu (People's Republic of China)
- 53 Biochemical fate of vicilin storage protein during fermentation and drying of cocoa beans
N. Kumari, K.J. Kofi, S. Grimbs, R.N. D'Souza, N. Kuhnert, G. Vrancken, M.S. Ullrich (Germany, Belgium)
- 66 A consumer-based approach to salt reduction: Case study with bread
L. Antúnez, A. Giménez, G. Ares (Uruguay)
- 73 Application of bacteriophages during depuration reduces the load of *Salmonella* Typhimurium in cockles
C. Pereira, C. Moreirinha, R.J.M. Rocha, R. Calado, J.L. Romalde, M.L. Nunes, A. Almeida (Portugal, Spain)
- 85 Structural and rheological properties of xanthan gum/lysozyme system induced by *in situ* acidification
W. Xu, Z. Li, W. Jin, P. Li, Y. Li, H. Liang, Y. Li, B. Li (China)
- 91 An itinerant sensory approach to investigate consumers' perception and acceptability at a food exhibition
L. Torri, S. Salini (Italy)

(Continued on next page)

- 100** Spray-dried extract from the Amazonian adaptogenic plant *Ampelozizyphus amazonicus* Ducke (Saracura-mirá): Chemical composition and immunomodulatory properties
T.J.M. Simen, P.V. Finotelli, F.F. Barboza, M.V.A. Pereira, A.P.T.R. Pierucci, M.R.L. Moura, D.R. de Oliveira, L.G. Abraçado, R. Celano, F. de Souza Figueiredo, A.L. Piccinelli, L. Rastrelli, G.G. Leitão, L.M.T. Peçanha, S.G. Leitão (Brazil, Italy)
- 111** An investigation into the structure, morphology and thermal properties of amylo maize starch-fatty acid complexes prepared at different temperatures
A. Marinopoulou, E. Papastergiadis, S.N. Raphaelides (Greece)
- 121** Development of an immobilization system for in situ micronutrients release
P.E. Ramos, M.A. Cerqueira, M.T. Cook, A.I. Bourbon, V.V. Khutoryanskiy, D. Charalampoulos, J.A. Teixeira, A.A. Vicente (Portugal, UK)
- 133** Differentiation of cocoa nibs from distinct origins using comprehensive two-dimensional gas chromatography and multivariate analysis
L.F. Oliveira, S.C.G.N. Braga, F. Augusto, J.C. Hashimoto, P. Efraim, R.J. Poppi (Brazil)
- 139** β -Carotene-loaded nanostructured lipid carriers produced by solvent displacement method
D.R.B. Oliveira, M. Michelon, G. de Figueiredo Furtado, R. Sinigaglia-Coimbra, R.L. Cunha (Brazil)
- 147** *Lactococcus lactis* subsp. *cremoris* strain JFR1 attenuates *Salmonella* adhesion to human intestinal cells *in vitro*
J.S. Zhang, A. Guri, M. Corredig, R. Morales-Rayas, A. Hassan, M. Griffiths, G. LaPointe (Canada, USA)
- 177** Influence of reuterin-producing *Lactobacillus reuteri* coupled with glycerol on biochemical, physical and sensory properties of semi-hard ewe milk cheese
S. Garde, N. Gómez-Torres, D. Delgado, P. Gaya, M. Ávila (Spain)
- 186** 3-Chlorotyrosine formation in ready-to-eat vegetables due to hypochlorite treatment and its dietary exposure and risk assessment
H.N. Bao Loan, L. Jacxsens, A.A.M. Kurshed, B. De Meulenaer (Belgium, Viet Nam)
- 194** Multivariate analyses of a wide selection of orange varieties based on carotenoid contents, color and *in vitro* antioxidant capacity
C.M. Stinco, M.L. Escudero-Gilete, F.J. Heredia, I.M. Vicario, A.J. Meléndez-Martínez (Spain)
- 205** Kunitz trypsin inhibitor in addition to Bowman-Birk inhibitor influence stability of lunasin against pepsin-pancreatin hydrolysis
S.J. Price, P. Pangloli, H.B. Krishnan, V.P. Dia (USA)
- 216** Development of an *in vitro* mechanical gastric system (IMGS) with realistic peristalsis to assess lipid digestibility
L. Barros, C. Retamal, H. Torres, R.N. Zúñiga, E. Troncoso (Chile)
- 226** Exploring the protective effects of calcium-containing carrier against drying-induced cellular injuries of probiotics using single droplet drying technique
X. Zheng, N. Fu, S. Huang, R. Jeantet, X.D. Chen (PR China, France)
- 235** Front of package symbols as a tool to promote healthier food choices in Slovenia: Accompanying explanatory claim can considerably influence the consumer's preferences
K. Miklavc, I. Pravst, M.M. Raats, J. Pohar (Slovenia, United Kingdom)
- 244** Does a time constraint modify results from rating-based conjoint analysis? Case study with orange/pomegranate juice bottles
F. Reis, L. Machín, A. Rosenthal, R. Deliza, G. Ares (Brazil, Uruguay)
- 251** Role of mono- and oligosaccharides from FOS as stabilizing agents during freeze-drying and storage of *Lactobacillus delbrueckii* subsp. *bulgaricus*
N. Romano, C. Schebor, P. Mobili, A. Gómez-Zavaglia (Argentina)
- 259** Technological, rheological and sensory characterizations of a yogurt containing an exopolysaccharide extract from *Lactobacillus fermentum* Lf2, a new food additive
E.C. Ale, M.J. Perezlindo, Y. Pavón, G.H. Peralta, S. Costa, N. Sabbag, C. Bergamini, J.A. Reinheimer, A.G. Binetti (Argentina)
- 268** Identification, characterization, and initial epitope mapping of pine nut allergen Pin k 2
Y. Zhang, W.-X. Du, Y. Fan, J. Yi, S.-C. Lyu, K.C. Nadeau, T.H. McHugh (USA, China)

(Continued from previous page)

- 275** Assessment of antioxidant activity, lipid profile, general biochemical and immune system responses of Wistar rats fed with dairy dessert containing *Lactobacillus acidophilus* La-5
C.S. Moura, P.C.B. Lollo, P.N. Morato, E.A. Esmerino, L.P. Margalho, V.A. Santos-Junior, P.T. Coimbra, L.P. Cappato, M.C. Silva, A.S. Garcia-Gomes, D. Granato, H.M.A. Bolini, A.S. Sant'Ana, A.G. Cruz, J. Amaya-Farfan (Brazil)
- 281** Metabolic profile comparison of fruit juice from certified sweet cherry trees (*Prunus avium* L.) of Ferrovia and Giorgia cultivars: A preliminary study
C.R. Girelli, S.A. De Pascali, L. Del Coco, F.P. Fanizzi (Italy)
- 288** Study of the polysemic term of minerality in wine: Segmentation of consumers based on their textual responses to an open-ended survey
P. Deneulin, Y. Le Fur, F. Bavaud (Switzerland, France)
- 298** Differentiation of commercial ground beef products and correlation between metabolites and sensory attributes: A metabolomic approach
T. Jiang, C.L. Bratcher (USA)
- 307** LC-MSⁿ study of the chemical transformations of hydroxycinnamates during yerba maté (*Ilex paraguariensis*) tea brewing
M.F. Matei, R. Jaiswal, M.A. Patras, N. Kuhnert (Germany)
- 313** Antioxidant capacity of cocoa beans and chocolate assessed by FTIR
N.N. Batista, D.P. de Andrade, C.L. Ramos, D.R. Dias, R.F. Schwan (Brazil)
- 320** Formulation and stability assessment of ergocalciferol loaded oil-in-water nanoemulsions: Insights of emulsifiers effect on stabilization mechanism
G. Shu, N. Khalid, Y. Zhao, M.A. Neves, I. Kobayashi, M. Nakajima (Japan, Pakistan)