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ORIGINAL PAPERS

Modulation of in vitro predicted glycaemic index of white wheat bread by different strains of *Saccharomyces cerevisiae* originating from various beverage applications

M. Heitmann · C. Axel · E. Zannini · E.K. Arendt 1877

Irrigation with treated wastewater affected the minor components of virgin olive oil from cv. Chemlali in Tunisia

S. Bedbabis · B.B. Rouina · A. Mazzeo · G. Ferrara 1887

Polyphenolic profile and antioxidant activity of olive mill wastewater from two Sicilian olive cultivars: Cerasuola and Nocellara etnea

M.D. Di Mauro · R.C. Giardina · G. Fava · E.F. Mirabella · R. Acquaviva · M. Renis · N. D'Antona 1895

Understanding the function of sugar in burger buns: a fundamental study

A.W. Sahin · C. Axel · E.K. Arendt 1905

Nashi or Williams pear fruits? Use of volatile organic compounds, physicochemical parameters, and sensory evaluation to understand the consumer's preference

C. Taiti · E. Marone · M. Lanza · E. Azzarello · E. Masi · C. Pandolfi · E. Giordani · S. Mancuso 1917

Degradation of Monastrell grape skins: effect of individual enzymatic activities and their synergic combination

R. Apolinar-Valiente · I. Romero-Cascales · E. Gómez-Plaza · J.M. Ros-García 1933

***Lactobacillus delbrueckii* subsp. *lactis* as a starter culture significantly affects the dynamics of volatile compound profiles of hard cooked cheeses**

S. Buchin · G. Duboz · J.-C. Salmon 1943

Comparison of different drying methods on the chemical and sensory properties of chestnut (*Castanea sativa* M.) slices

T. Delgado · J.A. Pereira · E. Ramalhosa · S. Casal 1957

Development of fibre-enriched wheat breads: impact of recovered agroindustrial by-products on physicochemical properties of dough and bread characteristics

Z.E. Martins · O. Pinho · I.M.P.L.V.O. Ferreira · M. Jekle · T. Becker 1973

Comparison of the formation of biogenic amines in irradiated and smoked fish

M. Křížek · E. Dadáková · F. Vácha · T. Pelikánová 1989

Preservation of fresh ground beef patties using plant extracts combined with a modified atmosphere packaging

L. Bouarab-Chibane · B. Ouled-Bouhedda · L. Leonard · L. Gemelas · J. Bouajila · H. Ferhout · A. Cottaz · C. Joly · P. Degraeve · N. Oulahal 1997

RP-HPLC-DAD-ESI-TOF-MS based strategy for new insights into the qualitative and quantitative phenolic profile in Tunisian industrial *Citrus Limon* by-product and their antioxidant activity

B. Gargouri · S. Ammar · V. Verardo · S. Besbes · A. Segura-Carretero · M. Bouaziz 2011

The relationship between protein changes in porcine *longissimus* muscle at different courses of meat tenderisation

B. Grześ · E. Pospiech · E. Iwańska · B. Mikołajczak · A. Łyczyński · M. Koćwin-Podsiadła · E. Krzęcio-Niczyporuk 2025

**Discriminative capacities of infrared spectroscopy
and e-nose on Turkish olive oils**

O.S. Jolayemi · F. Tokatli · S. Buratti ·
C. Alamprese 2035

**Comparative study of sodium bentonite and
sodium-activated bentonite fining during white wine
fermentation: its effect on protein content, protein
stability, lees volume, and volatile compounds**

F.N. Salazar · M. Marangon · M. Labbé · E. Lira ·
J.J. Rodríguez-Bencomo · F. López 2043

**Mitigation role of erythritol and xylitol in the formation
of 3-monochloropropane-1,2-diol and its esters in
glycerol and shortbread model systems**

A. Sadowska-Rociek · E. Cieřlik · K. Sieja 2055

SHORT COMMUNICATION

**TGF beta2 concentration in dairy products: the effect
of processing on its concentration**

F.L. da Silva · A.F. de Carvalho · M. Simeão ·
C.R. da Silva · G.M. da Silva · P. Schuck ·
I.T. Perrone 2065