

REVIEWS

- Potential health benefits of natural products derived from truffles:** 1
A review by Seema Patel, Abdur Rauf, Haroon Khan, Shah Khalid and Mohammad S. Mubarak
- Application of ultraviolet C technology for surface decontamination of fresh produce** by Xuotong Fan, Runze Huang and Haiqiang Chen 9
- The development of seaweed-derived bioactive compounds for use as prebiotics and nutraceuticals using enzyme technologies** by Suvimol Charoensiddhi, Michael A. Conlon, Christopher M.M. Franco and Wei Zhang 20
- Antioxidant properties of the flavonoid fisetin: An updated review of *in vivo* and *in vitro* studies** by Alireza Farsad Naeimi and Mohammad Alizadeh 34
- Modelling the inactivation of *Listeria monocytogenes* by high hydrostatic pressure processing in foods: A review** by Arícia Possas, Fernando Pérez-Rodríguez, Antonio Valero and Rosa Maria García-Gimeno 45
- Electrospinning: A novel nano-encapsulation approach for bioactive compounds** by Peng Wen, Min-Hua Zong, Robert J. Linhardt, Kun Feng and Hong Wu 56
- Whey and soy protein-based hydrogels and nano-hydrogels as bioactive delivery systems** by Arash Abaee, Mehdi Mohammadian and Seid Mahdi Jafari 69

- UV-irradiated mushrooms as a source of vitamin D₂: A review** by Oludemi Taofiq, Ângela Fernandes, Lillian Barros, Maria Filomena Barreiro and Isabel C.F.R. Ferreira 82
- Experimental and numerical investigation of the performance of retail refrigerated display cabinets** by Nattawut Chaomuang, Denis Flick and Onrawee Laguerre 95
- Is there a relationship between intestinal microbiota, dietary compounds, and obesity?** by Joanna Kałużna-Czaplińska, Paulina Gątarek, Max Stanley Chartrand, Maryam Dadar and Geir Bjørklund 105
- SERS-microfluidic systems: A potential platform for rapid analysis of food contaminants** by Hongbin Pu, Wang Xiao and Da-Wen Sun 114