

FOOD RESEARCH INTERNATIONAL

CONTENTS

Volume 92, February 2017

Research Articles

- 1 Modelling the cooking doneness via integrating sensory evaluation and kinetics
J. Li, L. Deng, Zhengyu Jin, Yong Yan (China)
- 9 The modulatory effect of (-)-epigallocatechin 3-O-(3-O-methyl) gallate (EGCG3"Me) on intestinal microbiota of high fat diet-induced obesity mice model
M. Cheng, X. Zhang, Y. Miao, J. Cao, Z. Wu, P. Weng (PR China)
- 17 Comparative proteomic analysis of milk-derived exosomes in human and bovine colostrum and mature milk samples by iTRAQ-coupled LC-MS/MS
M. Yang, D. Song, X. Cao, R. Wu, B. Liu, W. Ye, J. Wu, X. Yue (China)
- 26 Behavior of yeast inoculated during semi-dry coffee fermentation and the effect on chemical and sensorial properties of the final beverage
L.S. Ribeiro, M.G.d.C.P. Miguel, S.R. Evangelista, P.M.M. Martins, J. van Mullem, M.H. Belizario, R.F. Schwan (Brazil)
- 33 Amino acid decarboxylase-dependent acid tolerance, selected phenotypic, and virulence gene expression responses of *Salmonella enterica* serovar Heidelberg
J. Liu, L. Zhai, W. Lu, Z. Lu, X. Bie (PR China)
- 40 The acute impact of the intake of four types of bread on satiety and blood concentrations of glucose, insulin, free fatty acids, triglyceride and acylated ghrelin. A randomized controlled cross-over trial
S. Bo, M. Seletto, A. Choc, V. Ponzio, A. Lezo, A. Demagistris, A. Evangelista, G. Ciccone, M. Bertolino, M. Cassader, R. Gambino (Italy)
- 48 Continuous production of core-shell protein nanoparticles by antisolvent precipitation using dual-channel microfluidization: Caseinate-coated zein nanoparticles
S. Ebert, C.K.W. Koo, J. Weiss, D.J. McClements (USA, Germany)
- 56 Evaluation of an olive leaf extract as a natural source of antiglycative compounds
M. Navarro, F.J. Morales (Spain)
- 64 *In vitro* digestibility, protein composition and techno-functional properties of Saskatchewan grown yellow field peas (*Pisum sativum* L.) as affected by processing
Z. Ma, J.I. Boye, X. Hu (China, Canada)
- 79 Identification of drivers of (dis)liking based on dynamic sensory profiles: Comparison of Temporal Dominance of Sensations and Temporal Check-all-that-apply
G. Ares, F. Alcaire, L. Antúnez, L. Vidal, A. Giménez, J.C. Castura (Uruguay, Canada)
- 88 *In vitro* protein digestibility of pork products is affected by the method of processing
L. Li, Y. Liu, X. Zou, J. He, X. Xu, G. Zhou, C. Li (China)
- 95 How will better products improve the sensory-liking and willingness to buy insect-based foods?
H.S.G. Tan, Y.T. Verbaan, M. Stieger (The Netherlands)
- 106 Quantitative assessment of the impact of cross-contamination during the washing step of ready-to-eat leafy greens on the risk of illness caused by *Salmonella*
D.F. Maffei, A.S. Sant'Ana, B.D.G.M. Franco, D.W. Schaffner (Brazil, USA)

(Continued on next page)

(Continued from previous page)

- 113** Using Caco-2 cells as novel identification tool for food-derived DPP-IV inhibitors
J. Caron, D. Domenger, P. Dhulster, R. Ravallec, B. Cudennec (France)
- 119** Gaining deeper insight into aroma perception: An integrative study of the oral processing of breads with different structures
S. Jourden, A. Saint-Eve, B. Pollet, M. Panouillé, P. Lejeune, E. Guichard, I. Déléris, I. Souchon (France)
- 128** Mucus interactions with liposomes encapsulating bioactives: Interfacial tensiometry and cellular uptake on Caco-2 and cocultures of Caco-2/HT29-MTX
Y. Li, E. Arranz, A. Guri, M. Corredig (Canada)
- 138** Influence of dairy matrices on nutrient release in a simulated gastrointestinal environment
S. Lamothe, N. Rémillard, J. Tremblay, M. Britten (Canada)
- 147** Novel edible oil sources: Microwave heating and chemical properties
S.M.B. Hashemi, A. Mousavi Khaneghah, M. Koubaa, J. Lopez-Cervantes, S.H.A. Yousefabad, S.F. Hosseini, M. Karimi, A. Motazedian, S. Asadifard (Iran, Brazil, France, Mexico)