

# LWT—Food Science and Technology

## Contents

Volume 79, 2017

### Research papers

- Optimisation of edible chitosan coatings formulations incorporating *Myrcia ovata* Cambessedes essential oil with antimicrobial potential against foodborne bacteria and natural microflora of mangaba fruits**  
*G.G.S. Frazão, A.F. Blank and L.C.L. de Aquino Santana* 1
- Heat-moisture treatment and acid hydrolysis of corn starch in different sequences**  
*J.-j. Xing, Y. Liu, D. Li, L.-j. Wang and B. Adhikari* 11
- Characterization of hydrothermal and acid modified proso millet starch**  
*M. Singh and A.A. Adedeji* 21
- Enhancement of the nutritional properties of apple pomace by fermentation with autochthonous yeasts**  
*R. Rodríguez Madrera, R. Pando Bedriñana and B. Suárez Valles* 27
- Novel strategies for fortifying vegetable matrices with iron and *Lactobacillus casei* simultaneously**  
*C. Genevois, M. de Escalada Pla and S. Flores* 34
- Use of avocado phospholipids as emulsifier**  
*L.C.B. Züge, H.A. Maievas, J.L.M. Silveira, V.R.d. Silva and A.d.P. Scheer* 42
- Compositional analysis of Scottish honeys with antimicrobial activity against antibiotic-resistant bacteria reveals novel antimicrobial components**  
*L. Fyfe, P. Okoro, E. Paterson, S. Coyle and G.J. McDougall* 52
- Properties of biopolymer dispersions and films used as carriers of the biocontrol agent *Candida sake* CPA-1**  
*A. Marín, L. Atarés, M. Cháfer and A. Chiralt* 60
- Eating quality evaluation of Khao Dawk Mali 105 rice using near-infrared spectroscopy**  
*P. Siriphollakul, K. Nakano, S. Kanlayanarat, S. Ohashi, R. Sakai, R. Rittiron and P. Maniwara* 70
- Adsorption of beta-lactoglobulin in anion exchange membrane chromatography versus the contacting mode and temperature**  
*L. Voswinkel, M.R. Etzel and U. Kulozik* 78
- Structural, rheological and in-vitro digestibility properties of composite corn-banana starch custard paste**  
*B.A. Alimi, T.S. Workneh and S.A. Oyeyinka* 84
- Evaluation of the operating conditions for the solid-state production of pectinases by *Aspergillus niger* in a bench-scale, intermittently agitated rotating drum bioreactor**  
*P. Poletto, T.A. Polidoro, M. Zeni and M.M. da Silveira* 92
- Physico-chemical properties of low-pressure plasma treated black gram**  
*C. Sarangapani, R. Yamuna Devi, R. Thirundas, A.M. Trimukhe, R.R. Deshmukh and U.S. Annapure* 102
- Improvement of Verdejo white wines by contact with oak chips at different winemaking stages**  
*E. Sánchez-Palomo, R. Alonso-Villegas, J.A. Delgado and M.A. González-Viñas* 111

<b>Phase transitions during high pressure treatment of frozen carrot juice and influence on <i>Escherichia coli</i> inactivation</b> <i>S. Zhu, C. Wang, H.S. Ramaswamy and Y. Yu</i>	119
<b>Estimation of composition of quinoa (<i>Chenopodium quinoa</i> Willd.) grains by Near-Infrared Transmission spectroscopy</b> <i>C. Encina-Zelada, V. Cadavez, J. Pereda, L. Gómez-Pando, B. Salvá-Ruíz, J.A. Teixeira, M. Ibañez, K.H. Liland and U. Gonzales-Barron</i>	126
<b>Antilisterial, antimicrobial and antioxidant effects of pediocin and <i>Murraya koenigii</i> berry extract in refrigerated goat meat emulsion</b> <i>Y. Kumar, K. Kaur, A.K. Shahi, N. Kairam and S.K. Tyagi</i>	135
<b>Effect of Brewer's spent grain and temperature on physical properties of expanded extrudates from rice</b> <i>T.A. Nascimento, V. Calado and C.W.P. Carvalho</i>	145
<b>Impact of environmental conditions and process modifications on microbial diversity, fermentation efficiency and chemical profile during the fermentation of Mezcal in Oaxaca</b> <i>M.R. Kirchmayr, L.E. Segura-García, P. Lappe-Oliveras, R. Moreno-Terrazas, M. de la Rosa and A. Gschaedler Mathis</i>	160
<b>Optimization of a green process for the extraction of lutein and chlorophyll from spinach by-products using response surface methodology (RSM)</b> <i>M. Derrien, A. Badr, A. Gosselin, Y. Desjardins and P. Angers</i>	170
<b>Optimization of ultrasound-assisted extraction of oil from olive pomace using response surface technology: Oil recovery, unsaponifiable matter, total phenol content and antioxidant activity</b> <i>S. Chanioti and C. Tzia</i>	178
<b>Biochemical properties of <math>\beta</math>-glucosidase from Turkish Hacıhaliloğlu apricot (<i>Prunus armenica</i> L.) as affected by harvest year</b> <i>M.Ü. Ünal and A. Şener</i>	190
<b>Influence of extraction and solubilizing treatments on the molecular structure and functional properties of peanut protein</b> <i>T. Ma, H. Zhu, J. Wang, Q. Wang, L. Yu and B. Sun</i>	197
<b>Inulin increases <i>Bifidobacterium animalis</i> Bb-12 <i>in vitro</i> gastrointestinal resistance in margarine</b> <i>C.H.B.d. Souza, L.A. Gioielli and S.M.I. Saad</i>	205
<b>Residence time distribution and flow pattern of reduced-gluten wheat-based formulations in a twin-screw extruder</b> <i>M.T. Sisay, S.A. Emire, H.S. Ramaswamy and T.S. Workneh</i>	213
<b>Effect of microwave roasting parameters on functional and antioxidant properties of chickpea (<i>Cicer arietinum</i>)</b> <i>P. Jogihalli, L. Singh and V.S. Sharanagat</i>	223
<b>Sensory, microbiological and physicochemical screening of probiotic cultures for the development of non-fermented probiotic milk</b> <i>D. Oliveira, L. Vidal, G. Ares, E.H.M. Walter, A. Rosenthal and R. Deliza</i>	234
<b>Effect of refining degree on particle size, sensory and rheological characteristics of anhydrous paste for ice creams produced in industrial stirred ball mill</b> <i>M. Fidaleo, N.A. Miele, S. Mainardi, V. Armini, R. Nardi and S. Cavella</i>	242
<b>Effect of storage conditions on phenolic content and antioxidant capacity of spray dried sour cherry powder</b> <i>Z. Zorić, Z. Pelaić, S. Pedisić, I. Elez Garofulić, D. Bursać Kovačević and V. Dragović-Uzelac</i>	251
<b>Different thermal drying methods affect the phenolic profiles, their bioaccessibility and antioxidant activity in <i>Rhodomyrtus tomentosa</i> (Ait.) Hassk berries</b> <i>G. Zhao, R. Zhang, L. Liu, Y. Deng, Z. Wei, Y. Zhang, Y. Ma and M. Zhang</i>	260
<b>Impact of vacuum cooking and boiling, and refrigerated storage on the quality of galega kale (<i>Brassica oleracea</i> var. <i>acephala</i> cv. Galega)</b> <i>J. Armesto, L. Gómez-Limia, J. Carballo and S. Martínez</i>	267
<b>Micro X-ray computed tomography and image analysis of frozen potatoes subjected to freeze-thaw cycles</b> <i>Y. Zhao and P.S. Takhar</i>	278

<b>Preparation of branched canola protein isolate and effects of molecular architecture on solution flow properties</b> <i>S. Li, E. Donner, M. Thompson, Y. Zhang, C. Rempel and Q. Liu</i>	287
<b>Effects of ciceritol from chickpeas on human colonic microflora and the production of short chain fatty acids by <i>in vitro</i> fermentation</b> <i>Y. Zhang, D. Su, J. He, Z. Dai, R. Asad, S. Ou and X. Zeng</i>	294
<b>Comparative transcriptomic analysis by RNA-seq of Acid Tolerance Response (ATR) in EHEC O157:H7</b> <i>S. Hu, X. Xiao, X. Wu, X. Xia, Y. Yu and H. Wu</i>	300
<b>Inhibitory activity of fermentates towards <i>Zygosaccharomyces bailii</i> and their potential to replace potassium sorbate in dressings</b> <i>S. Samapundo, I. de Baenst, M. Eeckhout and F. Devlieghere</i>	309
<b>Characterization of potential probiotic lactic acid bacteria isolated from camel milk</b> <i>A. Abushelaibi, S. Al-Mahadin, K. El-Tarabily, N.P. Shah and M. Ayyash</i>	316
<b>Characterisation of lemon-flavoured olive oils</b> <i>R. Sacchi, D. Della Medaglia, A. Paduano, N. Caporaso and A. Genovese</i>	326
<b>Changes in protein size distribution during wheat flour cake processing</b> <i>M. Dewaest, C. Villemejane, S. Berland, C. Michon, A. Verel and M.-H. Morel</i>	333
<b>Effect of green tea powder on the quality attributes and antioxidant activity of whole-wheat flour pan bread</b> <i>J. Ning, G.G. Hou, J. Sun, X. Wan and A. Dubat</i>	342
<b>Influence of temperature and organic matter load on chlorine dioxide efficacy on <i>Escherichia coli</i> inactivation</b> <i>K. Hassenberg, M. Geyer, M. Mauerer, U. Praeger and W.B. Herppich</i>	349
<b>Nanofiltration of lactic acid whey prior to spray drying: Scaling up to a semi-industrial scale</b> <i>M. Bédas, G. Tanguy, A. Dolivet, S. Méjean, F. Gaucheron, G. Garric, G. Senard, R. Jeantet and P. Schuck</i>	355
<b>Antimicrobial and functional properties of lactic acid bacteria isolated from sourdoughs</b> <i>F. Demirbaş, H. İspirli, A.A. Kurnaz, M.T. Yilmaz and E. Dertli</i>	361
<b>A novel approach to extend microbiological stability of sea bass (<i>Dicentrarchus labrax</i>) fillets coated with electrospun chitosan nanofibers</b> <i>Z. Ceylan, G.F. Unal Sengor, O. Sağdıç and M.T. Yilmaz</i>	367
<b>Study of preparation, composition and moisture sorption isotherm of Amazon River shrimp meal</b> <i>L.H.d.S. Martins, J. Moreira Neto, A.S. Lopes, A.M.d.C. Rodrigues, A.V. Carvalho, J.A.R.d. Oliveira and D.K.T. Moreira</i>	376
<b>Extended shelf life milk – One concept, different qualities: A comprehensive study on the heat load of differently processed liquid milk retailed in Austria in 2012 and 2015</b> <i>L.I. Boitz and H.K. Mayer</i>	384
<b>Quantification of table olives' acid, bitter and salty tastes using potentiometric electronic tongue fingerprints</b> <i>Í.M.G. Marx, N. Rodrigues, L.G. Dias, A.C.A. Veloso, J.A. Pereira, D.A. Drunkler and A.M. Peres</i>	394
<b>Purification and characterization of chalcone isomerase from fresh-cut Chinese water-chestnut</b> <i>F. He and Y. Pan</i>	402
<b>Traditional dry smoked fermented meat sausages: Characterization of autochthonous enterococci</b> <i>S. Correia Santos, M.J. Fraqueza, M. Elias, A. Salvador Barreto and T. Semedo-Lemsaddek</i>	410
<b>Phenolic extracts obtained from thermally treated secondary varieties of dates: Antimicrobial and antioxidant properties</b> <i>A. Mrabet, A. García-Borrego, A. Jiménez-Araujo, J. Fernández-Bolaños, M. Sindic and G. Rodríguez-Gutiérrez</i>	416
<b>Determination of fagopyrins, rutin, and quercetin in Tartary buckwheat products</b> <i>N. Kočevár Glavač, K. Stojilkovski, S. Kreft, C.H. Park and I. Kreft</i>	423
<b>Evaluation of the metabolic response of <i>Escherichia coli</i> to electrolysed water by <sup>1</sup>H NMR spectroscopy</b> <i>Q. Liu, J. Wu, Z.Y. Lim, A. Aggarwal, H. Yang and S. Wang</i>	428

<b>Combination of sodium erythorbate and citric acid with MAP, extended storage life of sliced oyster mushrooms</b> <i>R.I. Ventura-Aguilar, M.T. Colinas-León and S. Bautista-Baños</i>	437
<b>The effects of enzymatic pre-treatment and type of yeast on chemical properties of white wine</b> <i>J. Samoticha, A. Wojdyło, J. Chmielewska, J. Politowicz and A. Szumny</i>	445
<b>Chemical composition of the mushroom <i>Meripilus giganteus</i> Karst. and bioactive properties of its methanolic extract</b> <i>D.S. Stojković, N. Kovačević-Grujičić, F.S. Reis, S. Davidović, L. Barros, J. Popović, I. Petrović, A. Pavić, J. Glamočlija, A. Ćirić, M. Stevanović, I.C.F.R. Ferreira and M. Soković</i>	454
<b>Amphiphilic zein hydrolysate as a delivery vehicle: The role of xanthophylls</b> <i>Y.-H. Wang, J.-M. Wang, J. Guo, Z.-L. Wan and X.-Q. Yang</i>	463
<b>How the structure, nutritional and sensory attributes of pasta made from legume flour is affected by the proportion of legume protein</b> <i>K. Laleg, C. Barron, S. Cordelle, P. Schlich, S. Walrand and V. Micard</i>	471
<b>Combination of amylase and transferase catalysis to improve IMO compositions and productivity</b> <i>W. Sorndech, D. Sagnelli, A. Blennow and S. Tongta</i>	479
<b>Protein and microstructure evaluation of harder-to-cook and easy-to-cook grains from different kidney bean accessions</b> <i>N. Parmar, N. Singh, A. Kaur, A.S. Viridi and K. Shevkani</i>	487
<b>Effect of differently sized O/W emulsions loaded with rosemary extract on lipid oxidation in cooked emulsion-type sausages rich in n-3 fatty acids</b> <i>M.E. Erdmann, R. Lautenschlaeger, B. Zeeb, M. Gibis and J. Weiss</i>	496
<b>Antiviral properties of silver nanoparticles against norovirus surrogates and their efficacy in coated polyhydroxyalkanoates systems</b> <i>J.L. Castro-Mayorga, W. Randazzo, M.J. Fabra, J.M. Lagaron, R. Aznar and G. Sánchez</i>	503
<b>Evaluation of the effect of a sunflower oil-based nanoemulsion with <i>Zataria multiflora</i> Boiss. essential oil on the physicochemical properties of rainbow trout (<i>Oncorhynchus mykiss</i>) fillets during cold storage</b> <i>S. Shadman, S.E. Hosseini, H.E. Langroudi and S. Shabani</i>	511
<b>Probiotic characteristics of <i>Bacillus</i> strains isolated from Korean traditional soy sauce</b> <i>S. Lee, J. Lee, Y.-I. Jin, J.-C. Jeong, Y.H. Chang, Y. Lee, Y. Jeong and M. Kim</i>	518
<b>Potential of small-scale jar systems to extend the shelf life of raw meats, and hinder the proliferation of <i>Campylobacter jejuni</i> and <i>Enterohemorrhagic Escherichia coli</i></b> <i>T. Kovács, K. Lootz, Á. Dorn, J. Andrieu, M. Horváth, A. Mátyás and G. Schneider</i>	525
<b>Impact of pulsed electric fields, high hydrostatic pressure, and thermal pasteurization on selected characteristics of <i>Opuntia dillenii</i> cactus juice</b> <i>T.E. Moussa-Ayoub, H. Jäger, D. Knorr, S.K. El-Samahy, L.W. Kroh and S. Rohn</i>	534
<b>Storage stability of cranberry puree products processed with hydrothermodynamic (HTD) technology</b> <i>Y. Chen and A. Martynenko</i>	543
<b>Quality traits of ready-to-use globe artichoke slices as affected by genotype, harvest time and storage time. Part II: Physiological, microbiological and sensory aspects</b> <i>F. Licciardello, G. Pandino, R.N. Barbagallo, S. Lombardo, C. Restuccia, G. Muratore, A. Mazzaglia, M.G. Strano and G. Mauromicale</i>	554
<b>Influence of DE-value of maltodextrin on the physicochemical properties, antioxidant activity, and storage stability of spray dried concentrated mate (<i>Ilex paraguariensis</i> A. St. Hil.)</b> <i>A.N. Negrão-Murakami, G.L. Nunes, S.S. Pinto, F.S. Murakami, E.R. Amante, J.C.C. Petrus, E.S. Prudêncio and R.D.M.C. Amboni</i>	561
<b>A novel approach for quality maintenance and shelf life extension of fresh-cut Kajari melon: Effect of treatments with honey and soy protein isolate</b> <i>B. Yousuf and A.K. Srivastava</i>	568
<b>Ready-made meal packaging – A survey of needs and wants among Finnish and Dutch ‘current’ and ‘future’ seniors</b> <i>R.-L. Heiniö, A. Arvola, E. Rusko, A. Maaskant and S. Kremer</i>	579

<b>Monitoring of mild heat treatment of camel milk by front-face fluorescence spectroscopy</b> <i>M. Kamal and R. Karoui</i>	586
<b>Treatment with low-concentration acidic electrolysed water combined with mild heat to sanitise fresh organic broccoli (<i>Brassica oleracea</i>)</b> <i>Q. Liu, C.S. Cedric Tan, H. Yang and S. Wang</i>	594
<b>Commercially standardized process for probiotic “Italico” cheese production</b> <i>G. Blaiotta, N. Murru, A. Di Cerbo, M. Succi, R. Coppola and M. Aponte</i>	601
<b>Osmotic dehydration of mango with impregnation of inulin and piquin-pepper oleoresin</b> <i>J. Jiménez-Hernández, E.B. Estrada-Bahena, Y.I. Maldonado-Astudillo, Ó. Talavera-Mendoza, G. Arámbula-Villa, E. Azuara, P. Álvarez-Fitz, M. Ramírez and R. Salazar</i>	609
<b>Novel cheese production by incorporation of sea buckthorn berries (<i>Hippophae rhamnoides</i> L.) supported probiotic cells</b> <i>A. Terpou, A.-I. Gialleli, L. Bosnea, M. Kanellaki, A.A. Koutinas and G.R. Castro</i>	616
<b><i>Lactococcus</i> species for conventional Karish cheese conservation</b> <i>M.G.M. Allam, A.M.G. Darwish, E.H.E. Ayad, E.S. Shokery and S.M. Darwish</i>	625
<b>Development of gluten-free rice bread: Pickering stabilization as a possible batter-swelling mechanism</b> <i>H. Yano, A. Fukui, K. Kajiwara, I. Kobayashi, K.-i. Yoza, A. Satake and M. Villeneuve</i>	632
<b>Extraction of pectin from the peels of pomelo by high-speed shearing homogenization and its characteristics</b> <i>X. Guo, W. Zhao, X. Liao, X. Hu, J. Wu and X. Wang</i>	640
<b>Rheological properties of vital wheat glens with water or sodium chloride</b> <i>F. Ortolan, G.P. Corrêa, R.L. da Cunha and C.J. Steel</i>	647
<b>Short communications</b>	
<b>Spice oil nanoemulsions: Potential natural inhibitors against pathogenic <i>E. coli</i> and <i>Salmonella</i> spp. from fresh fruits and vegetables</b> <i>B. Amrutha, K. Sundar and P.H. Shetty</i>	152
<b>Relationship between pasting parameters and length of paste drop of various starches</b> <i>C. Zhang, J.-Y. Kim and S.-T. Lim</i>	655
<b>Effect of steviosides and potassium sorbate on the growth and thermal inactivation of <i>Zygosaccharomyces bailii</i> in acidified model aqueous systems</b> <i>L.I. Schelegueda, A.L. Zalazar, V.M. Hracek, M.F. Gliemmo and C.A. Campos</i>	659
<b>Corrigendum</b>	
<b>Corrigendum to “Betel leaf (<i>Piper betle</i> L.) essential oil microemulsion: Characterization and antifungal activity on growth, and apparent lag time of <i>Aspergillus flavus</i> in tomato paste” [LWT - Food Sci. Technol. 75 (2017) 616–623]</b> <i>S. Basak and P. Guha</i>	664
<b>Calendar</b>	I