

# LWT—Food Science and Technology

## Contents

Volume 82, 2017

### Research papers

- Comparative study of the effect of high pressure processing on the residual activity of milk coagulants in buffer and in ultrafiltered cheese**  
*L.R. Ribeiro, B.R.d.C. Leite Júnior, A.A.L. Tribst and M. Cristianini* 1
- Effect of protein microparticle and pectin on properties of light mayonnaise**  
*C. Chang, J. Li, X. Li, C. Wang, B. Zhou, Y. Su and Y. Yang* 8
- Structural characteristics and physicochemical properties of okara (soybean residue) insoluble dietary fiber modified by high-energy wet media milling**  
*I. Ullah, T. Yin, S. Xiong, J. Zhang, Z.-u. Din and M. Zhang* 15
- Chemical composition of apple fruit, juice and pomace and the correlation between phenolic content, enzymatic activity and browning**  
*M. Persic, M. Mikulic-Petkovsek, A. Slatnar and R. Veberic* 23
- Controlled fermentation of semi-dry coffee (*Coffea arabica*) using starter cultures: A sensory perspective**  
*L.S. Ribeiro, D.E. Ribeiro, S.R. Evangelista, M.G.d.C.P. Miguel, A.C.M. Pinheiro, F.M. Borém and R.F. Schwan* 32
- Characterization of lactic acid bacterial communities associated with a traditional Colombian cheese: Double cream cheese**  
*A.F. Londoño-Zapata, M.M. Durango-Zuleta, J.U. Sepúlveda-Valencia and C.X. Moreno Herrera* 39
- Modifying the sensory profile of green honeybush (*Cyclopia maculata*) herbal tea through steam treatment**  
*L. Alexander, D. de Beer, M. Muller, M. van der Rijst and E. Joubert* 49
- Optimization of pectinase and protease clarification treatment of pomegranate juice**  
*M. Cerreti, K. Liburdi, I. Benucci, S. Emiliani Spinelli, C. Lombardelli and M. Esti* 58
- Effects of pulsed infra-red radiation followed by hot-press drying on the properties of mashed sweet potato chips**  
*S. Oh, K. Ramachandraiah and G.-P. Hong* 66
- Effect of ultrasound pre-treatment on the characterization and properties of collagen extracted from soft-shelled turtle (*Pelodiscus sinensis*)**  
*Y. Zou, P. Xu, P. Li, P. Cai, M. Zhang, Z. Sun, C. Sun, W. Xu and D. Wang* 72
- Microencapsulation of *Lactobacillus casei* LK-1 by spray drying related to its stability and in vitro digestion**  
*L.-K. Liao, X.-Y. Wei, X. Gong, J.-H. Li, T. Huang and T. Xiong* 82
- Modeling of *Byssochamys nivea* and *Neosartorya fischeri* inactivation in papaya and pineapple juices as a function of temperature and soluble solids content**  
*P.B.A. Souza, K.F. Poltronieri, V.O. Alvarenga, D. Granato, A.D.D. Rodriguez, A.S. Sant'Ana and W.E.L. Peña* 90
- Incorporating tyramine with transglutaminase weakens gelatin gels – A rheological investigation**  
*X. Lu, Y. Hrynets, Z. Pietrasik and M. Betti* 96

Mild heat treatment inhibits the browning of fresh-cut <i>Agaricus bisporus</i> during cold storage L. Zhang, S. Li, A. Wang, J. Li and W. Zong	104
Effects of $\beta$ -glucosidase on the aroma characteristics of flat peach juice as assessed by descriptive sensory analysis and gas chromatography and compared by partial least squares regression H. Tian, P. Wang, P. Zhan, H. Yan, W. Zhou and F. Zhang	113
Change of the rheological properties of mango juice by high pressure homogenization L. Zhou, Y. Guan, J. Bi, X. Liu, J. Yi, Q. Chen, X. Wu and M. Zhou	121
Thermostability and degradation kinetics of tocopherols and carotenoids in palm oil, canola oil and their blends during deep-fat frying O.I. Mba, M.-J. Dumont and M. Ngadi	131
Phytochemicals and antioxidant activity degradation kinetics during thermal treatments of sour cherry extract A.-M. Oancea, M. Turturică, G. Bahrim, G. Răpeanu and N. Stănciuc	139
Effects of flour particle size on the quality attributes of reconstituted whole-wheat flour and Chinese southern-type steamed bread N. Wang, G.G. Hou and A. Dubat	147
Polyphenolic composition and antioxidant, antiproliferative, and antimicrobial activities of mushroom <i>Inonotus sanghuang</i> K. Liu, X. Xiao, J. Wang, C.-Y.O. Chen and H. Hu	154
Control of black rot caused by <i>Alternaria alternata</i> in yellow pitahaya ( <i>Selenicereus megalanthus</i> ) through hot water dips R. Vilaplana, D. Pérez and S. Valencia-Chamorro	162
Inhibition of food-spoilage and foodborne pathogenic bacteria by a nisin Z-producing <i>Lactococcus lactis</i> subsp. <i>lactis</i> KT2W2L N. Hwanhlem, T. Ivanova, T. Haertlé, E. Jaffrès and X. Dousset	170
Microencapsulation of <i>Lactobacillus plantarum</i> ATCC 8014 through spray drying and using dairy whey as wall materials C. Eckert, V.G. Serpa, A.C. Felipe dos Santos, S. Marinês da Costa, V. Dalpubel, D.N. Lehn and C.F. Volken de Souza	176
Determination of potential off-flavour in yeast extract Y. Zhang, H. Song, P. Li, J. Yao and J. Xiong	184
Synbiotic ice cream containing yacon flour and <i>Lactobacillus acidophilus</i> NCFM G. Parussolo, R.T. Busatto, J. Schmitt, R. Pauletto, P.F. Schons and E.F. Ries	192
Genetic diversity of <i>Lactobacillus plantarum</i> strains from some indigenous fermented foods in Nigeria A.T. Adesulu-Dahunsi, A.I. Sanni, K. Jeyaram and K. Banwo	199
Development of a portable electrolytic sanitising unit for the production of neutral electrolysed water J. Zhang, S. Zhou, R. Chen and H. Yang	207
Evaluation of freeze drying combined with microwave vacuum drying for functional okra snacks: Antioxidant properties, sensory quality, and energy consumption N. Jiang, C. Liu, D. Li, Z. Zhang, C. Liu, D. Wang, L. Niu and M. Zhang	216
Production of tofu by lactic acid bacteria isolated from naturally fermented soy whey and evaluation of its quality C. Li, X. Rui, Y. Zhang, F. Cai, X. Chen and M. Jiang	227
Appearance and overall acceptability of fresh-cut cantaloupe pieces from whole melon treated with wet steam process D.O. Ukuku, D.J. Geveke, L. Chau, A. Bigley and B.A. Niemira	235
Appropriately raising fermentation temperature beneficial to the increase of antioxidant activity and gallic acid content in <i>Eurotium cristatum</i> -fermented loose tea Y. Yao, M. Wu, Y. Huang, C. Li, X. Pan, W. Zhu and Y. Huang	248
Fabrication of nanoemulsion-filled alginate hydrogel to control the digestion behavior of hydrophobic nobiletin L. Lei, Y. Zhang, L. He, S. Wu, B. Li and Y. Li	260
Kinetic characterization of arginase from <i>Saccharomyces cerevisiae</i> during alcoholic fermentation at different temperatures I. Benucci, V. Fiorelli, C. Lombardelli, K. Liburdi and M. Esti	268
Biocontrol products based on <i>Bacillus amyloliquefaciens</i> CPA-8 using fluid-bed spray-drying process to control postharvest brown rot in stone fruit A. Gotor-Vila, J. Usall, R. Torres, C. Solsona and N. Teixidó	274

<b>Prediction of the antibacterial activity of garlic extract on <i>E. coli</i>, <i>S. aureus</i> and <i>B. subtilis</i> by determining the diameter of the inhibition zones using artificial neural networks</b> <i>D. Atsamnia, M. Hamadache, S. Hanini, O. Benkortbi and D. Oukrif</i>	287
<b>Improvement of the protein quality of wheat bread through faba bean sourdough addition</b> <i>R. Coda, J. Varis, M. Verni, C.G. Rizzello and K. Katina</i>	296
<b>Effect of blanching and drying temperatures on starch-related physicochemical properties, bioactive components and antioxidant activities of yam flours</b> <i>X. Chen, J. Lu, X. Li, Y. Wang, J. Miao, X. Mao, C. Zhao and W. Gao</i>	303
<b>Development of a palm olein oil-in-water (o/w) emulsion stabilized by a whey protein isolate nanofibrils-alginate complex</b> <i>S.-K. Ng, K.-L. Nyam, O.-M. Lai, I.A. Nehdi, G.-H. Chong and C.-P. Tan</i>	311
<b>Citric acid as alternative to sodium hypochlorite for washing and disinfection of experimentally-infected spinach leaves</b> <i>G. Finten, M.V. Agüero and R.J. Jagus</i>	318
<b>Evaluation of functionally important lactic acid bacteria and yeasts from Nigerian sorghum as starter cultures for gluten-free sourdough preparation</b> <i>A.O. Ogunsakin, V. Vanajakshi, K.A. Anu-Appaiah, S.V.N. Vijayendra, S.G. Walde, K. Banwo, A.I. Sanni and P. Prabhasankar</i>	326
<b>Research and application on the characteristics of compound cold water soluble gel in petrifilm aerobic count plates</b> <i>D. Ren, P. Chen, Y. Wang, Y. Bi, H. Liu and Y. Li</i>	335
<b>Gluten reduction in beer by hydrodynamic cavitation assisted brewing of barley malts</b> <i>L. Albanese, R. Ciriminna, F. Meneguzzo and M. Pagliaro</i>	342
<b>The antibiotic activity and mechanisms of sugar beet (<i>Beta vulgaris</i>) molasses polyphenols against selected food-borne pathogens</b> <i>M. Chen, Z. Zhao, H. Meng and S. Yu</i>	354
<b>Reduction of <i>Dickeya chrysanthemi</i> on fresh-cut iceberg lettuce using antimicrobial sachet containing microencapsulated oregano essential oil</b> <i>Y. Chang, I. Choi, A.R. Cho and J. Han</i>	361
<b>Prediction of egg storage time and yolk index based on electronic nose combined with chemometric methods</b> <i>J. Li, S. Zhu, S. Jiang and J. Wang</i>	369
<b>Prediction of textural changes in grass carp filets as affected by vacuum freeze drying using hyperspectral imaging based on integrated group wavelengths</b> <i>J. Ma, D.-W. Sun, J.-H. Qu and H. Pu</i>	377
<b>Electron-beam irradiation as an alternative to preserve nutritional, chemical and antioxidant properties of dried plants during extended storage periods</b> <i>E. Pereira, A.L. Antonio, A. Rafalski, J.C.M. Barreira, L. Barros, M.B.P.P. Oliveira and I.C.F.R. Ferreira</i>	386
<b>Protein polymerization and water mobility in whole-wheat dough influenced by bran particle size distribution</b> <i>L. Xiong, B. Zhang, M. Niu and S. Zhao</i>	396
<b>Convective drying of cape gooseberry fruits: Effect of pretreatments on kinetics and quality parameters</b> <i>J.R.d.J. Junqueira, J.L.G. Corrêa, H.M. de Oliveira, R. Ivo Soares Avelar and L.A. Salles Pio</i>	404
<b>Chemical composition and antioxidant, bactericidal, and matrix metalloproteinase inhibition activity of food-related plant</b> <i>C.-H. Chen, T.-C. Chang, S.-Y. Chen, S.-J. Hsu, H.-W. Huang and C.-K. Lee</i>	411
<b>Physical, rheological and sensorial properties, and bloom formation of dark chocolate made with cocoa butter substitute (CBS)</b> <i>N. Biswas, Y.L. Cheow, C.P. Tan and L.F. Siow</i>	420
<b>Relationships between degree of milling and loss of Vitamin B, minerals, and change in amino acid composition of brown rice</b> <i>K.-I. Liu, J.-b. Zheng and F.-s. Chen</i>	429
<b>Effect of oxygen supply on milk-clotting activity expressed by <i>Paenibacillus</i> spp. strain BD3526</b> <i>F. Hang, Q. Wang and W. Chen</i>	437
<b>Effect of <math>\beta</math>-glucan molecular weight on rice flour dough rheology, quality parameters of breads and <i>in vitro</i> starch digestibility</b> <i>S. Pérez-Quirce, A. Lazaridou, C.G. Biliaderis and F. Ronda</i>	446

<b>Thermal pasteurization process evaluation using mashed potato model food with Maillard reaction products</b> <i>E.R. Bornhorst, J. Tang, S.S. Sablani and G.V. Barbosa-Cánovas</i>	<b>454</b>
<b>Brewer's spent grain valorization in fiber-enriched fresh egg pasta production: Modelling and optimization study</b> <i>C. Cappa and C. Alamprese</i>	<b>464</b>
<b>Short communications</b>	
<b>Application of triacylglycerol polymer determination in the quality evaluation of vegetable oil</b> <i>H. Cao, B. Xue, Y. Jiang, X. Han, H. Shi and W. Cao</i>	<b>243</b>
<b>Autolysis of intracellular content of Brewer's spent yeast to maximize ACE-inhibitory and antioxidant activities</b> <i>E.F. Vieira, A. Melo and I.M.P.L.V.O. Ferreira</i>	<b>255</b>
<b>Nisin-loaded pectin and nisin-loaded pectin-inulin particles: Comparison of their proteolytic stability with free nisin</b> <i>R. Gruskiene, T. Krivorotova and J. Sereikaite</i>	<b>283</b>
<b>Erratum</b>	
<b>Erratum to “Quality change during high pressure processing and thermal processing of cloudy apple juice”</b> <b>[LWT - Food Sci. Tech. 75 January 2017, 85–92]</b> <i>J. Yi, B.T. Kebede, D.N.H. Dang, C. Buvé, T. Grauwet, A. Van Loey, X. Hu and M. Hendrickx</i>	<b>471</b>
<b>Calendar</b>	<b>I</b>