

TRENDS IN FOOD SCIENCE & TECHNOLOGY

REVIEWS

- Effect of high pressure on fish meat quality – A review** 1
by Fabiano Alves de Oliveira, Otávio Cabral Neto,
Lígia Marcondes Rodrigues dos Santos, Elisa Helena Rocha Ferreira
and Amauri Rosenthal
- Mild processing applied to the inactivation of the main
foodborne bacterial pathogens: A review** 20
by Francisco J. Barba,
Mohamed Koubaa, Leonardo do Prado-Silva, Vibeke Orlien and
Anderson de Souza Sant'Ana
- Black carrot (*Daucus carota* L.), dietary and health promoting
perspectives of its polyphenols: A review** 36
by Saeed Akhtar,
Abdur Rauf, Muhammad Imran, Muhammad Qamar,
Muhammad Riaz and Mohammad S. Mubarak
- Functional foods based on extracts or compounds derived
from mushrooms** 48
by Filipa S. Reis, Anabela Martins,
M. Helena Vasconcelos, Patricia Morales and Isabel C.F.R. Ferreira
- Crowdsourcing: A new conceptual view for food safety and quality** 63
by Jan Mei Soon and I. Sam Saguy
- Why do millets have slower starch and protein digestibility
than other cereals?** 73
by George Amponsah Annor, Catrin Tyl,
Massimo Marccone, Sanaa Ragaei and Alessandra Marti
- Non-coeliac gluten sensitivity: A review of the literature** 84
by Joana Clímaco Henggeler, Manuel Veríssimo and Fernando Ramos

(Contents continued overleaf)

(contents continued)

Gluten-free baking: Combating the challenges - A review by Farah Naqash, Asir Gani, Adil Gani and F.A. Masoodi	98
Status, supply chain and processing of cocoa - A review by Mohd Shavez Beg, Sameer Ahmad, Kulsum Jan and Khalid Bashir	108
Can ionic liquid solvents be applied in the food industry? by Paula Larangeira Garcia Martins, Anna Rafaela Braga and Veridiana Vera de Rosso	117
Food-saliva interactions: Mechanisms and implications by Ana Carolina Mosca and Jianshe Chen	125
Functional properties, structural studies and chemo-enzymatic synthesis of oligosaccharides by Chao Zhao, Yijing Wu, Xiaoyan Liu, Bin Liu, Hui Cao, Hua Yu, Satyajit D. Sarker, Lutfun Nahar and Jianbo Xiao	135
The evolution of paired preference tests from forced choice to the use of 'No Preference' options, from preference frequencies to d' values, from placebo pairs to signal detection by Michael O'Mahony and Sukanya Wichchukit	146
Red raspberry and its anthocyanins: Bioactivity beyond antioxidant capacity by Hui Teng, Ting Fang, Qiyang Lin, Hongbo Song, Bin Liu and Lei Chen	153
Mechanochemical assisted extraction: A novel, efficient, eco-friendly technology by Kejiang Wu, Ting Ju, Yong Deng and Jun Xi	166
A comprehensive characterisation of safflower oil for its potential applications as a bioactive food ingredient -A review by Nauman Khalid, Rao Sanauallah Khan, M. Iftikhar Hussain, Muhammad Farooq, Asif Ahmad and Iftikhar Ahmed	176
COMMENTARIES	
Fish silage hydrolysates: Not only a feed nutrient, but also a useful feed additive by Ragnar L. Olsen and Jogeir Toppe	93
When regulation challenges innovation: The case of the genus <i>Lactobacillus</i> by Elisa Salvetti and Paul W. O'Toole	187
BOOK REVIEW	
<i>Campylobacter</i> - Feature, detection and prevention of foodborne disease by Jinsong Feng and Xiaonan Lu	195
CORRIGENDUM	
Corrigendum to "Electrically-induced transport phenomena in EHD drying – A review" [Trends in Food Science & Technology 54 (2016) 63–73] by Alex Martynenko and Tadeusz Kudra	196