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Contents

Volume 84, 2017

Review article

- Biofilm formation and microscopic analysis of biofilms formed by *Listeria monocytogenes* in a food processing context**
A.M. Kocot and M.A. Olszewska 47

Research papers

- A comparative quality study of saffron constituents through HPLC and HPTLC methods followed by isolation of crocins and picrocrocin**
M. Kabiri, H. Rezadoost and A. Ghassempour 1
- Adsorption of procyanidins onto chitosan-modified porous rice starch**
S. Jiang, Z. Yu, H. Hu, J. Lv, H. Wang and S. Jiang 10
- Defatted strawberry seeds as a source of phenolics, dietary fiber and minerals**
K. Grzelak-Błaszczak, E. Karlińska, K. Grzęda, E. Rój and K. Kołodziejczyk 18
- Decreased quality and off-flavour compound accumulation of 3–10 kDa fraction of pine nut (*Pinus koraiensis*) peptide during storage**
S. Lin, R. Yang, S. Cheng, K. Wang and L. Qin 23
- Preparation of curcumin-loaded emulsion using high pressure homogenization: Impact of oil phase and concentration on physicochemical stability**
P. Ma, Q. Zeng, K. Tai, X. He, Y. Yao, X. Hong and F. Yuan 34
- Evolution of microbiota during spontaneous and inoculated *Tonda di Cagliari* table olives fermentation and impact on sensory characteristics**
R. Comunian, I. Ferrocino, A. Paba, E. Daga, M. Campus, R. Di Salvo, E. Cauli, F. Piras, R. Zurru and L. Cocolin 64
- Effect of pulsed electric field on functional and structural properties of canola protein by pretreating seeds to elevate oil yield**
L. Zhang, L.-J. Wang, W. Jiang and J.-Y. Qian 73
- Enhancing oxidative stability of encapsulated fish oil by incorporation of ferulic acid into electrospun zein mat**
H. Yang, K. Feng, P. Wen, M.-H. Zong, W.-Y. Lou and H. Wu 82
- Synergistic effects of combined ultrasound and peroxyacetic acid treatments against *Cronobacter sakazakii* biofilms on fresh cucumber**
H.-J. Bang, S.Y. Park, S.E. Kim, M. Md Furkanur Rahaman and S.-D. Ha 91
- Synergistic bactericidal effects of basic amino acids and microwave treatment on *Escherichia coli***
M. Chen, D.-m. Fan, T.-f. Li, B.-w. Yan, Y.-s. Gao, J.-x. Zhao and H. Zhang 99
- The effect of extrusion on the functional properties of oat fibre**
S. Sayanjali, D. Ying, L. Sanguansri, R. Buckow, M.A. Augustin and S.L. Gras 106

Pulsed light destruction kinetics of <i>L. monocytogenes</i> <i>A.M. Pollock, A. Pratap Singh, H.S. Ramaswamy and M.O. Ngadi</i>	114
Cinnamon oil nanoemulsions by spontaneous emulsification: Formulation, characterization and antimicrobial activity <i>S.T. Yildirim, M.H. Oztop and Y. Soyer</i>	122
Stability of betanin in pitaya powder and confection as affected by resistant maltodextrin <i>S. Shaaruddin, H.M. Ghazali, S. Hamed Mirhosseini and K. Muhammad</i>	129
Optimization of ultrasonic-assisted extraction and UPLC-TOF/MS analysis of limonoids from lemon seed <i>H. Yu, C. Wang, S. Deng and Y. Bi</i>	135
Hemp (<i>Cannabis sativa</i> subsp. <i>sativa</i>) flour and protein preparation as natural nutrients and structure forming agents in starch based gluten-free bread <i>J. Korus, M. Witzczak, R. Ziobro and L. Juszczak</i>	143
Potential use of <i>Agave salmiana</i> as a prebiotic that stimulates the growth of probiotic bacteria <i>F. Martinez-Gutierrez, S. Ratering, B. Juárez-Flores, C. Godínez-Hernández, R. Geissler-Plaum, F. Prell, H. Zorn, P. Czermak and S. Schnell</i>	151
Deodorization of garlic odor by spearmint, peppermint, and chocolate mint leaves and rosmarinic acid <i>H.Z. Castada, R. Mirondo, G.T. Sigurdson, M. Mónica Giusti and S. Barringer</i>	160
PCR-DGGE markers for qualitative profiling of microbiota in raw milk and ripened cheeses <i>B. Nalepa and L.H. Markiewicz</i>	168
Enzymatically crosslinked gelatin coating added of bioactive nanoparticles and antifungal agent: Effect on the quality of Benitaka grapes <i>G.F. Lemes, N.G. Marchiore, T.F.M. Moreira, T.B.V. Da Silva, C. Sayer, M.A. Shirai, O.H. Gonçalves, A.M. Gozzo and F.V. Leimann</i>	175
Control of microbial growth and lipid oxidation on beef product using an apple peel-based edible coating treatment <i>S.-H. Shin, Y. Chang, M. Lacroix and J. Han</i>	183
Active starch-gelatin films for shelf-life extension of marinated salmon <i>O. Moreno, À. Gil, L. Atarés and A. Chiralt</i>	189
Kimchi probiotic bacteria contribute to reduced amounts of <i>N</i>-nitrosodimethylamine in lactic acid bacteria-fortified kimchi <i>S.-H. Kim, S.H. Kim, K.H. Kang, S. Lee, S.J. Kim, J.G. Kim and M.J. Chung</i>	196
Gamma irradiation of alkali extracted protein isolate from dephenolized sunflower meal <i>M.A. Malik and C.S. Saini</i>	204
Understanding the interaction between wheat starch and <i>Mesona chinensis</i> polysaccharide <i>A. Yuris, K.K.T. Goh, A.K. Hardacre and L. Matia-Merino</i>	212
Synergistic antimicrobial effects of nisin and <i>p</i>-Anisaldehyde on <i>Staphylococcus aureus</i> in pasteurized milk <i>C. Shi, X. Zhao, R. Meng, Z. Liu, G. Zhang and N. Guo</i>	222
Isolation and selection of potential probiotic lactic acid bacteria from <i>Opuntia ficus-indica</i> fruits that grow in Northwest Argentina <i>H.E. Verón, H.D. Di Risio, M.I. Isla and S. Torres</i>	231
Inhibitory spectrum of diverse guaiacol-producing <i>Alicyclobacillus acidoterrestris</i> by poly dimethyl ammonium chloride disinfectant <i>B.A. Osopale, C.R. Witthuhn, J. Albertyn and F.A. Oguntoyinbo</i>	241
A simple method of the detection of pork spoilage caused by <i>Rahnella aquatilis</i> <i>J. Godziszewska, D. Guzek, E. Pogorzelska, M. Brodowska, E. Górską-Horczyzak, A. Sakowska, I. Wojtasik-Kalinowska, M. Gantner and A. Wierzbicka</i>	248
Microencapsulation of an anthocyanin-rich blackberry (<i>Rubus</i> spp.) by-product extract by freeze-drying <i>C. Yamashita, M.M.S. Chung, C. dos Santos, C.R.M. Mayer, I.C.F. Moraes and I.G. Branco</i>	256
Purification, characterization and enzymatic synthesis of theaflavins of polyphenol oxidase isozymes from tea leaf (<i>Camellia sinensis</i>) <i>J. Teng, Z. Gong, Y. Deng, L. Chen, Q. Li, Y. Shao, L. Lin and W. Xiao</i>	263

Identification, characterization, and probiotic potential of <i>Lactobacillus rhamnosus</i> isolated from human milk <i>M.S. Riaz Rajoka, H.M. Mehwish, M. Siddiq, Z. Haobin, J. Zhu, L. Yan, D. Shao, X. Xu and J. Shi</i>	271
Beneficial efficacy of various propolis extracts and their digestive products by <i>in vitro</i> simulated gastrointestinal digestion <i>C.-H. Yen, H.-F. Chiu, C.-H. Wu, Y.-Y. Lu, Y.-C. Han, Y.-C. Shen, K. Venkatakrishnan and C.-K. Wang</i>	281
Great intraspecies diversity of <i>Pichia kudriavzevii</i> in cocoa fermentation highlights the importance of yeast strain selection for flavor modulation of cocoa beans <i>G.V.M. Pereira, J.P. Alvarez, D.P.d.C. Neto, V.T. Soccol, V.O.A. Tanobe, H. Rogez, A. Góes-Neto and C.R. Soccol</i>	290
Technological and nutritional advantages of mechanical separation process applied to three European aquacultured species <i>M. Borgogno, Y. Husein, G. Secci, S. Masi and G. Parisi</i>	298
Potential application of epazote (<i>Chenopodium ambrosioides</i> L.) as natural antioxidant in raw ground pork <i>L.H. Villalobos-Delgado, E.G. González-Mondragón, A.Y. Salazar Govea, J.R. Andrade and J.T. Santiago-Castro</i>	306
Investigation on the safety of <i>Lactobacillus amylolyticus</i> L6 and its fermentation properties of tofu whey <i>Y. Fei, L. Liu, D. Liu, L. Chen, B. Tan, L. Fu and L. Li</i>	314
Effect of <i>Spirulina platensis</i> fortification on physicochemical, textural, antioxidant and sensory properties of yogurt during fermentation and storage <i>M. Barkallah, M. Dammak, I. Louati, F. Hentati, B. Hadrich, T. Mechichi, M.A. Ayadi, I. Fendri, H. Attia and S. Abdelkafi</i>	323
Influence of mandarin fiber addition on physico-chemical properties of nanoemulsions containing β-carotene under simulated gastrointestinal digestion conditions <i>A. Gasa-Falcon, I. Odriozola-Serrano, G. Oms-Oliu and O. Martín-Belloso</i>	331
A new seasoning with potential effect against foodborne pathogens <i>J. García-Lomillo, M.L. González-SanJosé, R. Del Pino-García, M.D. Rivero-Pérez and P. Muñoz-Rodríguez</i>	338
<i>Citrus medica</i> essential oil exhibits significant antimicrobial and antiproliferative activity <i>G. Mitropoulou, E. Fitsiou, K. Spyridopoulou, A. Tiptiri-Kourpeti, H. Bardouki, M. Vamvakias, P. Panas, K. Chlichlia, A. Pappa and Y. Kourkoutas</i>	344
Microbial inactivations with hydrolysed lactoferrin and other natural antimicrobials in fresh-cut fennel <i>G.B. Martínez-Hernández, M.L. Amodio, M.L. Valeria de Chiara, P. Russo and G. Colelli</i>	353
Influence of bamboo shoot dietary fiber on the rheological and textural properties of milk pudding <i>J. Zheng, J. Wu, Y. Dai, J. Kan and F. Zhang</i>	364
Filtered vs. naturally sedimented and decanted virgin olive oil during storage: Effect on quality and composition <i>K. Brkić Bubola, M. Lukić, I. Mofardin, A. Butumović and O. Koprivnjak</i>	370
Delineating the quality and component changes of whole-wheat flour and storage stability of fresh noodles induced by microwave treatment <i>M. Li, Q.-J. Sun and K.-X. Zhu</i>	378
Monitoring of the phenolic compounds and <i>in vitro</i> antioxidant activity of apple beverages according to geographical origin and their type: A chemometric study <i>L.V. Herrera Alvarez, A.A.F. Zielinski, A. Alberti and A. Nogueira</i>	385
Encapsulation of <i>Rosmarinus officinalis</i> essential oils in chitosan-benzoic acid nanogel with enhanced antibacterial activity in beef cutlet against <i>Salmonella typhimurium</i> during refrigerated storage <i>M. Hadian, A. Rajaei, A. Mohsenifar and M. Tabatabaei</i>	394
Characterization of Turkish honeybee pollens by principal component analysis based on their individual organic acids, sugars, minerals, and antioxidant activities <i>Z. Kalaycıoğlu, H. Kaygusuz, S. Döker, S. Kolaylı and F.B. Erim</i>	402
Psychrotrophic bacterial populations in Chinese raw dairy milk <i>L. Yuan, F.A. Sadiq, T. Liu, S. Flint, J. Chen, H. Yang, J. Gu, G. Zhang and G. He</i>	409
Improving bread-making processing phases of fibre-rich formulas using chia (<i>Salvia hispanica</i>) seed flour <i>S. Verdú, J.M. Barat and R. Grau</i>	419
Fractioning of the sunflower flour components: Physical, chemical and nutritional evaluation of the fractions <i>T.D. Alexandrino, R.A. Ferrari, L.M. de Oliveira, R. de Cássia S.C. Ormenese and M.T.B. Pacheco</i>	426

Rapid assessment of red wine compositional parameters by means of a new Waveguide Vector Spectrometer <i>N. Teslić, A. Berardinelli, L. Ragni, E. Iaccheri, G.P. Parpinello, L. Pasini and A. Versari</i>	433
Antifreeze peptide pretreatment minimizes freeze-thaw damage to cherries: An in-depth investigation <i>C.H.Z. Kong, N. Hamid, Q. Ma, J. Lu, B.-G. Wang and V. Sarojini</i>	441
Purification and characterization of dextransucrase from <i>Weissella cibaria</i> RBA12 and its application in <i>in vitro</i> synthesis of prebiotic oligosaccharides in mango and pineapple juices <i>R. Baruah, B. Deka and A. Goyal</i>	449
Effect of indirect cold plasma treatment on cashew apple juice (<i>Anacardium occidentale</i> L.) <i>Ó. Rodríguez, W.F. Gomes, S. Rodrigues and F.A.N. Fernandes</i>	457
Cooking behavior of frozen gluten-free potato-based pasta (gnocchi) obtained through turbo cooking technology <i>C. Cappa, R. Franchi, V. Bogo and M. Lucisano</i>	464
Physicochemical properties and release behavior of Span 60/Tween 60 niosomes as vehicle for α-Tocopherol delivery <i>L. Basiri, G. Rajabzadeh and A. Bostan</i>	471
Effect of drying techniques and treatment with blanching on the physicochemical analysis of bitter-gourd and capsicum <i>D. Mehta, P. Prasad, V. Bansal, M.W. Siddiqui and A. Sharma</i>	479
The role of hydration on the cooking quality of bran-enriched pasta <i>B. la Gatta, M. Rutigliano, L. Padalino, A. Conte, M.A. Del Nobile and A. Di Luccia</i>	489
<i>In vitro</i> evaluation of probiotic potential of <i>Lactobacillus</i> cultures of human origin capable of selenium bioaccumulation <i>K. Saini and S.K. Tomar</i>	497
Physicochemical and nutritional properties of a healthy snack chip developed from germinated soybeans <i>E. Maetens, N. Hettiarachchy, K. Dewettinck, R. Horax, K. Moens and D.O. Moseley</i>	505
<i>In vitro</i> gastrointestinal digestion of pea protein isolate as a function of pH, food matrices, autoclaving, high-pressure and re-heat treatments <i>L. Laguna, P. Picouet, M.D. Guàrdia, C.M.G.C. Renard and A. Sarkar</i>	511
Influence of extrusion process conditions on starch film morphology <i>P. González-Seligrá, L. Guz, O. Ochoa-Yepes, S. Goyanes and L. Famá</i>	520
Effect of lavender and lemon balm extracts on fatty acid profile, chemical quality parameters and sensory quality of vacuum packaged anchovy (<i>Engraulis encrasicolus</i>) fillets under refrigerated condition <i>F. Özogul, E. Tugce Aksun, R. Öztekin and J.M. Lorenzo</i>	529
<i>In vitro</i> starch digestibility of rice flour is not affected by method of cooking <i>S. Wang, P. Li, T. Zhang, J. Yu, S. Wang and L. Copeland</i>	536
Effect of addition of overripe seeds from white grape by-products during red wine fermentation on wine colour and phenolic composition <i>F.J. Rivero, B. Gordillo, M.J. Jara-Palacios, M.L. González-Miret and F.J. Heredia</i>	544
Role of aqueous chlorine dioxide in controlling the growth of <i>Fusarium graminearum</i> and its application on contaminated wheat <i>C. Sun, P. Zhu, J. Ji, J. Sun, L. Tang, F. Pi and X. Sun</i>	555
Changes in physicochemical properties and protein structure of surimi enhanced with camellia tea oil <i>X. Zhou, S. Jiang, D. Zhao, J. Zhang, S. Gu, Z. Pan and Y. Ding</i>	562
Effect of an olive phenolic extract added to the oily phase of a tomato sauce, on the preservation of phenols and carotenoids during domestic cooking <i>A. Taticchi, S. Esposito, S. Urbani, G. Veneziani, R. Selvaggini, B. Sordini and M. Servili</i>	572
Development and quality evaluation of infant food with oregano essential oil for children diagnosed with cerebral palsy <i>E.M.B.C. Kempinski, A.C.P. Vital, J.d.O. Monteschio, S. Alexandre, K.F. Nascimento, G.S. Madrona, J.M.G. Mikcha and I.N.d. Prado</i>	579
Pigments in extra virgin olive oils produced in different mediterranean countries in 2014: Near UV-vis spectroscopy versus HPLC-DAD <i>C. Lazzarini, M. Cifelli and V. Domenici</i>	586

Effect of ellagic acid incorporation on the oxidative stability of sodium caseinate-polysaccharide-stabilized emulsions <i>H. Cho, K.S. Yu and K.T. Hwang</i>	601
Isolation and characterisation of enzymatic hydrolysed peptides with antioxidant activities from green tender sorghum <i>H. Agrawal, R. Joshi and M. Gupta</i>	608
Preparation characteristics of monodisperse oil-in-water emulsions by microchannel emulsification using different essential oils <i>W. Treesuwan, M.A. Neves, K. Uemura, M. Nakajima and I. Kobayashi</i>	617
Alternative process for strawberry juice processing: Microwave hydrodiffusion and gravity <i>M. Turk, S. Perino, A. Cendres, E. Petitcolas, T. Soubrat and F. Chemat</i>	626
Structural changes and functional properties of highly concentrated whey protein isolate-citrus pectin blends after defined, high temperature treatments <i>L. Koch, L. Hummel, H.P. Schuchmann and M.A. Emin</i>	634
Inhibition of the double-edged effect of curcumin on Maillard reaction in a milk model system by a nanocapsule strategy <i>Y. Liu, S. Yu, L. Liu, X. Yue, W. Zhang, Q. Yang, L. Wang, Y. Wang, D. Zhang and J. Wang</i>	643
Effects of acidic electrolyzed oxidizing water on retarding cell wall degradation and delaying softening of blueberries during postharvest storage <i>Y. Chen, Y.-C. Hung, M. Chen and H. Lin</i>	650
Evaluation of pectin nanostructure by atomic force microscopy in blanched carrot <i>T. Imaizumi, M. Szymańska-Chargot, P.M. Pieczywek, M. Chylińska, A. Kozioł, D. Ganczareno, F. Tanaka, T. Uchino and A. Zdunek</i>	658
Impact of three warming-up methods on the stability of vitamin C and 5-methyltetrahydrofolate supplemented to apple and carrot purée <i>A.-L. Herbig, C. Mousties and C.M.G.C. Renard</i>	668
Does ultrasound improve the activity of alpha amylase? A comparative study towards a tailor-made enzymatic hydrolysis of starch <i>H.M. Oliveira, V.S. Correia, M.A. Segundo, A.J.M. Fonseca and A.R.J. Cabrita</i>	674
Development of fast and sensitive real-time qPCR assay based on a novel probe for detection of porcine DNA in food sample <i>H. Lubis, N.T. Salihah, M.M. Hossain and M.U. Ahmed</i>	686
Application of high pressure to chicken meat batters during heating modifies physicochemical properties, enabling salt reduction for high-quality products <i>H.-b. Zheng, M.-y. Han, H.-j. Yang, C.-b. Tang, X.-l. Xu and G.-h. Zhou</i>	693
Production of feather protein hydrolyzed by <i>B. subtilis</i> AMR and its application in a blend with cornmeal by extrusion <i>A.M. Mazotto, J.L.R. Ascheri, R.L. de Oliveira Godoy, M.C. Triches Damaso, S. Couri and A.B. Vermelho</i>	701
Optimized fermentation of goat cheese whey with <i>Lactococcus lactis</i> for production of antilisterial bacteriocin-like substances <i>E.d.L. Chaves de Lima, J. de Moura Fernandes and H.R. Cardarelli</i>	710
Improving quality of dried fruits: A comparison between conductive multi-flash and traditional drying methods <i>J.V. Link, G. Tribuzi and J.B. Laurindo</i>	717
Hot air drying process promotes lignification of <i>Lentinus edodes</i> <i>W. Yang, H. Du, A.M. Mariga, F. Pei, N. Ma and Q. Hu</i>	726
Expression of buffalo chymosin in <i>Pichia pastoris</i> for application in mozzarella cheese <i>A. Tyagi, A. Kumar, A.K. Mohanty, J.K. Kaushik, S. Grover and V.K. Batish</i>	733
Effect of oil viscosity on oil migration in a two-phase model system (cream-filled chocolate) <i>P.R. Ramel and A.G. Marangoni</i>	740
Comparative study on quality attributes of gluten-free beer from malted and unmalted teff [<i>Eragrostis tef</i> (zucc.) trotter] <i>L. Di Ghionno, V. Sileoni, O. Marconi, G. De Francesco and G. Perretti</i>	746

Effects of mixed cultures of <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> in alcoholic fermentation on the physicochemical and sensory properties of citrus vinegar <i>Y. Chen, Y. Huang, Y. Bai, C. Fu, M. Zhou, B. Gao, C. Wang, D. Li, Y. Hu and N. Xu</i>	753
Rheological behaviour of aqueous methylcellulose systems: Effect of concentration, temperature and presence of tragacanth <i>R. Moreira, F. Chenlo, C. Silva and M.D. Torres</i>	764
Microbial succession and metabolite changes during traditional serofluid dish fermentation <i>Q. Li, J. Kang, Z. Ma, X. Li, L. Liu and X. Hu</i>	771
Implication of water state on glass transition temperature in hot air-dried carrot slices <i>C. Xu, D. Liu, Y. Li, G. Li, J. Zhang and R. Gao</i>	780
Evaluation of soybean oil-carnauba wax oleogels as an alternative to high saturated fat frying media for instant fried noodles <i>J. Lim, S. Jeong, I.K. Oh and S. Lee</i>	788
Optimization of frying oil composition rich in essential fatty acids by mixture design <i>A.D. Meinhart, T.F. Ferreira da Silveira, M. Rosa de Moraes, M.H. Petrarca, L.H. Silva, W.S. Oliveira, R. Wagner, H.M. André Bolini, R.E. Bruns, J.T. Filho and H.T. Godoy</i>	795
Physical and hydration properties of expanded extrudates from a blue corn, yellow pea and oat bran blend <i>G.E. Jacques-Fajardo, R. Prado-Ramírez, E. Arriola-Guevara, E. Pérez Carrillo, H. Espinosa-Andrews and G.M. Guatemala Morales</i>	804
The quality alterations of rainbow trout mince treated with transglutaminase <i>P. Yerlikaya, H.A. Yatmaz, N. Gokoglu and I. Ucak</i>	815
Microbial population profile during ripening of Protected Designation of Origin (PDO) Silter cheese, produced with and without autochthonous starter culture <i>T. Silvetti, E. Capra, S. Morandi, P. Cremonesi, M. Decimo, F. Gavazzi, R. Giannico, I. De Noni and M. Brasca</i>	821
Potential use of goat viscera to obtain protein hydrolysates <i>A.L.M. de Queiroz, A.R.R. de Araújo, M.T.B. Pacheco and M.S. Madruga</i>	832
Evaluation of the volatile compounds of fresh ripened <i>Capsicum annum</i> and its spice pepper (dried red pepper flakes and isot) <i>A. Korkmaz, A.A. Hayaloglu and A.F. Atasoy</i>	842
Interaction between putative probiotic <i>Lactobacillus</i> strains of Indian gut origin and <i>Salmonella</i>: Impact on intestinal barrier function <i>N. Rokana, R.H. Mallappa, V.K. Batish and S. Grover</i>	851
Leaching of arsenic and sixteen metallic elements from <i>Amanita fulva</i> mushrooms after food processing <i>M. Drewnowska, J. Falandysz, M. Chudzińska, A. Hanć, M. Saba and D. Baratkiewicz</i>	861
Purification and primary characterization of a novel bacteriocin, LiN333, from <i>Lactobacillus casei</i>, an isolate from a Chinese fermented food <i>N. Ullah, X. Wang, J. Wu, Y. Guo, H. Ge, T. Li, S. Khan, Z. Li and X. Feng</i>	867
Short communications	
Effect of rice bran fermented with <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> on preference ranking and ammonia content in shark and other fish meat <i>T. Kuda, A. Takahashi, S. Ishizaki, H. Takahashi and B. Kimura</i>	58
Nano-patterned aluminum surface with oil-impregnation for improved antibacterial performance <i>G.-H. Ban, J. Lee, C.-H. Choi, Y. Li and S. Jun</i>	359
Effect of accelerated storage on chemical compositions of mango seed fat and palm oil mid-fraction blends as cocoa butter replacers <i>M.H.A. Jahurul, Y.W. Jing, C.Y. Foong, S.M. Shaarani, I.S.M. Zaidul, S. Jinap, M. Hasmadi, M. Eaqub Ali and K.-L. Nyam</i>	551
Water activity of fresh bee pollen and mixtures of bee pollen-honey of different botanical origin <i>S. Sagona, R. Bozzicolonna, R. Nuvoloni, G. Cilia, B. Torracca and A. Felicioli</i>	595
The incorporation of alpha-tocopherol and functional doses of phytosterol esters during cheesemaking does not affect DNA or mRNA dynamics of <i>Streptococcus thermophilus</i> and <i>Lactococcus lactis</i> throughout and after the end of ripening <i>J. Pega, C.D. Pérez, S. Rizzo, L. Rossetti, G. Díaz, S.M. Ruzal, M. Nanni and A.M. Descalzo</i>	838

Corrigenda

Corrigendum to Kinetic characterization of arginase from *Saccharomyces cerevisiae* during alcoholic fermentation at different temperatures. [LWT - Food Science and Technology 82 (2017) 268-273]

I. Benucci, V. Fiorelli, C. Lombardelli, K. Liburdi and M. Esti

876

Corrigendum to “Development of whole grain wheat flour extruded cereal and process impacts on color, expansion, and dry and bowl-life texture” [LWT - Food Science and Technology 75C (2017) 261–270]

L.C. Oliveira, M. Schmiele and C.J. Steel

877

Calendar

I