



REVIEWS

- A review of pectin methylesterase inactivation in citrus juice during pasteurization** by Sara Aghajanzadeh and Aman Mohammad Ziaiiifar 1
- Deoxynivalenol and its masked forms: Characteristics, incidence, control and fate during wheat and wheat based products processing - A review** by Amin Mousavi Khaneghah, Ligia M. Martins, Aline M. von Hertwig, Rachel Bertoldo and Anderson S. Sant'Ana 13
- Micro- and nano-scaled materials for strategy-based applications in innovative livestock products: A review** by Karna Ramachandraiah, Mi-Jung Choi and Geun-Pyo Hong 25
- Beverage dealcoholization processes: Past, present, and future** by Dave Mangindaan, K. Khoiruddin and I.G. Wenten 36
- What's new in chicken egg research and technology for human health promotion? - A review** by Grzegorz Lesnierowski and Jerzy Stangierski 46
- Value added products from fermentation of sugars derived from agro-food residues** by Ana Belen Diaz, Ana Blandino and Ildefonso Caro 52
- Q fever and prevalence of *Coxiella burnetii* in milk** by Andreana Pexara, Nikolaos Solomakos and Alexander Govaris 65
- A review of novel physical and chemical decontamination technologies for aflatoxin in food** by S.K. Pankaj, Hu Shi and Kevin M. Keener 73

(contents continued)

The dry chain: Reducing postharvest losses and improving food safety in humid climates by Kent J. Bradford, Peetambar Dahal, Johan Van Asbrouck, Keshavulu Kunusoth, Pedro Bello, James Thompson and Felicia Wu	84
Emerging functional nanomaterials for the detection of food contaminants by Jing-Min Liu, Yaxi Hu, Yu-Kun Yang, Huilin Liu, Guo-Zhen Fang, Xiaonan Lu and Shuo Wang	94
Antioxidants: Reviewing the chemistry, food applications, legislation and role as preservatives by Márcio Carochó, Patricia Morales and Isabel C.F.R. Ferreira	107
Recent advances in the microencapsulation of omega-3 oil and probiotic bacteria through complex coacervation: A review by Divya Eratte, Kim Dowling, Colin J. Barrow and Benu Adhikari	121
Impact of consumption and cooking manners of vegetable oils on cardiovascular diseases- A critical review by Kumar Ganesan, Kumeshini Sukalingam and Baojun Xu	132
Recent advances in emulsion-based delivery approaches for curcumin: From encapsulation to bioaccessibility by Andrea Araiza-Calahorra, Mahmood Akhtar and Anwasha Sarkar	155
Pollen and bee bread as new health-oriented products: A review by Marek Kieliszek, Kamil Piwowarek, Anna M. Kot, Stanisław Błażejczak, Anna Chlebowska-Śmigiel and Iwona Wolska	170
Non-competitive immunoassay for low-molecular-weight contaminant detection in food, feed and agricultural products: A mini-review by Aiping Liu, Laura Anfossi, Li Shen, Cheng Li and Xiaohong Wang	181
A review of extraction, analytical and advanced methods for determination of pesticides in environment and foodstuffs by Anwar Samsidar, Shafiquzzaman Siddiquee and Sharifudin Md Shaarani	188
Design of experiments and regression modelling in food flavour and sensory analysis: A review by Peigen Yu, Mei Yin Low and Weibiao Zhou	202
Eleven shades of food integrity: A halal supply chain perspective by Mohd Helmi Ali and Norhidayah Suleiman	216
Biotechnological production of zeaxanthin by microorganisms by Yating Zhang, Zhen Liu, Jianan Sun, Changhu Xue and Xiangzhao Mao	225
Understanding differences in protein fractionation from conventional crops, and herbaceous and aquatic biomass - Consequences for industrial use by Angelica Tamayo Tenorio, Konstantina E. Kyriakopoulou, Edgar Suarez-Garcia, Corjan van den Berg and Atze Jan van der Goot	235
Pecan nuts: A review of reported bioactivities and health effects by Atanas G. Atanasov, Shefali M. Sabharanjak, Gokhan Zengin, Adriano Mollica, Agnieszka Szostak, Mario Simirgiotis, Łukasz Huminiecki, Olaf K. Horbanczuk, Seyed Mohammad Nabavi and Andrei Mocan	246
COMMENTARIES	
Recommendations for successful substantiation of new health claims in the European Union by Igor Pravst, Anita Kušar, Katja Žmitek, Krista Miklavec, Živa Lavriša, Liisa Lähteenmäki, Viktorija Kulikovskaja, Rosalind N. Malcolm, Charo Hodgkins and Monique M. Raats	259

Rational and practical aspects of Halal and Tayyib in the context of food safety by Jawad Alzeer, Ulrike Rieder and Khaled Abou Hadeed 264

A viewpoint on the gastrointestinal fate of cellulose nanocrystals by Roya Koshani and Ashkan Madadlou 268

BOOK REVIEW

Nanobiosensors, , Alexandru Mihai Grymezescu (Ed.), **Nanotechnology in the agri-food industry**, Vol. 8. Academic Press (2016) by Xiaonan Lu 258

CORRIGENDUM

Corrigendum to 'Augmentation of biocontrol agents with physical methods against postharvest diseases of fruits and vegetables' [Trends in Food Science & Technology 69 (2017) 36-45] by Hongyin Zhang, Gustav Komla Mahunu, Raffaello Castoria, Maurice Tibiru Apaliya and Qiya Yang 274