

LWT—Food Science and Technology

CONTENTS

Volume 90, April 2018

Review articles

Complex coacervation: Encapsulation and controlled release of active agents in food systems

N. Eghbal and R. Choudhary

Research papers

Bee pollen as a functional ingredient in gluten-free bread: A physical-chemical, technological and sensory approach

P. Conte, A. Del Caro, F. Balestra, A. Piga and C. Fadda

GlutoPeak method improvement for gluten aggregation measurement of whole wheat flour

J. Wang, G.G. Hou, T. Liu, N. Wang and J. Bock

Incorporation of *Opuntia macrorhiza* Engelm. in cake-making: Physical and sensory characteristics

H. Chahdoura, M.A. Chaouch, W. Chouchène, A. Chahed, S. Achour, K. Adouni, H. Mosbah, H. Majdoub, G. Flamini and L. Achour

Assessment of phenolic compounds in virgin olive oil by response surface methodology with particular focus on flavonoids and lignans

A. de Torres, F. Espínola, M. Moya, S. Alcalá, A.M. Vidal and E. Castro

Preparation of non-traditional Dickkopf and Richard wheat flakes: Phenolic and vitamin profiles and antioxidant activity

D. Sumczynski, E. Koubová, J. Sneyd, S. Erb-Weber and J. Orsavová

Effect of fillet temperature on lipoxygenase activity in sardine mince with and without milk protein concentrate

Ş. Tolasa Yılmaz, Ş. Çaklı, E.B. Şen Yılmaz, F. Kırilangıç and C. Lee

Quality parameters of black carp (*Mylopharyngodon piceus*) raised in lotic and lentic freshwater systems

Y. Harimana, X. Tang, G. Le, X. Xing, K. Zhang, Y. Sun, Y. Li, S. Ma, E. Karangwa and M.A. Tuyishimire

Effects of ozone treatment on postharvest carrot quality

L.P.d. Souza, L.R.D. Faroni, F.F. Heleno, P.R. Cecon, T.D.C. Gonçalves, G.J.d. Silva and L.H.F. Prates

Microbial shelf stability assessment of osmotically dehydrated smoky apples

F. Akharume, K. Singh, J. Jaczynski and L. Sivanandan

254 Characterization of freeze-dried *Lactobacillus acidophilus* in goat milk powder and tablet: Optimization of the composite cryoprotectants and evaluation of storage stability at different temperature

G. Shu, Z. Wang, L. Chen, H. Wan and H. Chen

1 A preliminary Rancimat-based kinetic approach of detecting olive oil adulteration

M. Heidarpour and R. Farhoosh

8 Effect of mild heat treatment on shelf life of fresh lotus root

S. Li, X. Li, X. He, Z. Liu, Y. Yi, H. Wang and O. Lamikanra

15 Improved detection and enumeration of yeasts in wine by Cells-qPCR

V. Soares-Santos, I. Pardo and S. Ferrer

Iron, copper and silver nanoparticles: Green synthesis using green and black tea leaves extracts and evaluation of antibacterial, antifungal and aflatoxin B₁ adsorption activity

22 *M.A. Asghar, E. Zahir, S.M. Shahid, M.N. Khan, M.A. Asghar, J. Iqbal and G. Walker*

31 Comparison of bacterial diversity profiles and microbial safety assessment of salami, Chinese dry-cured sausage and Chinese smoked-cured sausage by high-throughput sequencing

X. Wang, Y. Zhang, H. Ren and Y. Zhan

38 Microwave pretreated esterification improved the substitution degree, structural and physicochemical properties of potato starch esters

K. Zhao, B. Li, M. Xu, L. Jing, M. Gou, Z. Yu, J. Zheng and W. Li

45 Application of freeze-dried *Enterococcus faecium* NRRL B-2354 in radio-frequency pasteurization of wheat flour

J. Xu, S. Liu, J. Tang, S. Ozturk, F. Kong and D.H. Shah

53

61

70

77

83

90

98

108

116

124

Combined enzymatic and crossflow microfiltration process to assure the colloidal stability of beer <i>A. Cimini and M. Moresi</i>		
Effects of controlled thawing media temperatures on quality and safety of <i>pre-rigor</i> frozen Atlantic cod (<i>Gadus morhua</i>) <i>I.S. Roiha, G.M. Tveit, C.J. Backi, Á. Jónsson, M. Karlsdóttir and B.T. Lunestad</i>	132	
Effects of fungal growth on the firmness of a cheese analogue formulated with different casein-to-fat ratios <i>M. Jurado and P. Ruiz-Navarro</i>		
Pathogenicity and antibiotic resistance of coagulase-negative staphylococci isolated from retailing chicken meat <i>H. Wang, H. Wang, Y. Bai, X. Xu and G. Zhou</i>		
Authentication of leguminous-based products by targeted biomarkers using high resolution time of flight mass spectrometry <i>G. Huschek, J. Bönick, D. Merkel, D. Huschek and H. Rawel</i>	138	
Potentiality of gluten-free chocolate cookies with added inulin/oligofructose: Chemical, physical and sensory characterization <i>T.F. da Silva and A.C. Conti-Silva</i>	145	
Application of high voltage electrical discharge plasma for the inactivation of <i>Escherichia coli</i> ATCC 700891 in tangerine juice <i>S.K. Yannam, P. Estifae, S. Rogers and S.M. Thagard</i>	152	
Influence of sampling and DNA extraction on 16S rRNA gene amplicon sequencing - Comparison of the bacterial community between two food processing plants <i>A.K. Witte, C. Leeb, B. Pinior, P. Mester, S. Fister, M. Bobal, D. Schoder and P. Rossmanith</i>	164	
Chemical, olfactometric and sensory description of single-variety cider apple juices obtained by cryo-extraction <i>A. Picinelli Lobo, M.J. Antón-Díaz, R. Pando Bedriñana, O. Fernández García, R. Hortal-García and B. Suárez Valles</i>	172	
Mutually stimulating interactions between lactic acid bacteria and <i>Saccharomyces cerevisiae</i> in sourdough fermentation <i>S. Sieuwerts, P.A. Bron and E.J. Smid</i>	180	
Improvement of sensorial and technological characteristics of extruded breakfast cereals enriched with whole grain wheat flour and jaboticaba (<i>Myrciaria cauliflora</i>) peel <i>L.C. Oliveira, N.M.M. Alencar and C.J. Steel</i>	186	
Bread from wheat flour partially replaced by fermented chickpea flour: Optimizing the formulation and fuzzy analysis of sensory data <i>C. Shrivastava and S. Chakraborty</i>	193	
Soybean meal and fermented soybean meal as functional ingredients for the production of low-carb, high-protein, high-fiber and high isoflavones biscuits <i>F.d.O. Silva, T.G. Miranda, T. Justo, B.d.S. Frasnão, C.A. Conte-Junior, M. Monteiro and D. Perrone</i>	201	
Food processing and digestion: The effect of extrusion process on bioactive compounds in extrudates with artichoke leaf powder and resulting <i>in vitro</i> cynarin and cynaroside bioaccessibility <i>O. Guven, I. Sensoy, H. Senyuva and S. Karakaya</i>	207	232
Primary and secondary metabolites as a tool for differentiation of apple juice according to cultivar and geographical origin <i>K.B. Bat, B.M. Vodopivec, K. Eler, N. Ogrinc, I. Mulič, D. Masuero and U. Vrhovšek</i>	215	238
Effect of roasting on physico-chemical properties, antioxidant capacity, and oxidative stability of wheat germ oil <i>Y. Zou, Y. Gao, H. He and T. Yang</i>	224	246
Nutritional and consumers acceptance of biscuit made from wheat flour fortified with partially defatted groundnut paste <i>A.O. Dauda, O.A. Abiodun, A.K. Arise and S.A. Oyeyinka</i>	232	265
<i>Spirulina</i> for snack enrichment: Nutritional, physical and sensory evaluations <i>B.F. Lucas, M.G.d. Moraes, T.D. Santos and J.A.V. Costa</i>	246	270
Impact of chitosan application technique on refrigerated catfish fillet quality <i>F. Bonilla, A. Chouljenko, V. Reyes, P.J. Bechtel, J.M. King and S. Sathivel</i>	254	277
Omega-3- and fibre-enriched chicken nuggets by replacement of chicken skin with chia (<i>Salvia hispanica</i> L.) flour <i>J.C. Barros, P.E.S. Munekata, M.A. Pires, I. Rodrigues, O.S. Andaloussi, C.E.d.C. Rodrigues and M.A. Trindade</i>	265	283
Evaluation of thermal process lethality for non-pathogenic <i>Escherichia coli</i> as a surrogate for <i>Salmonella</i> in ground beef <i>M.A. Redemann, J. Brar, S.E. Niebuhr, L.M. Lucia, G.R. Acuff, J.S. Dickson and M. Singh</i>	270	290
Physicochemical properties and metabolomic profile of gluten-free spaghetti prepared with unripe plantain flours <i>O. Patiño-Rodríguez, L.A. Bello-Pérez, P.C. Flores-Silva, M.M. Sánchez-Rivera and C.A. Romero-Bastida</i>	277	297
Assessment of malting and mash bio-acidification on the turnover of sorghum cyanogenic glucoside and protein hydrolysis improvement <i>S.E. Tokpohozin, S. Fischer and T. Becker</i>	283	303
Microencapsulation of fish oil with alginate: <i>In-vitro</i> evaluation and controlled release <i>A. Bannikova, A. Evteev, K. Pankin, I. Evdokimov and S. Kasapis</i>	290	310
Solid-state fermentation with <i>Rhizopus oligosporus</i> and <i>Yarrowia lipolytica</i> improved nutritional and flavour properties of okara <i>W.C. Vong, X.Y. Hua and S.-Q. Liu</i>	297	316
Comparative study on protein polymerization in whole-wheat dough modified by transglutaminase and glucose oxidase <i>M. Niu, L. Xiong, B. Zhang, C. Jia and S. Zhao</i>	303	323

Antioxidant effects of citrus pomace extracts processed by super-heated steam <i>L. Wang, M.-J. Jo, R. Katagiri, K. Harata, M. Ohta, A. Ogawa, M. Kamegai, Y. Ishida, S. Tanoue, S. Kimura, S.-C. Lee and Y.-J. Jeon</i>	
Production of functional probiotic ice creams with white and dark blue fruits of <i>Myrtus communis</i>: The comparison of the prebiotic potentials on <i>Lactobacillus casei</i> 431 and functional characteristics <i>H.İ. Öztürk, T. Demirci and N. Akın</i>	
Growth and characterization of spherical cinnamon nanoparticles: Evaluation of antibacterial efficacy <i>A.A. Salim, N. Bidin and S.K. Ghoshal</i>	
Effect of sucrose concentration and pH onto the physical stability of β-carotene nanocapsules <i>R.M. González-Reza, D. Quintanar-Guerrero, A. Del Real-López, E. Piñon-Segundo and M.L. Zambrano-Zaragoza</i>	
The effect of chickpea protein isolate in combination with transglutaminase and xanthan on the physical and rheological characteristics of gluten free muffins and batter based on millet flour <i>S. Shaabani, M.S. Yarmand, H. Kiani and Z. Emam-Djomeh</i>	
Fermentation of dromedary camel (<i>Camelus dromedarius</i>) milk by <i>Enterococcus faecium</i>, <i>Streptococcus macedonicus</i> as a potential alternative of fermented cow milk <i>H. El Hatmi, Z. Jrad, O. Oussaief, W. Nasri, I. Sbissi, T. Khorchani and L.L.S. Canabady-Rochelle</i>	
Use of starter cultures for table olives fermentation as possibility to improve the quality of thermally stabilized olive-based paste <i>L. Cosmai, D. Campanella, M. De Angelis, C. Summo, V.M. Paradiso, A. Pasqualone and F. Caponio</i>	
Stabilization of W/O/W multiple emulsion loaded with <i>Hibiscus sabdariffa</i> extract through protein-polysaccharide complexes <i>S. Pimentel-Moral, J.M. Ochando-Pulido, A. Segura-Carretero and A. Martinez-Ferez</i>	
"Structural characterization of protein isolates obtained from chia (<i>Salvia hispanica</i> L.) seeds" <i>D.N. López, R. Ingrassia, P. Busti, J. Bonino, J.F. Delgado, J. Wagner, V. Boeris and D. Spelzini</i>	
Conjugated linoleic acid production and probiotic assessment of <i>Lactobacillus plantarum</i> isolated from Pico cheese <i>S.C. Ribeiro, C. Stanton, B. Yang, R.P. Ross and C.C.G. Silva</i>	
Development and characterization of microcapsules containing <i>Bifidobacterium</i> Bb-12 produced by complex coacervation followed by freeze drying <i>T. Marques da Silva, E. Jacob Lopes, C.F. Codevilla, A.J. Cichoski, É.M.d.M. Flores, M.H. Motta, C.d.B. da Silva, C.R.F. Grosso and C.R. de Menezes</i>	
Aqueous extract of <i>Gracilaria birdiae</i> (Plastino & Oliveira) as a texture modifier in fermented milks <i>A.C. Tavares Estevam, F.C. Alonso Buriti, T.A. de Oliveira, E.V.d.S. Pereira, E.R. Florentino and A.L.F. Porto</i>	
Impact of technological processes on buffalo and bovine milk fat crystallization behavior and milk fat globule membrane phospholipids profile <i>A.H. Ali, W. Wei, S.M. Abed, S.A. Korma, A.H. Mousa, H.M. Hassan, Q. Jin and X. Wang</i>	
Phenolic compound profiles and their seasonal variations in new red-phenotype head-forming Chinese cabbages <i>H. Lee, I.-N. Oh, J. Kim, D. Jung, N.P. Cuong, Y. Kim, J. Lee, O. Kwon, S.U. Park, Y. Lim, B. Kim and J.-T. Park</i>	433
331 Oxidative stability of DHA in β-lactoglobulin/oleic acid-modified chitosan oligosaccharide nanoparticles during storage in skim milk <i>H.-K. Ha, M.-R. Lee and W.-J. Lee</i>	440
339 In-situ activity of α-amylase in the presence of controlled-frequency moderate electric fields <i>C.P. Samaranyake and S.K. Sastry</i>	448
346 Effects of fermentation on proximate composition, mineral profile and antinutrients of tamarind (<i>Tamarindus indica</i> L.) seed in the production of daddawa-type condiment <i>O.F. Olagunju, O.O. Ezekiel, A.O. Ogunshe, S.A. Oyeyinka and O.A. Ijabadeniyi</i>	455
354 Characterization of <i>Lactobacillus amylolyticus</i> L6 as potential probiotics based on genome sequence and corresponding phenotypes <i>Y. Fei, L. Li, Y. Zheng, D. Liu, Q. Zhou and L. Fu</i>	460
362 Disclosing diversity of exopolysaccharide-producing lactobacilli from Spanish natural ciders <i>A.I. Puertas, I. Ibarburu, P. Elizaquivel, A. Zuriarrain, I. Berregi, P. López, A. Prieto, R. Aznar and M.T. Dueñas</i>	469
373 The consequences of implicit factors as cross-protective stresses on freeze-dried <i>Bacillus subtilis</i> SB-MYP-1 with soybean flour during storage <i>P. Gasaluck and T. Mahidsanan</i>	475
381 Changes in enzymatic activity, technological quality and gamma-aminobutyric acid (GABA) content of wheat flour as affected by germination <i>J. Baranzelli, D.H. Kringel, R. Colussi, F.F. Paiva, B.C. Aranha, M.Z.d. Miranda, E.d.R. Zavareze and A.R.G. Dias</i>	483
389 NMR approach for the authentication of 10 cinnamon spice accessions analyzed via chemometric tools <i>M.A. Farag, R.M. Labib, C. Noletto, A. Porzel and L.A. Wessjohann</i>	491
396 Growth delay analysis of heat-injured <i>Salmonella</i> Enteritidis in ground beef by real-time PCR <i>S. Kawasaki, Y. Hosotani, F. Noviyanti, S. Koseki and Y. Inatsu</i>	499
403 Microbial load of white cheese process lines after CIP and COP: A case study in Turkey <i>D. Ipek and N.N. Demirel Zorba</i>	505
412 Reductions of anti-nutritional factors of germinated soybeans by ultraviolet and infrared treatments for snack chips preparation <i>E. Maetens, N. Hettiarachchy, K. Dewettinck, R. Horax and K. Moens</i>	513
418 Coffee silverskin as fat replacer in cake formulations and its effect on physical, chemical and sensory attributes of cakes <i>G. Ateş and Y. Elmacı</i>	519
424 Investigation of drying conditions on bioactive compounds, lipid oxidation, and enzyme activity of Oregon hazelnuts (<i>Corylus avellana</i> L.) <i>W. Wang, J. Jung, R.J. McGorin, M.G. Traber, S.W. Leonard, G. Cherian and Y. Zhao</i>	526

Use of burdock root flour as a prebiotic ingredient in cookies <i>T.M.A. Moro, C.M. Celegatti, A.P.A. Pereira, A.S. Lopes, D.F. Barbin, G.M. Pastore and M.T.P.S. Clerici</i>	540	Storage quality and microbiological safety of high pressure pasteurized liquorice root sherbet <i>S. Aday, Ç. Uysal Pala, B. Ayana Çam and S. Bulut</i>	613
Bioaffinity immobilization and characterization of α -galactosidase on aminophenylboronic acid derivatized chitosan and Sepabeads EC-EA <i>T. Demir and S. Önal</i>	547	Fortification of set-type yoghurts with <i>Elaeagnus angustifolia</i> L. flours: Effects on physicochemical, textural, and microstructural characteristics <i>H.İ. Öztürk, S. Aydın, D. Sözeri, T. Demirci, D. Sert and N. Akin</i>	620
Abcisic acid treated olive seeds as a natural source of bioactive compounds <i>G. Flores, G.P. Blanch and M.L. Ruiz del Castillo</i>	556	Effect of citrus peel on phenolic compounds, organic acids and antioxidant activity of soy sauce <i>M. Peng, J. Liu, Z. Liu, B. Fu, Y. Hu, M. Zhou, C. Fu, B. Gao, C. Wang, D. Li and N. Xu</i>	627
Characterization of a microbial community developing during refrigerated storage of vacuum packed Yao meat, a Chinese traditional food <i>Y. Zhang, Y. Yao, L. Gao, Z. Wang and B. Xu</i>	562	Optimization of gamma-aminobutyric acid production using sea tangle extract by lactic acid bacterial fermentation <i>D.-H. Kim, C. Dasagrandhi, S.-K. Park, S.-H. Eom, M.-K. Huh, J.-S. Mok and Y.-M. Kim</i>	636
Design, fabrication, and evaluation a laboratory dry-peeling system for hazelnut using infrared radiation <i>J. Eskandari, A.M. Kermani, S. Kouravand and P. Zarafshan</i>	570	Sodium substitutes in Prato cheese: Impact on the physicochemical parameters, rheology aspects and sensory acceptance <i>R.G.B. Costa, D. Sobral, V.A.M. Teodoro, L.C.G. Costa Junior, J.C.J. de Paula, T.B. Landin and M.B. de Oliveira</i>	643
Ultrasonic-microwave assisted extraction, characterization and biological activity of pectin from jackfruit peel <i>S.-Y. Xu, J.-P. Liu, X. Huang, L.-P. Du, F.-L. Shi, R. Dong, X.-T. Huang, K. Zheng, Y. Liu and K.-L. Cheong</i>	577	Rheological and structural properties of tart cherry puree as affected by particle size reduction <i>N. Lukhmana, F. Kong, W.L. Kerr and R.K. Singh</i>	650
The effect of salt reduction on the microbial community structure and quality characteristics of sliced roast beef and turkey breast <i>C.G. Bower, R.E. Stanley, S.C. Fernando and G.A. Sullivan</i>	583	Short communications	
Effects of processing and storage on the stability of the red biocolorant apigeninidin from sorghum <i>F.U.G. Akogou, A.P.P. Kayodé, H.M.W. den Besten, A.R. Linnemann and V. Fogliano</i>	592	A <i>Candida parapsilosis</i> inactivation-based UV-C process for calamansi (<i>Citrus microcarpa</i>) juice drink <i>A.A. Gabriel, M.R. Manalo, R.J. Feliciano, N.K.A. Garcia, U.G.M. Dollete, C.N. Acanto and J.C.B. Paler</i>	157
Physicochemical properties and biological activities of a high-theabrownins instant Pu-erh tea produced using <i>Aspergillus tubingensis</i> <i>Q. Wang, A. Belščak-Cvitanović, K. Durgo, Y. Chisti, J. Gong, S. Sirisansaneeyakul and D. Komes</i>	598	Characterization of yeasts isolated from kefir as a probiotic and its synergic interaction with the wine byproduct grape seed flour/extract <i>Y.-J. Cho, D.-H. Kim, D. Jeong, K.-H. Seo, H.S. Jeong, H.G. Lee and H. Kim</i>	535
Influence of freezing, pasteurization and maturation on Tiúba honey quality <i>G.P. Ribeiro, J.K. Villas-Bôas, W.A. Spinosa and S.H. Prudencio</i>	607	Letters to the Editor	
		Response to the paper "The effect of prebiotics on the viability of encapsulated probiotic bacteria" <i>N. Hajipour and A. Homayouni-Rad</i>	606