

# LWT—Food Science and Technology

## CONTENTS

Volume 92, June 2018

### Review article

- Growth factors affecting gas production and reduction potential of vegetative cell and spore inocula of dairy-related *Clostridium* species  
*T. Silvetti, S. Morandi and M. Brasca* 32

### Research papers

- Influences of fermentation parameters on lovastatin production by *Monascus purpureus* using *Saccharina japonica* as solid fermented substrate  
*S. Suraiya, J.-H. Kim, J.Y. Tak, M.P. Siddique, C.J. Young, J.K. Kim and I.-S. Kong* 1

- Characterisation of the Turkish and Slovenian extra virgin olive oils by chemometric analysis of the presaturation <sup>1</sup>H NMR spectra  
*İ.S. Özdemir, Ç. Dağ, D. Makuc, E. Ertaş, J. Plavec and S. Bekiroğlu* 10

- Impact of storage conditions on solubility, heat stability and emulsifying properties of selected spray dried whey protein concentrates  
*M. Nishanthi, J. Chandrapala and T. Vasiljevic* 16

- Characterization of olive pomace extract obtained by cyclodextrin-enhanced pulsed ultrasound assisted extraction  
*P. Albahari, M. Jug, K. Radić, S. Jurmanović, M. Brnčić, S.R. Brnčić and D. Vitali Čepo* 22

- Purification, identification, and synthesis of five novel antioxidant peptides from Chinese chestnut (*Castanea mollissima* Blume) protein hydrolysates  
*Y.-X. Feng, G.-R. Ruan, F. Jin, J. Xu and F.-J. Wang* 40

- Changes in the mutagenicity of heterocyclic amines, nitrite, and *N*-nitroso compound in pork patties during *in vitro* human digestion  
*H.S. Kim and S.J. Hur* 47

- Synergistic effects of combined X-ray and aqueous chlorine dioxide treatments against *Salmonella Typhimurium* biofilm on quail egg shells  
*S.Y. Park, S.-J. Jung and S.-D. Ha* 54

- Impact of ultrasonication and pulsed light treatments on phenolics concentration and antioxidant activities of lactic-acid-fermented mulberry juice  
*E. Kwaw, Y. Ma, W. Tchabo, M.T. Apaliya, A.S. Sackey, M. Wu and L. Xiao* 61

- Effect of fermentation and storage on the nutritional value and contents of biologically-active compounds in lacto-fermented white asparagus (*Asparagus officinalis* L.)  
*M. Tabaszewska, A. Gabor, G. Jaworska and I. Drożdż* 67

- Microencapsulation of  $\alpha$ -amylase in beeswax and its application in gluten-free bread as an anti-staling agent  
*S. Haghghat-Kharazi, J.M. Milani, M.R. Kasaai and K. Khajeh* 73

- Whey-grape juice drink processed by supercritical carbon dioxide technology: Physical properties and sensory acceptance  
*G.V. Amaral, E.K. Silva, A.L.R. Costa, V.O. Alvarenga, R.N. Cavalcanti, E.A. Esmerino, J.T. Guimarães, M.Q. Freitas, A.S. Sant'Ana, R.L. Cunha, J. Moraes, M.C. Silva, M.A.A. Meireles and A.G. Cruz* 80

- Survey of mycotoxins in beer and exposure assessment through the consumption of commercially available beer in Lleida, Spain  
*X. Pascari, J. Ortiz-Solá, S. Marín, A.J. Ramos and V. Sanchis* 87

- Synthesis of nano curcumin using black pepper oil by O/W Nanoemulsion Technique and investigation of their biological activities  
*F. Moghaddasi, M.R. Housaindokht, M. Darroudi, M.R. Bozorgmehr and A. Sadeghi* 92

- Gomphrena globosa* L. as a novel source of food-grade betacyanins: Incorporation in ice-cream and comparison with beet-root extracts and commercial betalains  
*C.L. Roriz, J.C.M. Barreira, P. Morales, L. Barros and I.C.F.R. Ferreira* 101

Effect of ultra-high pressure homogenization on cream: Shelf life and physicochemical characteristics <i>D. Rodarte, A. Zamora, A.-J. Trujillo and B. Juan</i>	108	Characteristics of fermented coffee inoculated with yeast starter cultures using different inoculation methods <i>A.P.P. Bressani, S.J. Martinez, S.R. Evangelista, D.R. Dias and R.F. Schwan</i>	212
Extraction of phenolic compounds with antioxidant potential from coconut ( <i>Cocos nucifera</i> L.) testa and identification of phenolic acids and flavonoids using UPLC coupled with TQD-MS/MS <i>M. Arivalagan, T.K. Roy, A.M. Yasmeen, K.C. Pavithra, P.N. Jwala, K.S. Shivasankara, M.R. Manikantan, K.B. Hebbar and S.R. Kanade</i>	116	Effects of different milling methods on physicochemical properties of common buckwheat flour <i>D. Yu, J. Chen, J. Ma, H. Sun, Y. Yuan, Q. Ju, Y. Teng, M. Yang, W. Li, K. Fujita, E. Tatsumi and G. Luan</i>	220
Effect of pectinolytic and cellulolytic enzymes on the physical, chemical, and antioxidant properties of blueberry ( <i>Vaccinium corymbosum</i> L.) juice <i>M. Siddiq, K.D. Dolan, P. Perkins-Veazie and J.K. Collins</i>	127	Enzymatic preparation and facile purification of medium-chain, and medium- and long-chain fatty acid diacylglycerols <i>G. Li, J. Chen, X. Ma, Z. Zhang, N. Liu and Y. Wang</i>	227
Essential oil components inhibit biofilm formation in <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> via anti-quorum sensing activity <i>Y. Zhang, J. Kong, Y. Xie, Y. Guo, Y. Cheng, H. Qian and W. Yao</i>	133	Effect of initial 5 days fermentation under low salt condition on the quality of soy sauce <i>N.X. Hoang, S. Ferng, C.-H. Ting, Y.-C. Lu, Y.-F. Yeh, Y.-R. Lai, R. Yih-Yuan Chiou, J.-Y. Hwang and C.-K. Hsu</i>	234
Polarized projective mapping as a rapid sensory analysis method applied to South African Chenin Blanc wines <i>C. Wilson, J. Brand, W. du Toit and A. Buica</i>	140	Techno-functional properties of yoghurts fortified with walnut and flaxseed oil emulsions in guar gum <i>W.N. Baba, K. Jan, H.A. Punoo, T.A. Wani, M.M. Dar and F.A. Masoodi</i>	242
Nutritional quality and techno-functional changes in raw, germinated and fermented yellow field pea ( <i>Pisum sativum</i> L.) upon pasteurization <i>Z. Ma, J.I. Boye and X. Hu</i>	147	Quantitative determination of epoxy stearic acids derived from oxidized frying oil based on solid-phase extraction and gas chromatography <i>Y. Liu, Y. Wang, P. Cao and Y. Liu</i>	250
Effects of garlic ( <i>Allium sativum</i> ) supplemented fish diet on sensory, chemical and microbiological properties of rainbow trout during storage at $-18^{\circ}\text{C}$ <i>M. Öz</i>	155	Smart technique for accurate monitoring of ATP content in frozen fish fillets using fluorescence fingerprint <i>M. Shibata, G. ElMasry, K. Moriya, Md.M. Rahman, Y. Miyamoto, K. Ito, N. Nakazawa, S. Nakauchi and E. Okazaki</i>	258
Quality assessment of ready-to-eat asparagus spears as affected by conventional and <i>sous-vide</i> cooking methods <i>M. Gonnella, M. Durante, S. Caretto, M. D'Imperio and M. Renna</i>	161	<i>In vitro</i> bioaccessibility and physicochemical properties of phytosterol linoleic ester synthesized from soybean sterol and linoleic acid <i>F. Yang, S.A. Oyeyinka, W. Xu, Y. Ma and S. Zhou</i>	265
Multiplex PCR to discriminate bovine, porcine, and fish DNA in gelatin and confectionery products <i>S. Sultana, M.A.M. Hossain, I.S.M. Zaidul and M.E. Ali</i>	169	Effects of ozone-enriched storage atmosphere on postharvest quality of black mulberry fruits ( <i>Morus nigra</i> L.) <i>N. Tabakoglu and H. Karaca</i>	276
Effects of different pre-fermentation cold maceration time on aroma compounds of <i>Saccharomyces cerevisiae</i> co-fermentation with <i>Hanseniaspora opuntiae</i> or <i>Pichia kudriavzevii</i> <i>Y. Luan, B.-Q. Zhang, C.-Q. Duan and G.-L. Yan</i>	177	Biogenic amine formation and bacterial contribution in <i>Cheonggukjang</i> , a Korean traditional fermented soybean food <i>A.R. Jeon, J.H. Lee and J.-H. Mah</i>	282
Influence of different organic materials on chlorine concentration and sanitization of slightly acidic electrolyzed water <i>H.-Y. Jo, C.N. Tango and D.-H. Oh</i>	187	Improving lipid oxidation inhibition in cooked beef hamburger patties during refrigerated storage with encapsulated polyphosphate incorporation <i>B. Kılıç, A. Şimşek, J.R. Claus, E. Karaca and D. Bilecen</i>	290
Effects of probiotic strains, <i>Lactobacillus plantarum</i> TN8 and <i>Pediococcus acidilactici</i> , on microbiological and physico-chemical characteristics of beef sausages <i>S. Ben Slima, N. Ktari, M. Triki, I. Trabelsi, A. Abdeslam, H. Moussa, I. Makni, A.M. Herrero, F. Jiménez-Colmenero, C. Ruiz-Capillas and R. Ben Salah</i>	195	Effects of polyols on gelation kinetics, gel hardness, and drying properties of alginates subjected to internal gelation <i>A. Can Karaca, I.G. Erdem and M.M. Ak</i>	297
Use of whey peptide fraction in coated cashew nut as functional ingredient and salt replacer <i>M. Amorim, J.O. Pereira, L.B. Silva, R.C.S.C.. Ormenese, M.T.B. Pacheco and M. Pintado</i>	204	Cyclic low dose UV-C treatments retain strawberry fruit quality more effectively than conventional pre-storage single high fluence applications <i>L.C. Ortiz Araque, L.M. Rodoni, M. Darré, C.M. Ortiz, P.M. Civello and A.R. Vicente</i>	304

Control of <i>Hanseniaspora osmophila</i> and <i>Starmarella bacillaris</i> in strawberry juice using blueberry polyphenols C.V. Vallejo, O.D. Delgado, G.C. Rollán and M.J. Rodríguez-Vaquero	312	Effect of drying and extrusion processing on physical and nutritional characteristics of bilberry press cake extrudates E. Höglund, L. Eliasson, G. Oliveira, V.L. Almlí, N. Sozer and M. Alminger	422
Effect of a physical pre-treatment and drying on carotenoids of goji berries ( <i>Lycium barbarum</i> L.) A. Fratianni, S. Niro, M.D.R. Alam, L. Cinquanta, M. Di Matteo, G. Adiletta and G. Panfili	318	Potential of defatted marama flour-cassava starch composites to produce functional gluten-free bread-type dough P.M. Nyembwe, H.L. de Kock and J.R.N. Taylor	429
HTST puffing in order to produce crispy banana - The effect of the step-down treatment prior to air-drying C.I.A. La Fuente and C.C. Lopes	324	Assessment of lactic acid bacteria application for the reduction of acrylamide formation in bread I. Nachi, I. Fhoula, I. Smida, I. Ben Taher, M. Chouaibi, J. Jaunbergs, V. Bartkevics and M. Hassouna	435
Global transcriptomic Acid Tolerance Response in <i>Salmonella</i> Enteritidis S. Hu, Y. Yu, D. Zhou, R. Li, X. Xiao and H. Wu	330	Stability of $\beta$ -carotene rich sweet potato chips packed in different packaging systems L. Marangoni Júnior, D. Ito, S.M.L. Ribeiro, M.G.d. Silva and R.M.V. Alves	442
Inhibitory effect of glucose oxidase from <i>Bacillus</i> sp. CAMT22370 on the quality deterioration of Pacific white shrimp during cold storage D. Xu, L. Sun, C. Li, Y. Wang and R. Ye	339	Improving diced tomato firmness by pulsed vacuum calcification L. Servillo, M.L. Balestrieri, A. Giovane, F. De Sio, M. Cannavacciuolo, G. Squitieri, G. Ferrari, D. Cautela and D. Castaldo	451
Effects of various polysaccharide clarification agents and reaction time on content of polyphenolic compound, antioxidant activity, turbidity and colour of chokeberry juice S. Lachowicz, J. Oszmiański and S. Kalisz	347	Enrichment of white chocolate with blackberry juice encapsulate: Impact on physical properties, sensory characteristics and polyphenol content I. Lončarević, B. Pajin, A. Fišteš, V. Tumbas Šaponjac, J. Petrović, P. Jovanović, J. Vulić and D. Zarić	458
Biotechnological potential, probiotic and safety properties of newly isolated enterocin-producing <i>Enterococcus lactis</i> strains O. Ben Braïek, S. Morandi, P. Cremonesi, S. Smaoui, K. Hani and T. Ghrairi	361	Effectiveness of vital gluten and transglutaminase in the improvement of physico-chemical properties of fresh bread F. Boukid, E. Carini, E. Curti, G. Bardini, E. Pizzigalli and E. Vittadini	465
Improving design of thermal water activity cell to study thermal resistance of <i>Salmonella</i> in low-moisture foods R.K. Tadapaneni, J. Xu, R. Yang and J. Tang	371	Influence of frozen storage temperature on the microstructures and physicochemical properties of pre-frozen perch ( <i>Micropterus salmoides</i> ) L. Shi, T. Yang, G. Xiong, X. Li, X. Wang, A. Ding, Y. Qiao, W. Wu, L. Liao and L. Wang	471
<i>In vitro</i> evaluation of prebiotic activity, pathogen inhibition and enzymatic metabolism of intestinal bacteria in the presence of fructans extracted from agave: A comparison based on polymerization degree R. García Gamboa, R.I. Ortiz Basurto, M. Calderón Santoyo, J. Bravo Madrigal, B.E. Ruiz Álvarez and M. González Avila	380	<i>Listeria innocua</i> and <i>Listeria monocytogenes</i> strains from dairy plants behave similarly in biofilm sanitizer testing A. Costa, A. Lourenco, T. Civera and L. Brito	477
New monovarietal grape seed oils derived from white grape bagasse generated on an industrial scale at a winemaking plant S. Boso, P. Gago, J.-L. Santiago, E. Rodríguez-Canas and M.-C. Martínez	388	Effect of drying air temperature and slice thickness on the physical and microbiological quality of dried beef E.A. Mewa, M.W. Okoth, C.N. Kunyanga and M.N. Rugiri	484
<i>Cistus ladanifer</i> L. essential oil as a plant based preservative against molds infesting oil seeds, aflatoxin B <sub>1</sub> secretion, oxidative deterioration and methylglyoxal biosynthesis N. Upadhyay, V.K. Singh, A.K. Dwivedy, S. Das, A.K. Chaudhari and N.K. Dubey	395	Osmotic dehydration assisted impregnation of <i>Lactobacillus rhamnosus</i> in banana and effect of water activity on the storage stability of probiotic in the freeze-dried product M.P. Rascón, K. Huerta-Vera, L.A. Pascual-Pineda, A. Contreras-Oliva, E. Flores-Andrade, M. Castillo-Morales, E. Bonilla and I. González-Morales	490
Effects of micro-nano bubbles on the nucleation and crystal growth of sucrose and maltodextrin solutions during ultrasound-assisted freezing process Z. Zhu, D.-W. Sun, Z. Zhang, Y. Li and L. Cheng	404	Characterization of rosemary and thyme extracts for incorporation into a whey protein based film M.A. Andrade, R. Ribeiro-Santos, M.C. Costa Bonito, M. Saraiva and A. Sanches-Silva	497
Preparation of pomegranate peel extract powder and evaluation of its effect on functional properties and shelf life of curd S. Sandhya, K. Khamrui, W. Prasad and M.C.T. Kumar	416		

<b>Solid-state fermentation of soybean <i>okara</i>: Isoflavones biotransformation, antioxidant activity and enhancement of nutritional quality</b> <i>V.A. Queiroz Santos, C.G. Nascimento, C.A.P. Schimidt, D. Mantovani, R.F.H. Dekker and M.A.A. da Cunha</i>	509	<b>Nanostructured chitosan/ monolaurin film: Preparation, characterization and antimicrobial activity against <i>Listeria monocytogenes</i> on ultrafiltered white cheese</b> <i>M. Lotfi, H. Tajik, M. Moradi, M. Forough, E. Divsalar and B. Kuswandi</i>	576
<b>Impact of stabilizers on the freezing process, and physicochemical and organoleptic properties of coconut milk-based ice cream</b> <i>M. Góral, K. Kozłowicz, U. Pankiewicz, D. Góral, F. Kluza and A. Wójtowicz</i>	516	<b>Impact on the physicochemical and sensory properties of salt reduced corned beef formulated with and without the use of salt replacers</b> <i>S. Fellendorf, J.P. Kerry, R.M. Hamill and M.G. O'Sullivan</i>	584
<b>Microencapsulation of omega-3 polyunsaturated fatty acids and astaxanthin-rich salmon oil using particles from gas saturated solutions (PGSS) process</b> <i>M. Haq and B.-S. Chun</i>	523	<b>Okara: A soybean by-product as an alternative to enrich vegetable paste</b> <i>R.M. Guimarães, T.E. Silva, A.C. Lemes, M.C.F. Boldrin, M.A.P. da Silva, F.G. Silva and M.B. Egea</i>	593
<b>Effects of sachet presence on consumer product perception and active packaging acceptability - A study of fresh-cut cantaloupe</b> <i>C.T. Wilson, J. Harte and E. Almenar</i>	531	<b>Broccoli sprout washing with electrolyzed water: Effects on microbiological and physicochemical characteristics</b> <i>P. Puligundla, J.-W. Kim and C. Mok</i>	600
<b>Wheat bread quality attributes using jet milling flour fractions</b> <i>D.G. Vouris, A. Lazaridou, I.G. Mandala and C.G. Biliaderis</i>	540	<b>Short communications</b>	
<b>Quality evaluation and drying characteristics of mango cubes dried using low-pressure superheated steam, vacuum and hot air drying methods</b> <i>R. Sehrawat, P.K. Nema and B.P. Kaur</i>	548	<b>Use of high pressure homogenization to reduce milk proteolysis caused by <i>Pseudomonas fluorescens</i> protease</b> <i>M.M.d. Oliveira, B.R.d.C. Leite Júnior, A.A.L. Tribst and M. Cristianini</i>	272
<b>Morphological and ultrastructural changes in <i>Lactobacillus plantarum</i> B21 as an indicator of nutrient stress</b> <i>E. Parlindungan, C. Dekiwadia, K.T.M. Tran, O.A.H. Jones and B.K. May</i>	556	<b>Extreme thermal stability of <i>Lactococcus lactis</i> bacteriophages: Evaluation of phage inactivation in a pilot-plant pasteurizer</b> <i>N. Wagner, S. Matzen, H.-G. Walte, H. Neve, C.M.A.P. Franz, K.J. Heller and P. Hammer</i>	412
<b>Sensory evaluation and glycaemic index of a food developed with flour from whole (pulp and peel) overripe banana (<i>Musa cavendishii</i>) discards</b> <i>C. Soto-Maldonado, J. Concha-Olmos, G. Cáceres-Escobar and P. Meneses-Gómez</i>	569	<b>The impact of grinding intensity on particle properties and rheology of dark chocolate</b> <i>H. Rohm, B. Böhme and J. Skorka</i>	564